

# CULINARY ARTS

## ABOUT THIS PROGRAM

This program provides direct hands-on training necessary to obtain an entry-level culinary position. The Culinary Arts curriculum provides specific training required to prepare students to assume positions as culinary professionals in a variety of food service settings including full service restaurants, hotels, resorts, clubs, catering operations, contract food service, and health facilities with a sustainable and farm-to-table focus. The course also provides the critical competencies to successfully meet industry demands. Students will operate a commercial kitchen that simulates a quick service restaurant as well as an introduction to catering and quantity foods.



### POSSIBLE JOB TITLES:

- Chef
- Cook
- Food Preparation Worker
- Waiter/Waitress

### MEDIAN SALARY:

\$26,360 annually (cook)

### BUREAU OF LABOR STATISTICS CLUSTER WEBSITE:

[bls.gov/ooh/food-preparation-and-serving/home.htm](https://bls.gov/ooh/food-preparation-and-serving/home.htm)

### JOB PLACEMENT OF RECENT GRADUATES OF THIS PROGRAM:

- Pittsboro Roadhouse
- Heath's Steakhouse
- Cafe 121

### SKILLS/APTITUDES NEEDED FOR PROGRAM:

- Communication Skills
- Physical Stamina and Strength
- Dexterity



[www.cccc.edu](http://www.cccc.edu)

## DEGREE(S)

Associate in Applied Science in Culinary Arts (A55150; Lee Main Campus, Pittsboro Main Campus, Dunn Center) – four semesters

## DIPLOMA(S)

None

## CERTIFICATE(S)

Certificate in: Culinary Fundamentals (C55150CF), Farm to Table Entrepreneurship (C55150FT) (LMC, PMC, Dunn Center) - one to two semesters ; Short-term: Baking, Fundamentals, BBQ

## TRANSFER OPTIONS

Yes – Johnson & Wales University (contact the program lead below to discuss transfer options further)

## ADDITIONAL COSTS OF PROGRAM

Uniforms and Knife Kit

## STATE LICENSURE/EXAMS/INDUSTRY CERTIFICATIONS

None

## ADDITIONAL ADMISSIONS PROCESS

None

## CONTACTS

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