CULINARY ARTS, ASSOCIATE IN APPLIED SCIENCE

College(s): KK

Program Code: 0362

The Associate in Applied Science degree program in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework covers management skills, cost control, budgeting techniques, merchandising, business planning, resume writing and interviewing techniques. General education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

Program Requirements

Code	Title	Hours
General Education Coursework [1]		
ENGLISH 101	Composition	3
Mathematics or Physical Sciences or Life Sciences course		3
Fine Arts & Humanities course		3
Humanities course		3
Social and Behavioral Sciences course		3
Required Program Core		
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 706	Introduction to Garde Manger	4
330CUL 708	Chef's Training I-Section B	4
330CUL 709	Advanced Garde Manger	4
330CUL 710	Plant Based Cooking	4
330CUL 714	Nutrition for Chefs	3
330CUL 717	Food Costing & Control	3
330CUL 728	Restaurant Service	7
330CUL 730	International Cooking	4
HMGT 724	Hospitality Management	3
HMGT 860	Hospitality Internship	4
Total Hours		**64**

[1] One GE course must be HD

Pathway

This is an **example course sequence** for students interested in earning a degree in Culinary Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC), an Advanced Certificate (AC) and an Associate in Applied Science (AAS) degree in Culinary Arts. It does not represent a contract, nor does it guarantee course availability. One course will satisfy the Human Diversity (HD) requirement, and is labeled with an (HD) in the sequence below.

The AAS degree program in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and

classical menus. In addition, the coursework covers management skills, cost control, budgeting techniques, merchandising, business planning, resume writing and interviewing techniques. General education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The AC program in Culinary Arts is comprised of all courses included in the parent Culinary Arts 362 AAS program with the exception of the general education classes and advanced cooking course. The Advanced Certificate Program focuses on advanced techniques and offers extensive practice utilizing contemporary and classical menus. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The Basic Certificate in the Culinary Arts curriculum introduces the student to the commercial kitchen environment by covering safety and sanitation procedures, basic mise en place including knife skills and station set-up, proper use and care of equipment, classical cooking terminology, standard cooking methods, stock preparation, and sauce production. This program is designed to give the student the opportunity to investigate and assess Culinary Arts as a possible career goal.

Semester-by Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition *and* MATH 98 Beginning Algebra with Geometry *to begin core curriculum classes*.

Semester 1		**Hours**
ENGLISH 101	Composition [1]	3
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
	Hours	**16**
Semester 2		
Social and Behavioral Sciences course [1]		3
330CUL 706	Introduction to Garde Manger	4
330CUL 730	International Cooking	4
HMGT 724	Hospitality Management	3
330CUL 714	Nutrition for Chefs	3
	Hours	**17**
Semester 3		
330CUL 709	Advanced Garde Manger	4
330CUL 717	Food Costing & Control	3
330CUL 710	Plant Based Cooking	4
Fine Arts & Humanities course [1]		3
BIOLOGY 107	Nutrition-Consumer Education [1]	3
	Hours	**17**
Semester 4		
HMGT 860	Hospitality Internship	4
Humanities course (HD) [1]		3
330CUL 728	Restaurant Service	7
	Hours	**14**
	Total Hours	**64**

[1] General Education Requirement

This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.

Choose your courses with your College Advisor.

Careers

This program can prepare students for the jobs listed below. Click on each one to learn more, including average earnings, annual job openings, and how much education people in that field have. For additional guidance and resources on career options, current City Colleges students and alumni can contact the Career Services Office (https://www.ccc.edu/departments/Pages/Career-Services.aspx).

Chefs and Head Cooks

Job Description

Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10th Percentile	$34,288
Median 50th Percentile	$59,195
Senior-Level 90th Percentile	$113,607

Hourly Wages

Entry-Level 10th Percentile	$16
Median 50th Percentile	$28
Senior-Level 90th Percentile	$55

Annual Job Openings

605 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	**% of Jobs**
A high school diploma or less	13.80%
A certificate	17.24%
Some college	3.45%
An Associate degree	51.72%
A Bachelor's degree	13.79%

A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

13.79% continue their education beyond an associate degree

First-Line Supervisors of Food Preparation and Serving Workers

Job Description

Directly supervise and coordinate activities of workers engaged in preparing and serving food.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10th Percentile	$32,179
Median 50th Percentile	$39,802
Senior-Level 90th Percentile	$62,729

Hourly Wages

Entry-Level 10th Percentile	$15
Median 50th Percentile	$19
Senior-Level 90th Percentile	$30

Annual Job Openings

2943 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	80.94%
A certificate	9.69%
Some college	2.09%
An Associate degree	7.28%
A Bachelor's degree	0.00%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

0.00% continue their education beyond an associate degree

Cooks, Restaurant

Job Description

Prepare, season, and cook dishes such as soups, meats, vegetables, or desserts in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10th Percentile	$29,699
Median 50th Percentile	$38,628
Senior-Level 90th Percentile	$50,775

Hourly Wages

Entry-Level 10th Percentile	$14
Median 50th Percentile	$19
Senior-Level 90th Percentile	$24

Annual Job Openings

5123 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	62.94%
A certificate	17.56%
Some college	11.21%
An Associate degree	4.77%
A Bachelor's degree	0.87%
A Master's or Professional degree	0.00%
A Doctoral degree or more	2.65%

3.52% continue their education beyond an associate degree

Cooks, Private Household

Job Description

Prepare meals in private homes. Includes personal chefs.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10th Percentile	$27,180
Median 50th Percentile	$42,559
Senior-Level 90th Percentile	$102,438

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Hourly Wages

Entry-Level 10th Percentile	$13
Median 50th Percentile	$20
Senior-Level 90th Percentile	$49

Annual Job Openings

4 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	46.15%
A certificate	38.46%
Some college	3.85%
An Associate degree	11.54%
A Bachelor's degree	0.00%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

0.00% continue their education beyond an associate degree