The Advanced Certificate program in Culinary Arts is comprised of all courses included in the parent degree program with the exception of the general education classes and the 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.

**Program Requirements**

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>330CUL  701</td>
<td>Intro To Food Service I</td>
<td>3</td>
</tr>
<tr>
<td>330CUL  703</td>
<td>Food Sanitation &amp; Safety I</td>
<td>2</td>
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<tr>
<td>330CUL  705</td>
<td>Chef’s Training I-Section A</td>
<td>4</td>
</tr>
<tr>
<td>330CUL  706</td>
<td>Introduction to Garde Manger</td>
<td>4</td>
</tr>
<tr>
<td>330CUL  708</td>
<td>Chef's Training I-Section B</td>
<td>4</td>
</tr>
<tr>
<td>330CUL  709</td>
<td>Advanced Garde Manger</td>
<td>4</td>
</tr>
<tr>
<td>330CUL  710</td>
<td>Plant Based Cooking</td>
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</tr>
<tr>
<td>330CUL  714</td>
<td>Nutrition for Chefs</td>
<td>3</td>
</tr>
<tr>
<td>330CUL  717</td>
<td>Food Costing &amp; Control</td>
<td>3</td>
</tr>
<tr>
<td>330CUL  730</td>
<td>International Cooking</td>
<td>4</td>
</tr>
<tr>
<td>HMGT  724</td>
<td>Hospitality Management</td>
<td>3</td>
</tr>
<tr>
<td>Total Hours</td>
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</tr>
</tbody>
</table>

**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) and an Advanced Certificate (AC) in Culinary Arts. It does not represent a contract, nor does it guarantee course availability.

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.

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

**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.
Course       Title                           Hours
Semester 1
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

Semester 2
330CUL 706  Introduction to Garde Manger  4
330CUL 730  International Cooking         4
HMGT 724    Hospitality Management       3
330CUL 714  Nutrition for Chefs           3

Semester 3
330CUL 709  Advanced Garde Manger         4
330CUL 717  Food Costing & Control        3
330CUL 710  Plant Based Cooking            4

Total Hours 38

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

Emsi 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 $32,568
Median 50th Percentile     $55,733
Senior-Level 90th Percentile $99,128

Hourly Wages
Entry-Level 10th Percentile $16
Median 50th Percentile     $27
Senior-Level 90th Percentile $48

Annual Job Openings
254 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

Emsi 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 $23,203
Median 50th Percentile     $33,249
Senior-Level 90th Percentile $60,813

Hourly Wages
Entry-Level 10th Percentile $11
Median 50th Percentile     $16
Senior-Level 90th Percentile $29

Annual Job Openings
1833 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%
Culinary Arts, Advanced Certificate

0.00% continue their education beyond an associate degree

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

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

Emsi 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

<table>
<thead>
<tr>
<th>Percentile</th>
<th>Annual Wages</th>
<th>Hourly Wages</th>
</tr>
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<tbody>
<tr>
<td>Entry-Level 10th Percentile</td>
<td>$22,726</td>
<td>$11</td>
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<tr>
<td>Median 50th Percentile</td>
<td>$32,751</td>
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<tr>
<td>Senior-Level 90th Percentile</td>
<td>$44,283</td>
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</table>

Annual Job Openings

2531 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

Emsi 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

<table>
<thead>
<tr>
<th>Percentile</th>
<th>Annual Wages</th>
<th>Hourly Wages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entry-Level 10th Percentile</td>
<td>$30,969</td>
<td>$15</td>
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<tr>
<td>Median 50th Percentile</td>
<td>$36,261</td>
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<tr>
<td>Senior-Level 90th Percentile</td>
<td>$109,986</td>
<td>$53</td>
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</table>

Annual Job Openings

2 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 33.34%
A certificate 33.33%
Some college 16.67%
An Associate degree 16.67%
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