

# CULINARY ARTS, ADVANCED CERTIFICATE



College(s): KK

Program Code: 0363

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

Code	Title	Hours
<b>Required Program Core</b>		
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 730	International Cooking	4
HMG 724	Hospitality Management	3
<b>Total Hours</b>		<b>38</b>

## 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.

Semester 1		Hours
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		13
Semester 2		
330CUL 706	Introduction to Garde Manger	4
330CUL 730	International Cooking	4
HMG T 724	Hospitality Management	3
330CUL 714	Nutrition for Chefs	3
Hours		14
Semester 3		
330CUL 709	Advanced Garde Manger	4
330CUL 717	Food Costing & Control	3
330CUL 710	Plant Based Cooking	4
Hours		11
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

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 10 <sup>th</sup> Percentile	\$41,565
Median 50 <sup>th</sup> Percentile	\$64,255
Senior-Level 90 <sup>th</sup> Percentile	\$108,027

#### Hourly Wages

Entry-Level 10 <sup>th</sup> Percentile	\$20
Median 50 <sup>th</sup> Percentile	\$31
Senior-Level 90 <sup>th</sup> Percentile	\$52

## Annual Job Openings

630 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 10 <sup>th</sup> Percentile	\$33,400
Median 50 <sup>th</sup> Percentile	\$41,919
Senior-Level 90 <sup>th</sup> Percentile	\$67,677

#### Hourly Wages

Entry-Level 10 <sup>th</sup> Percentile	\$16
Median 50 <sup>th</sup> Percentile	\$20
Senior-Level 90 <sup>th</sup> Percentile	\$33

## Annual Job Openings

2720 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 10 <sup>th</sup> Percentile	\$30,645
Median 50 <sup>th</sup> Percentile	\$39,878
Senior-Level 90 <sup>th</sup> Percentile	\$52,632

Hourly Wages	
Entry-Level 10 <sup>th</sup> Percentile	\$15
Median 50 <sup>th</sup> Percentile	\$19
Senior-Level 90 <sup>th</sup> Percentile	\$25

### Annual Job Openings

4794 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 10 <sup>th</sup> Percentile	\$29,504
Median 50 <sup>th</sup> Percentile	\$46,893
Senior-Level 90 <sup>th</sup> Percentile	\$97,442

Hourly Wages	
Entry-Level 10 <sup>th</sup> Percentile	\$14
Median 50 <sup>th</sup> Percentile	\$23
Senior-Level 90 <sup>th</sup> Percentile	\$47

### 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