



Professional
Services

CULINARY ARTS

ABOUT THE 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 Employment In Industry

Restaurants and Other Eating Places
Special Food Services
Other Amusement and Recreation Industries
Traveler Accommodation
Continuing Care Retirement Communities and Assisted Living Facilities for the Elderly



Top Employers In Region

Compass Group
Aramark
Campus Cooks
Gecko Hospitality
Goodwin Recruiting



Occupational Statistics

Median Salary: USA \$56,520

Median Salary: NC \$56,320

Median Salary: Region \$60,630



CCCC Career Community

Students interested in Professional Services like to use their creativity to help people. They are outgoing and love working one-on-one with a wide variety of people. They can work in groups or teams but prefer to work independently. They are detail-oriented, empathetic, and artistic. Graduates find jobs in helping professions like teaching, mental health, cosmetic arts, and culinary arts.

R I A X S E X C



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Degrees

Associate in Applied Science in Culinary Arts (A55150; Lee Main Campus, Pittsboro Main Campus, Dunn Center) Four Semesters



Diplomas

None



Certificates

Culinary Fundamentals (C55150CF), Farm to Table Entrepreneurship (C55150FT) (LMC, PMC, Dunn Center) - 1-2 Semesters
Short-term: See CCCC website for numerous culinary opportunities
<https://www.cccc.edu/ecd/short-term-training/culinary-hospitality-arts>



Transfer Options

Yes, Johnson & Wales University. Please contact the Department Chair to discuss transfer options.



Additional Program Costs

Uniforms and Knife Kit



State Licensure/Exams/ Industry Certifications

ServSafe Certification Offered



Additional Admissions Process

None



Skills In Demand For Program And Industry

Culinary Arts
Hospitality
Performance Management
Restaurant Management
Event Planning



Work-Based Learning Information

None



To find all program planning guides, contact information, and more, scan the QR code or visit www.cccc.edu/programs