



## **SUMMARY**

The Grayson College Culinary Arts Program combines a solid academic foundation with transformative practical experience at a more value-conscious tuition rate than other culinary programs. Through a combination of theory and hands-on courses, students will gain the skills and knowledge they need to enter the hospitality industry and elevate their careers in the future. With smaller class sizes and experienced instructors, students get a more personal approach to learning. Students learn in unique environments such as the Six Ninety One Restaurant at Grayson College, a required practicum field experience, and the option of joining the student culinary competition team. The Culinary Arts associate degree and certificate programs are accredited by the America Culinary Federation Education Foundation accreditation commission.

## **CERTIFICATION**

Students earn their ServSafe Food Manager's Certification through the National Restaurant Association. After completion of the first year course of study, students will earn an OSA (Occupational Skills Award) in Culinary Arts.

## **DEGREES AND CERTIFICATES**

Grayson College Culinary Arts offers an Associate of Applied Science Degree as well as a Culinary Arts Certificate, Basic Culinary Arts Chef Training Certificate, and an Occupational Skills Award in Culinary Arts.

## **INSTRUCTOR**

Grayson College provides the course instructor.

## **CURRICULUM**

Grayson College Culinary Arts offers an Associate of Applied Science Degree as well as a Culinary Arts Certificate, Basic Culinary Arts Chef Training Certificate, and an Occupational Skills Award in Culinary Arts.

## **SCHEDULE**

Students will complete all coursework at Grayson College in the afternoons. Sessions run Monday through Thursday each week.

## **FACILITY**

All classes are held in the Culinary Arts (CA) building on the Grayson College Main Campus in Denison

## **TSI REQUIREMENT**

The four dual credit courses in culinary arts are exempt from TSI requirements.

## **PREREQUISITES**

None

## **VACCINATION REQUIREMENT**

State law requires that students under the age of 22 who will attend classes on a GC campus must provide documentation of a meningococcal vaccination within the previous 5 years or a conscientious objection waiver.

## **TUITION & FEES**

\$100/credit hour + applicable fees

## **TEXTBOOK & SUPPLIES**

(All costs are estimates and subject to change)

- On Cooking: A Textbook of Culinary Fundamentals (6th Edition), \$202
- ServSafe Coursebook, 8th Edition, Online Exam Voucher included, \$119.75
- Revel for Introduction to Hospitality- Access Card, ISBN 9780135214367, \$126.75
- Culinary Knife/Tool Kit, \$650
- Culinary Uniform, \$150
- Black non-slip shoes (like Skechers, cost varies)

## **FINANCIAL AID**

Full or partial tuition waivers are available for dual credit students on free or reduced lunch programs.

## **TYPICAL COURSE OF STUDY**

Please contact course instructor for individual considerations.

### **First Year Courses**

<b>Semester</b>	<b>Course</b>	<b>Course Title</b>	<b>Hours</b>
Fall	CHEF 1305	Sanitation and Safety	3
Fall	HAMG 1321	Introduction to Hospitality	3
Spring	CHEF 1301	Basic Food Preparation	3
Spring	CHEF 2331	Advanced Food Preparation	3

### **Second Year Courses**

Advanced culinary arts and hospitality management classes can be arranged as dual credit sections in the afternoons if needed

## **QUESTIONS**

Director of Dual Credit CTE Programs

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Culinary Arts Faculty Mentor

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