



Culinary Management (2259) | A.S. Degree

PROGRAM DESCRIPTION

This Associate in Science (A.S.) in Culinary Management is designed to prepare students for employment in production line and supervisory positions in the culinary arts industry as station chefs, sous chefs, second or first cooks, or lead cooks. The long-range goal is to provide students with occupational preparation in becoming chefs in restaurants, hotels, clubs and large industrial kitchens. Students learn through theory, laboratory and retail restaurant experience in the College-operated food facilities, and internships in local restaurant and hotel kitchens develop additional competencies.

Upon completion, students will receive their ServSafe Food Production Manager certification.

ENTRY REQUIREMENTS

- High school diploma or high school equivalent
- Check the catalog to learn about all course and program prerequisites

AT-A-GLANCE

- **60 Credit Hours**
- **Financial Aid Eligible**
- **Face-to-Face Courses**
- **Certification:** ServSafe Food Production Manager Certification
- **Embedded Technical Certificates:**
 - Culinary Arts T.C.
 - Guest Services Specialist T.C.

CONTACT

culinary@fscj.edu
(904) 633-8128

Apply online at fscj.edu/admissions.

FSCJ's Culinary Management program is accredited by the American Culinary Federation Education Foundation (ACFEF).

FSCJ Florida State College
at Jacksonville

FREQUENTLY ASKED QUESTIONS

When can I start?

FSCJ enrolls students year-round.

Where are the educational courses held?

General education courses are offered at any of FSCJ's campuses and centers, as well as online. The professional core courses for this program are offered at FSCJ Downtown Campus.

What is the cost of the program?

Many students attending FSCJ qualify for financial aid, which can greatly reduce out-of-pocket expenses. This program is Federal financial aid eligible. *The approximate cost of tuition and fees is \$6,293.**

Besides tuition and fees, students have to pay for things like living expenses, transportation, supplies and books. Book costs vary widely by program and course selection as well as choice of electives; students are encouraged to budget about \$60 per credit hour.

**Tuition reflects Florida resident rates and are subject to change. Certain classes that require labs may have additional fees for lab supplies. Additional fees are published in the class schedule.*

What other programs are related to the field?

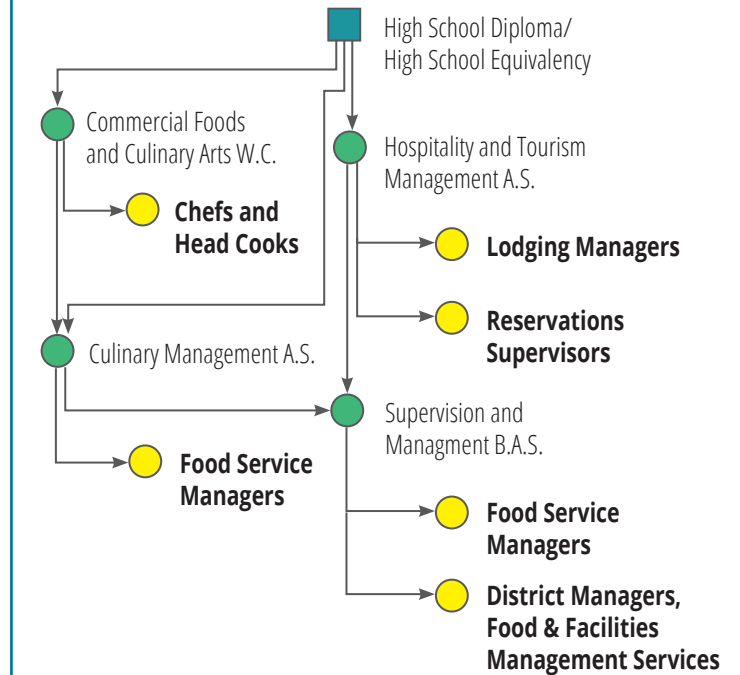
Students who have an interest in the Culinary Management (A.S.) may also be interested in the following FSCJ programs:

- Hospitality and Tourism Management (A.S.)
- Food and Beverage Management (T.C.)
- Guest Services Specialist (T.C.)

Where can I get more information about potential careers?

Research local job opportunities, wage data, career paths and market trends at fscj.emsicareercoach.com.

CAREER PATHWAYS



JOB PROFILE

Duval and Nassau Counties

Food Service Managers

Local employment	711
Number of job openings	89/year
10-year job growth	10%

Expected salaries by area and occupation may be found at bls.gov

Potential employers:

- Black Sheep Restaurant
- d'Vine Cuisine Catering
- Hyatt Hotel
- Orsay Restaurant
- Ponte Vedra Inn & Club