

## What can you do with a major in Culinary Arts?

**Campus(s) program is offered: Mountain View Campus**

**What are the most likely job titles one can expect to qualify for after completing this program?**

- Sous Chef
- Caterer
- Pastry Chef
- Baker
- Banquet Chef

**What do students express as the thing they enjoy the most about this program?**

Learning cooking and baking techniques, being a part of the culinary community at CTC and the opportunity to work with Chefs in the Atlanta Food scene

**What is the least?**

Cleaning and homework

**What are some typical misconceptions about this program of study?**

CTC's culinary program prepares student to work in the industry, we do not graduate Chefs, we graduate skilled culinarians.

**What are some essential skills and abilities a student needs to have in order to be successful in program of study?**

- Physical stamina
- Teamwork
- Read and follow direction
- Communication skills
- Excellent interpersonal skills
- Math skills

**What are typical skills and abilities that a student gains once he/she has completed the program of study?**

Cooking methods: how to cut fruits and vegetables, how to roast, bake, sauté, how to make pasta, bread and pastries, how to pay for it all and mange those around you.

**Typical work activities/occupational functions:**

- Ensure freshness of food and ingredients
- Supervise and coordinate activities of cooks and other food preparation workers
- Plan menus develop recipes and food presentation styles
- Hire, train, and supervise cooks and other food preparation workers
- Order and maintain inventory of food and supplies needed to ensure efficient operations
- Monitor sanitation practices and ensure that kitchen safety standards are followed

**What additional training would you recommend for a student who wants to go to the next level in this field?**

Culinarians learn from going to conferences, reading magazines and eating out. The best way to reach the next level of success is to work for the best. Chefs love to teach it shouldn't be hard for a young cook to find a mentor.

**Do any of the occupational courses transfer easily?**

Within our own system, yes. Art Institute of Atlanta and other GA schools will accept our occupational classes for a student wanting to receive a Bachelor's degree.

**What are some common limitations, if any, in this program that students face?**

Working in a kitchen is tough and not as glamorous as it looks on TV. Many students don't realize what their getting into.

**Are there any exams/certifications that a student needs to take after completing the courses? Are these exams/certifications offered on campus?**

Any CTC student graduating with an Associate's Degree or students with a Diploma and one years work experience receives their first level of certification with the American Culinary Federation

**Possible employment settings:**

Graduates of the Culinary Arts program may seek employment in restaurants, hotels, cruise ships, resorts, and private households and nursing homes/hospitals . Many successful entrepreneurs have made the Culinary Arts their stock in trade.

**Names of potential employers:**

- Cherokee Town and Country Club
- Piedmont Driving Club
- Muss and Turners
- Marriott
- Piedmont Hospital
- Proof of the Pudding

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