



Culinary Arts

The Culinary Arts Center of Excellence is for juniors and/or seniors who want to prepare for entry-level commercial culinary arts or prepare to enter a college culinary arts program.

What will I learn?

- Food Safety
- Workplace Safety
- Industry Standard Equipment Usage
- Menu Composition
- Menu Development
- Restaurant Concept Development
- Client Catering
- Various Cooking Methods
- Flavor Profiles
- Cooking Principles

Employment Opportunities:

According to O*Net Online, the job outlook for Food Preparation Workers should grow 5 to 9% by 2026. The 2017 average national pay was an annual salary of \$22,730. The job outlook for Chef and Head Cooks shows a field growth of 10 to 14% by 2026 with a 2017 average national pay of \$45,950.

College Credit:

After completing the ProStart Culinary Program students will be able to earn the Certificate of Achievement through The National Restaurant Educational Foundation. Successful students are eligible to earn up to 7 hours of credit in the Johnson County Community College Culinary Arts program, up to 12 credit hours from Sullivan University, or 12 hours from Johnson and Wales.

