

# CULINARY ARTS

## DEGREE AND DIPLOMA

Do you enjoy cooking, baking, and learning about different types of cuisine? The Culinary Arts program here at CTC is the perfect place for you! This is a fast-growing field as many people now desire healthier restaurant options and high-quality presentation. Program graduates have plenty of job opportunities available once they are ready to go to work.

We're here to help you succeed sooner!

To apply today, visit [www.columbus-tech.edu](http://www.columbus-tech.edu).

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## PROGRAM OVERVIEW



The Culinary Arts program is a sequence of courses that prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for

job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory, safety and sanitation, nutrition, and practical applications necessary for successful employment. Program graduates receive a Culinary Arts Degree. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

Degree program is sixty-five (65) credit hours.

Diploma program is fifty-two (52) credit hours.



Columbus Technical College is accredited by the Southern Association of Colleges and Schools Commission on Colleges.

# 50k

## EARNING POTENTIAL

\*MEDIAN SALARY IN GA  
SOURCE: U.S. BUREAU OF LABOR STATISTICS, GA



## POSSIBILITIES

Baker

Caterer

Chef/Cook

Nutritionist

Restaurant Manager

Service Staff

## FINANCIAL AID AVAILABLE