

Culinary Arts

One or two-year program open to juniors and seniors. Students explore Culinary Arts, preparing food for a large number of consumers, and catering. Occupational skills taught include care and use of commercial equipment, food preparation, customer service, management, and nutrition. Students in this program will receive weekly hands-on experience in the WACC commercial kitchen and provide food services for the public. Food Service Sanitation Management Certification will be given to 2nd year students.

*** 4 Dual Credits with Kishwaukee College: Intro to Hospitality HOS103 (3 credits)**

*** Safeserve Manager Certificate HOS113 (1 credit)**

Recommended Student Criteria: Students enrolled in Culinary Arts will be required to work in a commercial kitchen approximately 70% of the time. Students should be able to stand for an hour and forty-five minutes, lift 20 pounds, and have the ability to safely work around hot items, such as stoves, ovens and deep-fryers.

