Culinary Arts

Turn Your Passion for Cooking into a Career

Let your passion for cooking lead you to a successful career through the Culinary Arts program. Food service professionals perform a variety of duties and work in several settings, giving you many career choices and opportunities within the field.

“Job openings for chefs, cooks and food preparation workers are expected to be plentiful through 2016; however, competition should be keen for jobs in the top kitchens of higher end restaurants.”


Food service businesses are a big part of Philadelphia’s thriving hospitality and tourism industry. Skilled culinary professionals are needed to staff the large number of eateries in Philadelphia and the surrounding region. Several other industries also require the expertise of trained cooks and food preparation workers. This degree will lead you to a career as a chef, cook or kitchen worker qualified to work in a number of environments:

• casual and fine dining restaurants
• hotel and resort establishments
• health care facilities
• educational institutions
• company cafeterias
• catering businesses

You can also pursue apprenticeship status with the Culinary Arts program. A faculty chef, certified by the American Culinary Federation, will help you secure the required employment while supervising your training to become a chef and a member of the American Culinary Federation Education Institute. This is the only chef apprenticeship program in Philadelphia licensed by the U.S. Department of Labor and the Commonwealth of Pennsylvania.

The affordable, hands-on training you receive from the Culinary Arts program allows you to seek employment or continue your studies. Your credits will transfer easily to four-year institutions, allowing you to save tuition dollars at the College while working toward your bachelor’s degree.

Career Paths

According to the Occupational Outlook Handbook, 2008-09 Edition, “Job opportunities for chefs, cooks and food preparation workers are expected to be plentiful because of the continued growth and expansion of food services outlets.” The 400 hours of work experience you receive in this program provides valuable skills and experience necessary for employment or further study.
The Culinary Arts Program
Completion of this program will give you knowledge in several areas:
- small and large quantity food preparation
- sanitation, food safety, nutrition and supervision in the hospitality industry
- making educated, lawful, ethical and productive decisions in supervisory positions related to food service

The Culinary Arts program also provides these benefits:
- experienced faculty
- modern culinary laboratories
- job search and placement assistance
- potential to receive credit for work experience

Salaries
Cafeteria cooks: $10.98
Chefs and head cooks: $18.64
Restaurant cooks: $10.49


Admission to the College
Prospective students are strongly encouraged to apply early prior to the start of a term in order to complete the appropriate steps for enrollment. For more information about admission to the College and important dates, including open house information, visit our Web site at [www.ccp.edu](http://www.ccp.edu), call 215-751-8010 or e-mail admissions@ccp.edu.

Affirmative Action Statement
Community College of Philadelphia is committed to the principles of equal employment and equal educational opportunity for all persons without regard to race, color, ancestry, creed, national or ethnic origin, age, sexual orientation/preference, religion, sex, disability or status as a disabled veteran or veteran of the Vietnam Era, in the administration of its educational programs, activities or employment in accordance with applicable federal statutes and regulations. Any questions regarding this statement should be directed to the director, Office of Diversity and Equity, located in Room M2-3; telephone number 215-751-8039.