



Culinary and Pastry Arts



Find your culinary voice

Make food your life with a certificate or degree from Collin College's Culinary and Pastry Arts programs. You'll build the core skills used by every professional chef, and you'll have a deeper appreciation for food as culture, art, and as a lifelong career.

Careers in the Culinary Arts

Chef

Average salary: \$58,500 | 21.9% Growth

Other careers include caterer, food stylist, personal chef, and restaurant management.

*Note: Data for Collin County obtained from JobsEQ and O*Net. Average salary is as of 2019 and job growth is projected from 2019-2026. The earning potential for employees with certifications and Associate of Applied Science degrees may exceed the average salary.*

About Collin College's Programs

As part of the college's Institute of Hospitality and Culinary Education (IHCE), the culinary and pastry programs emphasize a broad selection of hands-on food preparation and core skills that will allow you to be effective in a commercial kitchen environment.

The curriculum is designed by industry experts and taught by experienced professionals, and the programs are fully accredited by the American Culinary Federation Education Foundation.

Choose Your Education

Culinary Arts

Associate of Applied Science – Culinary Arts
(60 credit hours)

Certificate Level 1 – Culinary Arts
(24 credit hours)

Certificate Level 3 – ESC – Advanced Culinary Arts
(12 credit hours)

Pastry Arts

Associate of Applied Science – Pastry Arts
(60 credit hours)

Certificate Level 1 – Pastry Arts
(24 credit hours)

Certificate Level 3 – ESC – Advanced Pastry Arts
(12 credit hours)

Learn more at

www.collin.edu/department/ihce/

Collin College is an equal opportunity institution and provides educational and employment opportunities without discrimination on any basis protected by applicable law.

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