

**Certificate in Culinary Arts – Culinary Management**  
CIP 12.0503 – Culinary Arts/Chef Training**Macomb Program Information****Classification of Industry Program**

- 12.0503 – Culinary Arts/Chef Training

**Program Level**

- Undergraduate Certificate

**Program Length\***

- 16 months

**Cost of Program\*\***

- Total tuition and fees for entire program: \$3,396
- Estimated cost of books and supplies for entire program: \$1,509

<http://www.macomb.edu/TuitionFees>

**Debt at Program Completion**

- Number of students who completed program in 2009-10: 3
- Number of completers with any student loan debt: 0
- Median federal debt: \$0
- Median private debt: \$0

**Program Completion in Normal Time**

- Normal time to complete program: 16 months
- Percent of students completing program in normal time: Not disclosed due to privacy.

**Job Placement**

- 86.7%

*\*Program length and normal time to completion are calculated by the student attending fall and winter semesters and completing 24 credits during each 12-month period.*

*\*\*Tuition and fees are based on the 2011 in-district rate for on-campus classes. Estimated cost of books and supplies is \$47.17 per credit based on the college's published average of \$1,132 per year for full-time (24 credits). Students must purchase program-specific supplies for this program. The cost will vary from student to student.*

**CIP Information****CIP Description**

A program that prepares individuals to provide professional chef and related cooking services in restaurants and other commercial food establishments. Includes instruction in recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques.

**Jobs Related to this CIP**

(Job information from Federal O\*NET Website)

Chefs and Head Cooks

<http://www.onetonline.org/link/summary/35-1011.00>

First-Line Supervisors/Managers of Food Prep and Serving Workers

<http://www.onetonline.org/link/summary/35-1012.00>

Cooks, Private Household

<http://www.onetonline.org/link/summary/35-2013.00>

Cooks, Restaurant

<http://www.onetonline.org/link/summary/35-2014.00>

Cooks, All Other

<http://www.onetonline.org/link/summary/35-2019.00>