



*“Cooking is at once child’s play and adult joy.
And cooking done with care is an act of love.”*
—Craig Claiborne

Culinary Arts at Macomb Community College

Macomb’s Culinary Arts Program prepares you for technical and managerial careers in restaurant, hotel, catering, and institutional food service operations. You’ll learn quantity cooking in well-equipped commercial kitchens, with related work in nutrition, food selection, menu planning, storage, and merchandising.

Several courses fulfill the certification requirements of the National Restaurant Association.

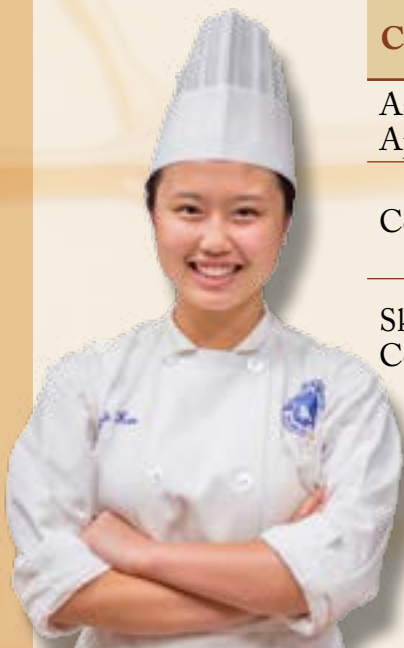
Macomb’s Culinary Arts students have earned top honors at many state, national, and international competitions.

Accreditation

The program is accredited by the American Culinary Federation Education Foundation Accrediting Commission. Upon graduation, you may receive ACF Certified Culinarian status—national recognition of your accomplishments here at Macomb.

Culinary Arts Program Options

Credential	Title	Credit Hrs. Required	Notes
Associate of Applied Science	Culinary Arts	66	Designed for entry into the field of Culinary Arts
Certificate	Culinary Management	32	Designed for entry-level positions or furthering one’s career
Skill Specific Certificate	Prep Cook	10	Designed for entry-level positions or furthering one’s career



Education • Enrichment • Economic Development

Discover. Connect. Advance.™

Two years at Macomb equals a tremendous savings—about \$18,000—compared to attending a Michigan four-year public university. Approximately 80 percent of Macomb students leave the college DEBT FREE.

TRANSFERRING IS EASY

Credits earned at Macomb may be transferable. If you intend to transfer and pursue a bachelor's or master's degree, speak with a counselor or academic advisor as soon as possible after you have applied to Macomb to plan the best pathway.

Center Campus: 586.286.2228

South Campus: 586.445.7211

Email: answer@macomb.edu

LOOKING FOR A JOB?

Contact Career Services

586.445.7321

careerservices@macomb.edu

For more information, contact the Culinary Arts Program Advisors:

Professor Jeffrey Wolf

wolfj@macomb.edu

Professor Scott O'Farrell

ofarrells@macomb.edu



Employment Outlook

With an associate degree in culinary arts, you will be qualified for careers including food service manager or kitchen manager. Median salary for these careers is \$28,860 in Michigan with 11 percent growth in openings expected through 2024. You may also be qualified for careers including chef and head cook. Median salary for these careers is \$38,540 in Michigan with 12 percent growth in openings expected through 2024.

GAINFUL EMPLOYMENT DISCLOSURE

For information about program cost, on-time completion rates, typical student debt, and other important information, visit: Culinary Arts Culinary Management, Certificate: <http://www.macomb.edu/ge/CULARTMGMTCT/>



**Macomb
Community College**

Education • Enrichment • Economic Development

Discover. Connect. *Advance*.SM