

CULINARY *Arts* CERTIFICATE PROGRAM

A 30
Credit Hour
Program



Culinary Arts Program

Certificate Program at Danville Area Community College

With a focus on food preparation and production skills, nutrition, and food safety and sanitation, the Culinary Arts Certificate program prepares students for various entry-level positions in the foodservice industry. Classes in this financial aid-eligible certificate program provide practical, hands-on culinary experience in a state-of-the-art commercial kitchen, guided by master chefs. Those individuals not pursuing the certificate program, but very interested in increasing their culinary knowledge and skills, can select any of the courses listed below, based on their own interests.

Program Specific Courses Selected from the Following:

- ◆ Food Sanitation and Safety
- ◆ Salads, Sandwiches and Hors d'Oeuvres
- ◆ Culinary Essentials
- ◆ Stocks, Sauces and Soups
- ◆ Cooking Methods and Principles
- ◆ Meats, Poultry, Fish and Eggs
- ◆ Bakeshop I
- ◆ Bakeshop II
- ◆ Vegetables and Starches
- ◆ Nutrition and Menu Planning
- ◆ Serving the Customer

Job/Employment Information:

Positions You are Trained for: Food Preparation Worker; Restaurant/Fast Food Cook/Worker; Institution and Cafeteria Cook/Worker.

Major Employers: Restaurants, Coffee Shops, Delis; Fast Food Restaurants; Schools & Colleges; Hospitals; Nursing & Personal Care facilities.

In Illinois, employment of food preparation workers and various cook positions is expected to increase faster than average through 2016. Food preparation worker is one of 20 occupations expected to provide the most job openings each year in the state. About 2,580 openings are expected annually.

Expected Salary Range: Food Preparation Worker: \$15,478 - \$18,750; Cooks: \$18,020 - \$27,010. Wages vary by employer and area of the country. Wages also vary by the worker's level of experience and responsibility. For the most current salary information, visit www.ilworkinfo.com/icrn.htm.

Visit our website at www.dacc.edu/cce or contact us at 217-443-8777 for more information.
TDD/TTY 217-443-8701

**Corporate
& Community**
EDUCATION



CULINARY *Arts* CERTIFICATE PROGRAM

For more information on any of the Culinary Arts courses, please contact the Corporate and Community Education Division:

(217) 443-8777

Email: cce@dacc.edu

or visit us on the Web at
www.dacc.edu/cce



DANVILLE AREA COMMUNITY COLLEGE

STEPS TO REGISTER:

1. Complete an Application
2. Register for classes

WAYS TO PAY:

1. Cash, check, VISA, MasterCard, Discover, American Express (online payments only)
2. Student Financial Aid: www.fafsa.ed.gov
<<http://www.fafsa.ed.gov>>
3. Payment plan provided through a partnership between DACC and Nelnet Business Solutions (NBS):
www.dacc.edu/finaid/shortloan
<<http://www.dacc.edu/finaid/shortloan>>
4. Inquire about Athletic and/or Foundation Scholarships.
5. Employer paid.
6. Vermilion County Job Training Partnership at the Workforce Development Center 442-0296, etc.

PROGRAM SPECIFIC COURSES:

Check out the DACC website under www.dacc.edu to find out what specific courses you will be taking for this program of study.

WHO TO CALL:

Admissions/Registration.....	443-8800
Advisement/Counseling	443-8750
Assessment Center.....	443-8708
Bookstore.....	443-8759
Career Services Center	443-8597
Child Development Center.....	443-8833
Financial Aid.....	443-8891
GED/ESL/Adult Ed.....	554-1663
General Information	443-3222
Orientation.....	443-8896
Student Support Services.....	443-8898

**Please come visit the DACC Campus!
Call 443-8755 to schedule a tour.**

Visit our website at www.dacc.edu or contact us at 217-443-DACC (3222) for more information.

TDD/TTY 217-443-8701