



# Culinary Arts

## Career Technical Training Area

### Hospitality Career Pathway

## Culinary Arts

**The Job Corps Culinary Arts career training program takes 12 to 15 months to complete and requires training in the following subject areas:**

- Nutrition
- Culinary Math
- Culinary Measurement
- Tools and Equipment
- Basic Knife Skills
- Culinary Fundamentals
- Fruits and Vegetables
- Meats, Poultry, and Fish/Shellfish
- Stocks, Soups, and Sauces
- Starches
- Preparing Breakfast Items
- Various Cooking Techniques
- Garnishes and Plating
- Introduction to Baking
- Front-of-the-House
- Contemporary Cooking

### Credentials:

All Job Corps training programs are aligned with industry credentials.

### Eligibility requirements:

Before completing a Culinary Arts training program, students should:

- Have the basic math and reading skills necessary to perform the job.
- Complete the core curriculum and pass all written and performance tests.

### Average length of training:

12 to 15 months

### The salary range for various careers in Culinary Arts is:

\$26,000 to \$29,000/year

## THE BENEFITS OF JOB CORPS

**Hands-on training and internships • Housing, meals, and basic medical care • Earn while you learn: Biweekly living allowance • Administered by the U.S. Dept. of Labor**

### What is Job Corps?

- **A residential career training program**
- **Your path to a career in a high-growth industry**
- **A place to earn your high school diploma or GED**
- **Career counseling and support after graduation**



*Career Technical Training programs vary at different Job Corps centers.*

Administered by the U.S. Department of Labor, Job Corps is the nation's largest career technical training and education program for low-income students ages 16 through 24. Job Corps is a U.S. Department of Labor Equal Opportunity Employer Program. Auxiliary aids and services are available upon request to individuals with disabilities. TDD/TTY telephone number is (877) 889-5627.