



# CULINARY *Arts* CERTIFICATE 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, Hors d'Oeuvres
- Culinary Essentials
- Stocks, Sauces, and Soups
- Cooking Methods and Principles
- Meats, Poultry, Fish and Eggs
- Bakeshop I & II
- Vegetables and Starches
- Nutrition and Menu Planning

### Job/Employment Information:

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

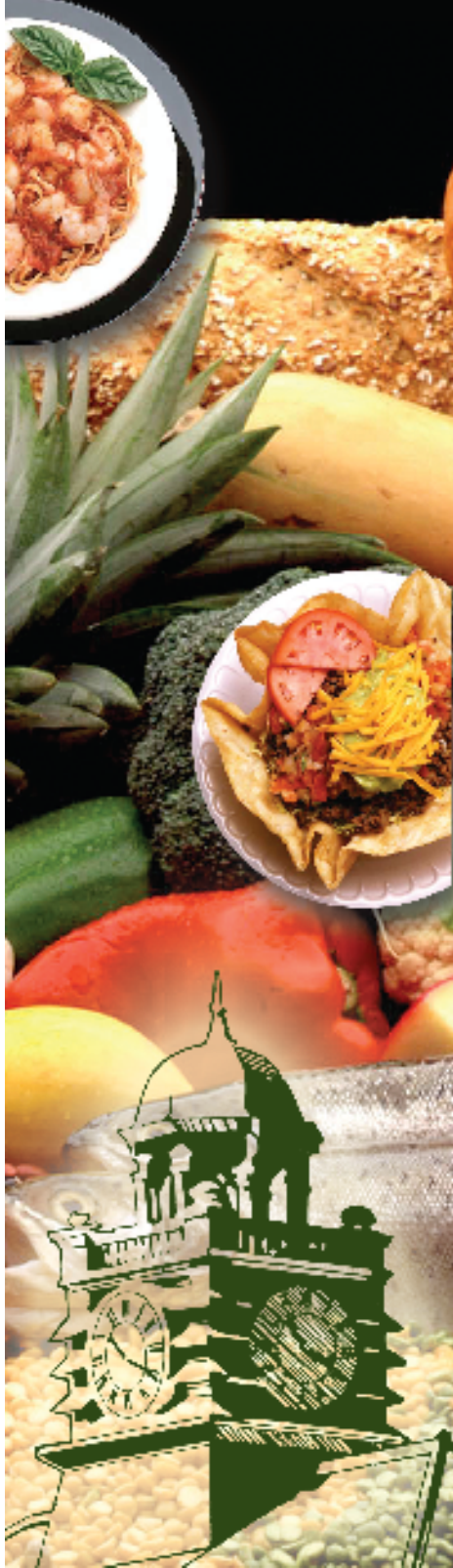
*Major Employers:* Restaurants, Coffee Shops, Delis; Fast Food Restaurants; Schools & Colleges; Hospitals; Nursing & Personal Care facilities.

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](http://www.ilworkinfo.com/icrn.htm).

Visit our website at [www.dacc.edu/cce](http://www.dacc.edu/cce) or contact us at 217-443-8777 for more information. TDD/TTY 217-443-8701

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## STEPS TO REGISTER:

1. Application
2. Placement Test
3. Register

## WAYS TO PAY:

1. Pay in full with cash, check, Visa or MasterCard
2. Student Financial Aid. Eligibility must be determined by payment due date.
3. FACTS Payment Plan. (Interest Free!)
4. Apply for Athletic and/or Academic Scholarships.
5. Employer paid or other third party payment such as JTP, TAA, etc.

## PROGRAM SPECIFIC COURSES:

Check out the DACC website under [www.dacc.edu](http://www.dacc.edu) to find out what specific courses you will be taking for this program of study.

Courses are offered in many different formats to meet individual schedules: Day, Evening, Weekend, Traditional, Online, Video or Interactive Video.

## 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 .....	443-8761
GED/ESL/Adult Ed .....	443-8782
General Information.....	443-3222
Orientation .....	443-8750
Student Support Services .....	443-8853

**Please come visit the DACC Campus!  
Call 443-8750 to schedule a tour.**

Visit our website at [www.dacc.edu](http://www.dacc.edu) or contact us at 217-443-DACC (3222) for more information.  
TDD/TTY 217-443-8701

## ENDLESS POSSIBILITIES



**Danville Area  
Community College**

2000 East Main Street  
Martin Luther King Memorial Way  
Danville, Illinois 61832-5199  
217-443-DACC (3222)  
[www.dacc.edu](http://www.dacc.edu)  
217-443-8701 (TDD/TTY)