



# 2025 - 2026 Culinary Arts

Associate in Applied Science Degrees

MULTIPLE LOCATIONS

VARIED SEMESTER LENGTHS

NUMEROUS PROGRAMS

FINANCIAL AID



Scan Code for program page online

ASHEVILLE, NORTH CAROLINA • (828) 398-7900 • ABTECH.EDU



## Culinary Arts

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

The Culinary Arts program is accredited by:

### American Culinary Federation Education Foundation Accrediting Commission (ACFEF)

6816 Southpoint Pkwy, Suite 400

Jacksonville, FL 32216

Phone: (904) 824-4468 or (800) 624-9458

[www.acfchefs.org/ACF/Education/Accreditation/ACF/Education/Accreditation/](http://www.acfchefs.org/ACF/Education/Accreditation/ACF/Education/Accreditation/)

### Career Opportunities in Culinary Arts

A.A.S Degree National Salary Range: \$62,000 - \$104,000  
Local Salary Range: \$61,310 - \$100,500

Saute Chef, Grill Chef, Garde Manger Chef, Soup/Sauce Chef, Kitchen Manager, Catering Banquet Manager, Dining Room Manager, Food/Beverage Manager, Purchasing Agent Steward, Equipment Purveyor

Salaries may vary based on size of business and other factors.

### For More Information:

Contact Cathy Horton by email at [cathryn.jstrohmhorton@abtech.edu](mailto:cathryn.jstrohmhorton@abtech.edu) or by phone at 828-398-7667

### Total Cost Estimate

**Tuition per Semester (NC Resident)** \$1,216.00 (16+ credit hours)  
\$76.00/credit hour (1-15 hours)

**Computer Use and Technology Fee** \$48/semester

**Activity Fee** Fall and Spring semesters only,  
Main campus and Online, \$35.00

**CAPS Fee (Campus Access, Parking and Security)** \$20/semester

**Matriculation Fee** \$10/semester

**Student Insurance** \$2/Semester

**Additional Fees including books may incur, please check A-B Tech website for more detail:** <https://abtech.edu/program/culinary-arts-aas-associate-applied-science-cost-estimate>

**Have you applied for Financial aid? Please visit A-B Tech website for instructions:** <https://abtech.edu/future-students/financial-aid/applying-aid>

*Courses requiring a grade of "C" or better: ACA, CUL, HRM, and WBL*

*Students who have the ServSafe Manager Certification will receive credit for CUL-110.*

	Course Prefix	Course Name	Credit Hours
First Semester (Fall)	ACA 115	Success & Study Skills	1
	CUL 110	Sanitation & Safety	2
	CUL 140	Culinary Skills I	5
	CUL 140A	Culinary Skills I Lab	1
	CUL 150	Food Science	2
	ENG 111	Writing and Inquiry	3
	MAT 110	Math Measurement & Literacy	3
Second Semester (Spring)	CUL 160	Baking I	3
	CUL 170	Garde Manger I	3
	CUL 240	Culinary Skills II	5
	CUL 240A	Culinary Skills II Lab	1
	HRM 245	Human Resource Mgmt - Hosp	3
Third Semester (Summer)	WBL 112	Work-Based Learning I	2
Fourth Semester (Fall)	CUL 112	Nutrition for Food Service	3
	CUL 230	Global Cuisines	5
	CUL 260	Baking II	3
	CUL 270	Garde Manger II	3
	HRM 225	Beverage Management	3
Fifth Semester (Spring)	COM 231	Public Speaking	3
	CUL 135	Food & Beverage Service	2
	CUL 135A	Food & Beverage Service Lab	1
	CUL 250	Classical Cuisine	5
	HRM 220	Cost Control - Food & Bev	3
Fifth Semester (Spring)	HUM 115	Critical Thinking	3
	PSY 150	General Psychology	3
<b>Program Totals:</b>			<b>71</b>

Note: The Hepatitis A vaccination is recommended

### Certificates Available:

**Baking and Pastry Certificate**

**Culinary Studies Certificate**

**Practical Meat Cutting Certificate**

**Therapeutic Culinary Certificate**

**Therapeutic Baking Certificate**

For more information, please visit:

<https://abtech.edu/programs/academic/culinary-arts-and->