



Apprenticeships in CULINARY ARTS & HOSPITALITY

The City Colleges of Chicago Apprenticeship Program in Culinary Arts and Hospitality was created to fill the high demand for skilled cooks, bakers, caterers, and hospitality personnel. We provide hands-on training by award-winning practitioners at state-of-the-art facilities. Recognized by national industry partners, our apprenticeship program integrates easily with positions at your organization.

The following certificates and degrees, when combined with an apprenticeship from a hospitality partner, give students a well-rounded education that best prepares them to enter your organization.

Employer Position:

Baker

Job description: Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods. Evaluate quality of ingredients, operate cooking, baking and other food preparation equipment.

Responsibilities & Requirements

- Measure ingredients to prepare batters, dough, fillings or icings
- Roll, knead, cut or shape dough to form sweet rolls, pie crusts, tarts, cookies, and other products
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Knowledge & Skills Required

- Production processes of food, equipment and materials
- Quality control
- Customer service
- Cost and budgeting

Related Technical Instruction at City Colleges:

Baking and Pastry Arts

Degree offered: Associate in Applied Science (AAS)

The Baking and Pastry Arts degree program includes lecture, discussion, demonstration, and hands-on production for restaurant and bakeshop sales, offering the student real-world experience. Students are eligible to sit for the ServeSafe Managers Certification Exam.

Critical Coursework

- Baking and Pastry Techniques
 - Cakes/Cake Decorating
 - Cookies and Tarts
 - Breads
 - Chocolate and confections



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Employer Position:

Sous Chef, Assistant Kitchen Manager, Kitchen Manager, Chef de Partie

Job description: Direct and participate in the preparation of food and decide menus and pricing. Supervise and coordinate activities of kitchen staff and ensure safety and sanitation regulations are met while delivering exceptional products.

Responsibilities & Requirements

- Instruct other cooks in the preparation and presentation of food
- Monitor sanitation practices
- Confirm the quality of food products
- Determine production schedules and staff requirements
- Order supplies to ensure efficient operations

Knowledge & Skills Required

- Outstanding cooking skills
- Creative and innovative menu design
- Deep understanding of ingredients
- Leadership and management

Related Technical Instruction at City Colleges:

Culinary Arts

Degree offered: Associate in Applied Science (AAS)

The Culinary Arts degree program includes lecture, discussion, demonstration, and hands-on production that allow students to learn the techniques of food production in a commercial food environment. Students are eligible to sit for the ServeSafe Managers Certification Exam.

Critical Coursework

- Food Service Technology
- Hospitality Management
- Culinary Arts Chef Training

Hospitality Management

Degree offered: Associate in Applied Science (AAS)

The Hospitality Management program builds management and customer service skills. Student learn to apply basic business concepts to restaurant and lodging operations, including customer relations, budgeting, and special events logistics.

Critical Coursework

- Customer Service Fundamentals
- Hospitality Financial Management
- Hotel and Lodging Operations