



Program and Admission Information

The Tyler Junior College Culinary Arts program is designed to prepare graduates for entry-level positions in the kitchens of various types of organizations with the needed education to advance into management. The program allows for a Culinary or Baking and Pastry specialization based upon 1116 contact hours in program specific courses. The program utilizes hands on training in food preparation, menu development, baking, nutrition, dining room service, food safety, and kitchen management. The Culinary Program learning outcomes are based upon classical cooking techniques used in industry as well as exposure to different American and World Cuisines. Emphasis is placed on managing a profitable food service operation based upon controlling cost, forecasting sales and expenses, hiring and training staff, and understanding the customer.

Students must complete an industry-focused practicum requiring 120 hours of documented experience in back of the house operations to complete the program. The program assessments are based upon theoretical and practical testing throughout the program. Courses are offered during the day and are taught as a cohort with a 24-student maximum. Although Tyler Junior College is an open admissions college, this program is a Selective Admissions Program and a formal application is required.

Admission Requirements

- Submit current Food Handlers permit.
- One letter of recommendation, preferably from food service professionals or high school culinary instructors. Letters from supervisors outside of the culinary industry will also be accepted.
- Attend Program Information Session.
- Students are required to obtain uniforms and a knife kit. A complete list of required uniform pieces and tools are available upon request and will be given out during the information sessions.