



**Columbus State Community College
American Culinary Federation Columbus Chapter
Hospitality Management & Culinary Arts Department
Culinary Apprenticeship Major**

The Hospitality Management & Culinary Arts department provides quality learning experiences to enhance initial employment opportunities and to improve technical and supervisory skills for career advancement in food service, lodging, and tourism. Columbus State Community College, in cooperation with the *American Culinary Federation (ACF) Columbus Chapter*, offers both theory-related classroom instructions and on-the-job training required for the National Apprenticeship Training Program of the *ACF*.

The Culinary Apprenticeship Major is accredited by the *American Culinary Federation Education Foundation and the Accreditation Commission for Program in Hospitality Administration*. The Culinary Apprenticeship Major consists of six (6) semesters or 4,000 hours on-the-job training as an apprentice to a qualified chef in an approved full-service restaurant, club, or hotel. The following courses must be successfully completed before being accepted into the Culinary Apprentice Major: HOSP1101, HOSP1104, HOSP1105, HOSP1107, COLS1100, and MATH 1103 or 1104, and corequisites of HOSP1109, ENGL1100, GEOL1101, and HNTR1153. Once the student is accepted into the program, the apprentice attends classes at Columbus State one full day a week to complete the Associate of Applied Science in Hospitality Management degree. The graduate, upon successfully completing the (*ACF*) national written and practical exam will qualify as a *Certified Sous Chef (CSC)*.

Application to the College is completed online at www.csc.edu. The student will be notified of acceptance to the Hospitality Management & Culinary Arts department, and an interview will be held autumn semester for a spring start, or an interview in spring semester for a summer start. A **SUPPLEMENTAL APPLICATION** is also required for acceptance in the Culinary Apprenticeship Major itself and should be directed to the Hospitality Management & Culinary Arts department at the College. The supplemental application must be accompanied by two letters of reference, a 200-word essay on why you wish to become a chef, a high school transcript or GED certificate, and a college transcript. The supplemental application can be found at <https://www.csc.edu/academics/departments/hospitality/culinary-apprentice.shtml>.

Those selected for the Culinary Apprenticeship Major will interview with prospective employers. Work placement, however, cannot be guaranteed by the College of the *ACF Columbus Chapter*. The apprentice is a full-time employee and is subject to the conditions of the individual place of employment policies as they relate to fringe benefits and vacations. The *ACF Columbus Chapter Apprenticeship Committee* recommends beginning apprentices receive pay of at least \$15 per hour. The apprentice pays for their own tuition for theory-related instruction at Columbus State. Once accepted into the Major, students will enroll in 6-8 credit hours each semester for the remaining six (6) semesters. The total cost to complete the Major will be approximately \$12,500 which includes all tuition, lab fees, and textbooks.

For answers to specific questions or to request a Culinary Apprenticeship Major application, please contact the program coordinator, Chef Jason Knapp.

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