About the Program

The Culinary Arts and Hospitality Program is designed to train highly-skilled professionals in a real-world atmosphere. Food service and hospitality is an ever-growing industry with unlimited job opportunities. Students who attend our program will gain all the knowledge they need to begin a successful career as a chef, restaurant manager or in numerous other hospitality positions.

Our Faculty

The NTCC Culinary Arts & Hospitality Management program boasts top-notch instructors, trained at world-class culinary institutes.

Chef Charles Reeves, Director
creeves@ntcc.edu
- AAS, Food Art & Management, Metropolitan Community College
- Bachelor’s of Business Administration, University of Nebraska

Chef Sara Hicks, Instructor
sahicks@ntcc.edu
AAS, Culinary Arts, Le Cordon Bleu Culinary Arts
Texas Culinary Academy, Austin, TX

Chef Bren Young, Pastry Instructor
AAS, Culinary Arts, Texarkana College

Chef Carla Marshall, Instructor
AAS, Culinary Arts, NTCC

903-856-7000 • www.ntcc.edu/culinary
114 Jefferson St., Pittsburg, TX

Preparing students for an exciting career in culinary arts

Start here. Go anywhere.
The goal of the NTCC Culinary Arts & Hospitality Management Program is to provide students with the training they need to begin a career as a chef or restaurateur. We offer a variety of degree and certificate options that will provide students with the foundation they need to get started in the food services and hospitality industry.

Culinary Arts & Hospitality Management

Our Place at NTCC

The Culinary Arts and Hospitality Management program is housed in the beautiful Our Place restaurant at NTCC in historic downtown Pittsburg, Texas at 114 Jefferson Street. The high-end restaurant setting makes the program a great place to learn in a hands-on environment. Our experienced faculty and small class sizes make this program a unique learning opportunity for students.

Degrees & Certificates

We offer a variety of course offerings in Culinary Arts and Hospitality Management. Students can earn:

- **Associate of Applied Science Culinary Arts**
  
  *Two year, 63 credit hour degree*

- **Culinary Arts Certificate**
  
  *One year, 30 credit hour certificate*

The program provides serious students with a comprehensive education that begins with basic principles. After acquiring technical knowledge and confidence, each student will receive individual guidance as they continue toward a higher level of excellence. The program provides a solid foundation in basic principals such as safety, sanitation, knife skills and cutlery, weights and measurements, etc. Students also learn general food preparation, which includes baking, soups and stocks, meat and vegetable preparation, etc. All aspects of restaurant and hospitality operations are also a part of the curriculum.

If you are ready to become a serious culinary arts student, call us today!

Career Opportunities

One of the most important things to consider when choosing a course of study is what job opportunities are available in a field. With a culinary arts degree or certificate from NTCC, students are prepared for jobs like:

- Beginning Chef
- Sous Chef
- Executive Chef
- Pastry Chef
- Restaurant Mgr.
- Catering Director
- Food & Beverage Director

For more information, including degree plans, program costs & more visit www.ntcc.edu/culinary