About the Program

The Culinary Arts Program is designed to train highly-skilled professionals in a real-world atmosphere. Food service is an ever-growing industry with unlimited job opportunities. Students who attend our program will gain the knowledge they need to begin a successful career in the food service industry.

Our Faculty

The NTCC Culinary Arts 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 Bren Young,
Pastry Instructor
AAS, Culinary Arts, Texarkana College

Chef Kat Miller-Hays,
Culinary Instructor
AAS, The International Culinary School at the Art Institute of Dallas

903-434-8333 • ntcc.edu/culinary
114 Jefferson St., Pittsburg, TX

Northeast Texas Community College is an equal opportunity, affirmative action, ADA institution.
The goal of the NTCC Culinary Arts Program is to provide students with the training they need to begin a career as a culinary professional. We offer both a certificate of competency and an associate of applied science degree that will provide students with the foundation they need to get started in the culinary industry.

**Culinary Arts Program**

**Our Culinary Arts School**

The Julia Truitt Culinary Arts Program is housed in a beautiful culinary arts school 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.

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**Degrees & Certificates**

We offer a variety of courses in Culinary Arts. Students can earn:

- **Associate of Applied Science Culinary Arts**
  - Two year, 60 credit hour degree

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

Our program provides students with a comprehensive, hands-on education that begins with basic culinary and pastry fundamentals and continues through advanced skills. The program graduates students with on-the-job-training in both front and back of the house.

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

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**Career Opportunities**

When students earn a certificate of competency they will graduate with the knowledge and skill set to enter some of the following fields:

- Asst. Pastry Chef
- Asst. Manager
- Line Culinarian
- Beginning Culinarian
- Prep Cook

When students earn an associate of applied science degree they will graduate with the knowledge and skill set to enter some of the following fields:

- Sous Chef
- Manager
- Pastry Chef
- Catering Culinarian

For more information, including degree plans, program costs & more visit [www.ntcc.edu/culinary](http://www.ntcc.edu/culinary)