

If you love to entertain and can think on your feet, multi-task, and work in a fast-paced environment, you have what it takes for a successful, rewarding career in the hospitality industry.

Culinary, Pastry Arts & Hospitality Management

While applying your skills in a variety of student-run businesses, you will get a feel for the hospitality industry.

What will my classes be like?

In the first year, study the basics of culinary arts, pastry arts, and hospitality management. In the second year you focus on supervisory and administrative techniques and skill refinement. Classes are taught by industry professionals. Explore the unique skills of a pastry chef, executive chef, dining room manager, and deli manager. Along the way, you will learn what your job would be like in a variety of career paths. Work with instructors to match your natural talents and desires with the career that's right for you!

You will have the opportunity to participate in the Illinois Restaurant Association's ProStart Certification program and earn the American Culinary Federation's "Certified Secondary Graduate." TCD is the only school in Illinois to offer the American Culinary Federation's Accredited Secondary Culinary Program. Now offering four new certifications: ACF Junior Culinarian, ACF Secondary Graduate, ProStart Illinois Internship Certificate, and ProStart National Certificate of Achievement.

Estimated program cost:
\$250 - \$350 first year
\$250 - \$350 second year

college credit available



Labor Market Information

Occupational statistics from DuPage and collar counties predict **solid job growth** between now and the year 2016.



Employment Opportunities

Chef
Pastry Chef
Personal Chef
Research Chef
Food Stylist
Food Journalist
Food Photographer
Food and Beverage Manager

Potential Employers

Parker's Restaurant and Bar
St. Andrews Country Club
Naperville Country Club
Friday's Restaurant
Olive Garden Restaurant
Marriott Hotels

Home of State and National ProStart Champions