

NSCC Guided Pathway



Basic Culinary Arts (XCR) — Agricultural and Food Services Pathway Certificate of Completion • Corporate and Professional Education Division

Course Number	Course Title	Course Offered	CPL into this Program	CPL into Credit Program
AFS100	Intro to Culinary Arts: Part 1		Χ	
AFS101	Intro to Culinary Arts: Part 2		Χ	
AFS102	Intro to Culinary Arts: Part 3		Χ	
AFS106	"ServSafe" Food Sanitation		Χ	Χ
AFS103	Baking Fundamentals		Χ	
AFS104	Understanding Menu Development and Costing			
AFS105	Global Cuisine			
AFS108	Fundamentals of Starting a Food Service Business			
BAA201	Take Control - Time Management		Χ	
BAA202	How to Manage Conflict in the Organization		Х	

How to Register

Students must pay in full for each course at the time registration.

Ways to Register



By Phone – Call (978) 236-1200 with Visa, MasterCard, or Discover card number between 9:00 - 5:00 Monday through Friday



Online – If you have taken any course at NSCC within the last two years, you can register and pay through CAMPUS PIPELINE



By Mail – Send a completed registration form along with payment to: North Shore Community College, Enrollment & Records Office, 1 Ferncroft Road, Danvers, MA 01923



By Fax – Fax a completed registration form with Visa, MasterCard, or Discover card number to $(978)\ 762-4015$



In Person – Visit the Lynn or Danvers Enrollment Center with your completed registration form along with payment: Visa, MasterCard, Discover card, check, or money order

Program Notes

- ITA eligible
- Evening program

Campus Information

• Danvers and Middleton campuses

Additional Requirements

- High school diploma or equivalent is recommended.
- Students must provide documentation of 40 hours of supervised field work in order to receive their certificate.
- In order to stay current those working in the field must update their ServSafe certification every five years.

Advising Notes

- Courses are listed in the recommended order they should be taken.
- This program is intended upon completion to prepare a student for entry-level employment in the culinary arts field.
- If you have interest in continuing your education in culinary arts, contact an agriculture and food service pathway advisor to learn about additional educational opportunities at NSCC.
- This program is designed upon completion to be eligible to use credit for prior learning from this program to save time and money on the Culinary Arts Certificate.
- Contact CAS for more information on course equivalences and next steps you need to take to begin the next program. www.northshore.edu/cas/credit/ alternative_studies.html

LABOR MARKET OUTLOOK* masscis.intocareers.org

Median level wages Chefs and Dinner Cooks: \$29,150 - \$57,150
Median level wages Food Prep Workers: \$24,310 - \$27,450
Median level wages Fast Food Cooks: \$21,040 - \$25,210

10 Year Projected Growth: United States: 11.9%

*Data from Massachusetts Massachusetts: 12.1%

Career Information Systems



Metro North:

12.2%