

**COLUMBUS STATE COMMUNITY COLLEGE  
AMERICAN CULINARY FEDERATION COLUMBUS CHAPTER  
HOSPITALITY MANAGEMENT DEPARTMENT  
CULINARY APPRENTICESHIP MAJOR**



The Hospitality Management 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 Columbus Chapter*, offers the theory-related classroom instruction and on-the-job training required for the National Apprenticeship Training Program of the *American Culinary Federation (ACF)*.

The Culinary Apprenticeship Major is accredited by the *American Culinary Federation Education Foundation* and the *Accreditation Commission for Programs in Hospitality Administration (ACPHA)*. 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; HOSP 1104, HOSP 1105, HOSP 1107, MATH 1104, COLS 1100, HNTR 1153, HOSP 1109, ENGL 1100, GEOL 1101. 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 *American Culinary Federation (ACF)* national written and practical exams will qualify as a *Certified Sous Chef (CSC)*.

Application to the College is completed online at [www.csc.edu](http://www.csc.edu). The student will be notified of acceptance to the Hospitality Management Department, and an interview will be held in Autumn semester for Spring start students or an interview in Spring semester for Summer start students. However, a **SUPPLEMENTAL APPLICATION** is also required for acceptance into the Culinary Apprenticeship itself and should be directed to the Hospitality 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 [www.csc.edu/hospitality](http://www.csc.edu/hospitality).

Those selected for the apprenticeship program will interview with prospective employers; however, work placement cannot be guaranteed by the College or the *ACF Columbus Chapter*. The apprentice is a full-time employee and is subject to the conditions of the individual house policies as they relate to fringe benefits and vacations. The *ACF Columbus Chapter Apprenticeship Committee* recommends that beginning apprentices receive pay of at least \$9.00 per hour. The apprentice pays for his or her own tuition for the theory-related instruction at Columbus State. Once accepted students enroll in 6 to 8 credit hours each semester of the (6) remaining semesters. The total cost to complete the degree will be approximately \$10,500 which includes all tuition, lab fees, and text books.

For answers to specific questions or to request a Culinary Apprenticeship application, please call the advisor for this major; Barry Young, at 614-287-2220 or email [byoung38@csc.edu](mailto:byoung38@csc.edu) or you can visit the department website at <http://www.csc.edu/hospitality> or write to the department at

**Chef Barry Young, MBA, CEC, CCE, AAC**  
**Columbus State Community College**  
**Hospitality Management Department**  
**550 East Spring Street**  
**Columbus, OH 43215**

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