Culinary Arts

Central Oregon Community College · Associate degree

The cohort-based culinary AAS develops cooking techniques and restaurant operations. A fall start is strongly encouraged to follow the intended course progression.

BEFORE YOU APPLY

Review kitchen safety, food-handler requirements and the cohort start sequence.

TIME, SCHEDULE & APPLICATION

92–100 credits. Prior credits, prerequisite placement and course availability can change your personal completion date.

BUILD YOUR BUDGET

2026-27 tuition is $130 per credit for in-district residents and $185 for out-of-district Oregon residents and qualifying border-state residents. Course, lab and other fees are additional; Oregon residency alone does not establish the in-district rate. Add remaining program and living expenses; compare your cost after confirmed aid.

CREDENTIALS & OUTCOMES

Entry jobs may be line or prep cook roles. Chef and head-cook positions typically require substantial kitchen experience.

YOUR NEXT THREE STEPS

1. Review the exact program. Check the award, entry checklist and next start.
2. Build your full budget. Include preparation, supplies and travel.
3. Explore the connected career. Compare duties, Oregon wages and required preparation.

Independent information. No provider endorsement or admission guarantee.