

# LINE COOK FAST-TRACK CERTIFICATE



A Program Overview of the Public Safety & Human/Consumer Services Area of Study

Updated as of May 2018



## Programs At-A-Glance

**Line Cook Fast-Track Certificate**  
Available at LSC-Montgomery

[LoneStar.edu/LineCookCertificate](http://LoneStar.edu/LineCookCertificate)

**<sup>1</sup>Entry-Level Wage: \$18,330**

**T**urn your passion for culinary into a career. A line cook is a great first step. Line cooks are responsible for prepping a variety of meats, seafood, poultry, vegetables and other food items in broilers, ovens, grills, fryers and a variety of other kitchen equipment according to restaurants standardized recipes and specifications. The Lone Star College fast-track non-credit certificate allows students the opportunity to learn health and safety procedures, cooking methods, standard for portion sizes, quality standards, kitchen rules, policies and procedures. The students will learn how to stock and maintaining sufficient levels of food on the line and to follows proper plate presentation and garnish set up for all dishes.

A line cook is also referenced as a “multi-purpose cook” as he or she is expected to delivery on many tasks in the kitchen; line cooks day to day may vary from a specific station or rotating stations. Line cooks are regarded as assistants to the chef. Line cooks work in restaurants, hotels, and other large kitchens. They usually work at a particular station, although they are expected to have knowledge of how to cook at any station in a kitchen.

### FOR MORE INFORMATION:

Jennifer Aubain  
936.521.4507  
[Jennifer.D.Aubain@LoneStar.edu](mailto:Jennifer.D.Aubain@LoneStar.edu)

<sup>1</sup>**Wage Data** is based on annual salaries from Bureau of Labor Statistics, U.S. Department of Labor, Occupational Employment Statistics, 2016, [www.bls.gov/oes](http://www.bls.gov/oes).

[LoneStar.edu/LineCookCertificate](http://LoneStar.edu/LineCookCertificate)

# PERSONAL TRAINER FAST-TRACK CERTIFICATE



**Fast-Track Certificate**  
*272 Contact Hours*

**Corporate  
College**

**Culinary Interpersonal Skills**

**Basic Food Preparation**

**Intermediate Food Preparation**

**Sanitation and Safety**

**Professional  
development  
opportunities  
are available  
for additional  
training and  
licensure.**

Representative career titles and job positions  
for this program plan include:

- **Line Cook**

<sup>1</sup>Entry-Level Wage: \$18,330

<sup>1</sup>Wage Data is based on annual salaries from Bureau of Labor  
Statistics, U.S. Department of Labor, Occupational Employment  
Statistics, 2016, [www.bls.gov/oes](http://www.bls.gov/oes).

<sup>2</sup>Position titles vary by employer and location.

**Complete your  
Line Cook  
Fast-Track Certificate  
in 3 semesters!**

For more information on gainful employment,  
visit [LoneStar.edu/GainfulEmployment](http://LoneStar.edu/GainfulEmployment).

05.01.18.03

**[LoneStar.edu/LineCookCertificate](http://LoneStar.edu/LineCookCertificate)**

