

Culinary Arts & Food Services

The GCC Culinary & Foodservices Department offers an Associate of Arts in Culinary Arts? and an Associate of Science in Foodservice Management. The Department also oversees the Foodservice Managers Certification (FSMC).

[The A.A. in Culinary Arts](#) [1]

The GCC Culinary Arts program is THE PROGRAM that Guam's top chefs turn to for culinary personnel. Our Associate of Arts in Culinary Arts degree is accredited by the American Culinary Federation (ACF). Program completers earn the ACF Certified Culinarian certification upon graduation.

[The A.S. in Foodservice Management](#) [2]

The Foodservice Management Program aligns with the National Restaurant Association (NRA) ManageFirst curriculum that is framed around a set of knowledge and skills identified by the restaurant industry as important for a successful career in the industry. By completing the NRA required 800-hour work experience, graduates have the option to earn the NRA ManageFirst Professional (MFP) or Foodservice Management Professional (FMP) credential.

[Academic Advising](#) [3]

The Culinary and Foodservices Department faculty is always ready to assist you. All of our faculty are willing to sit down with you and discuss your academic plan and career path. For more information, contact the Culinary and Foodservice Department.



Foodservice Managers Certification (FSMC) [4]

The Culinary and Foodservices Department offers the Foodservice Managers Certification (FSMC) workshops to assist the operators of food establishments and those seeking to operate one to obtain the Certificate of Manager's Certification in compliance with Division of Environmental Health of the Department of Public Health and Social Services Rules and Regulations Governing the Issuance of Health Certificates adopted in May 2015 and implemented June 1, 2016.

Questions?

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