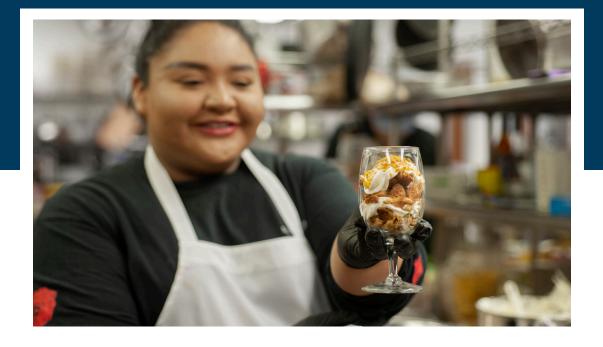
Culinary Arts Career Technologies

FOLLOW US











ABOUT THIS FIELD

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.



WHAT YOU'LL STUDY

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control and human resource management.



WHAT YOU CAN DO

Graduates should qualify for entry-level opportunities including prep cook, line cook and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef or foodservice manager.



PROGRAM START DATES:

Fall or Spring Semester

FOR MORE INFORMATION CONTACT:

Ceretta Davis, Program Coordinator

- ceretta@southwesterncc.edu
- 828.339.4256

Culinary Arts Career Technologies

CLASSES YOU'LL NEED TO TAKE

ASSOCIATE IN APPLIED SCIENCE DEGREE (AAS) A55150

Total Semester Hour Credits: 70

FALL SEMESTER 1											
Prefix	Number		lass	Lab	Clinical	Credit					
ACA	111	College Student Success	1	0	0	1					
CIS	110	Introduction to Computers	2	2	0	3					
CUL	110	Sanitation & Safety	2	0	0	2					
CUL	112	Nutrition for Foodservice	3	0	0	3					
CUL	140	Culinary Skills I	2	6	0	5					
CUL	160	Baking I	1	4	0	3					
		Totals	11	12	0	17					
SPRING SEMESTER 1											
CUL	170	Garde Manger	1	4	0	3					
CUL	240	Culinary Skills II	1	8	0	5					
CUL	260	Baking II	1	4	0	3					
ENG	111	Writing and Inquiry	3	0	0	3					
Choose one of the following:											
MAT	110	Mathematical Measurement & Lit.	2	2	0	3					
MAT	143	Quantitative Literacy	2	2	0	3					
		Totals	8	18	0	17					
	R SEMES										
		following:									
WBL OR	112	Work-Based Learning I	0	0	20	2					
WBL	111	Work-Based Learning I	0	0	10	1					
and WBL	121	Wards Daged Lagrating II	0	0	10	1					
WBL	121	Work-Based Learning II Totals	0	0	10 20	1 2					
	MESTER 2		2	2	0	4					
ACC CUL	120 135	Principles of Financial Accounting	3 2	2	0	4					
CUL	135 135A	Food & Beverage Service Food & Beverage Service Lab	0	2	0	2 1					
CUL	230	Global Cuisines	1	8	0	5					
ENG	114	Professional Research and Reportin	•	0	0	3					
HRM	245	Human Resource Mgmt – Hosp	3	0	0	3					
111011	213	Totals	12	12	0	18					
SPRING SEMESTER 2											
BUS	230	Small Business Management	3	0	0	3					
CUL	120	Purchasing	2	0	0	2					
CUL	250	Classical Cuisine	1	8	0	5					
PSY	150	General Psychology	3	0	0	3					
Choose one of the following:											
COM	140	Intro to Intercultural Comm.	3	0	0	3					
HUM	230	Leadership Development	3	0	0	3					
		Totals	12	8	0	16					

CERTIFICATE OPTION

CERTIFICATE - C55150 & C55150CP

Total Semester Hour Credits: 16

FALL SEMESTER 1

Prefix	#	Title	Class	Lab	Clinical	Credit
CUL	110	Sanitation & Safety	2	0	0	2
CUL	112	Nutrition for Foodservice	3	0	0	3
CUL	135	Food & Beverage Service	2	0	0	2
CUL	135A	Food & Beverage Service Lab	0	2	0	1
CUL	140	Culinary Skills I	2	6	0	5
CUL	160	Baking I	1	4	0	3
		Totals	10	12	0	16