

Culinary Arts

Career Technologies

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ABOUT THIS FIELD

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

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828.339.4256

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CLASSES YOU'LL NEED TO TAKE

ASSOCIATE IN APPLIED SCIENCE DEGREE (AAS) A55150

Total Semester Hour Credits: 66

FALL SEMESTER 1

Prefix	Number	Title	Class	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
HRM	245	Human Resource Mgmt – Hosp	3	0	0	3

Choose one of the following:

ENG	110	Freshman Composition	3	0	0	3
ENG	111	Writing & 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			10	14	0	17

SUMMER SEMESTER

Choose one of the following:

WBL	112	Work-Based Learning I	0	0	20	2
OR						
WBL	111	Work-Based Learning I	0	0	10	1
and						
WBL	121	Work-Based Learning II	0	0	10	1
Totals			0	0	20	2

FALL SEMESTER 2

BUS	139	Entrepreneurship	3	0	0	3
CUL	120	Purchasing	2	0	0	2
CUL	135	Food & Beverage Service	2	0	0	2
CUL	135A	Food & Beverage Service Lab	0	2	0	1
CUL	283	Farm to Table	2	6	0	5
ENG	114	Professional Research and Reporting	3	0	0	3
Totals			12	8	0	16

SPRING SEMESTER 2

CUL	250	Classical Cuisine	1	8	0	5
CUL	260	Baking II	1	4	0	3

Choose one of the following:

PSY	118	Interpersonal Psychology	3	0	0	3
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			8	12	0	14

CERTIFICATE OPTION

DIPLOMA - D55150

Total Semester Hour Credits: 36

FALL SEMESTER 1

Prefix	#	Title	Class	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
HRM	245	Human Resource Mgmt – Hosp	3	0	0	3

Choose one of the following:

ENG	110	Freshman Composition	3	0	0	3
ENG	111	Writing and Inquiry	3	0	0	3

Choose one of the following:

ENG	114	Prof. Research and Reporting	3	0	0	3
COM	140	Intro to Intercultural Comm.	3	0	0	3
HUM	230	Leadership Development	3	0	0	3
MAT	110	Math. Measurement & Lit.	2	2	0	3
MAT	143	Quantitative Literacy	2	2	0	3
PSY	118	Interpersonal Psychology	3	0	0	3
PSY	150	General Psychology	3	0	0	3
Totals			10-11	12-14	0	17

SUMMER SEMESTER

Choose one of the following:

WBL	112	Work-Based Learning I	0	0	20	2
OR						
WBL	111	Work-Based Learning I	0	0	10	1
and						
WBL	121	Work-Based Learning II	0	0	10	1
Totals			0	0	20	2

CERTIFICATE - C55150 & C55150CP*

Total Semester Hour Credits: 13

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	140	Culinary Skills I	2	6	0	5
CUL	160	Baking I	1	4	0	3
Totals			8	10	0	13

* This certificate or pathway is offered to high school students through the Career & College Promise initiative. Please refer to the Career & College Promise page in the SCC Catalog for additional information.