

CULINARY TECHNOLOGY A55200

The Culinary Technology 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.

Course offerings emphasize practical application, a strong theoretical knowledge base, professionalism, and provides the critical competencies to successfully meet industry demands. Courses also include sanitation, food/beverage service and control, baking, garde manager, American/international cuisines, food production, and hospitality supervision.

Graduates should qualify for entry level positions, such as line cook, station chef, and assistant pastry chef. American Culinary Federation certification is available to graduates. With experience, graduates may advance to positions such as sous-chef, executive chef, or food service manager.

Culinary Technology Associate in Applied Science Degree A55200 (Revised 2002*01) Course and Hour Requirements

Title	Hours Class	Lab	Work Exp.	Credits
I. General Education Courses: 15 Hours				
A. English: 6 Hours				
ENG 111 Expository Writing	3	0	0	3
ENG 113 Literature Based Research	3	0	0	3
or				
ENG 114 Professional Research and Reporting	3	0	0	3
B. Social/Behavioral Sciences: 3 Hours				
Selected from the list of social/behavioral sciences electives for the Associate in Applied Science degree appearing in the current catalog.				
C. Humanities/Fine Arts: 3 Hours				
Selected from the list of humanities/fine arts electives for the Associate in Applied Science degree appearing in the current catalog.				
D. Math/Natural Sciences: 3 Hours				
MAT 115 Mathematical Models	2	2	0	3
AND				
<i>Students are required to demonstrate competency in MAT 070 prior to receiving a degree.</i>				
II. Major Courses: 56 Hours				
A. Core: 17 Hours				
CUL 110 Sanitation & Safety	2	0	0	2
CUL 112 Nutrition for Foodservice	3	0	0	3
CUL 120 Purchasing	2	0	0	2
CUL 135 Food & Beverage Service	2	0	0	2
CUL 140 Basic Culinary Skills	2	6	0	5
CUL 160 Baking I	1	4	0	3

Culinary Technology A55200 (Continued)

Title	Hours Class	Lab	Work Exp.	Credits
B. Other Major Courses: 37 Hours				
1. Required Courses - 28 hours				
CIS 111 Basic PC Literacy	1	2	0	2
CUL 110A Sanitation & Safety Lab	0	2	0	1
CUL 125 Hospitality Info Sys	1	2	0	2
CUL 120A Purchasing Lab	0	2	0	1
CUL 130 Menu Design	2	0	0	2
CUL 135A Food & Beverage Service Lab	0	2	0	1
CUL 170 Gardemanger I	1	4	0	3
CUL 180 Internat & Amer Reg Cuisine	1	8	0	5
CUL 240 Adv Culinary Skills	1	8	0	5
CUL 260 Baking II	1	4	0	3
CUL 270 Garde-Manager II	1	4	0	3
2. 9 hours selected from the following:				
BUS 135 Principles of Supervision	3	0	0	3
BUS 230 Small Business Management	3	0	0	3
CUL 150 Food Science	1	2	0	2
CUL 210 Food Service for Spec Pop	1	8	0	5
CUL 220 Food Service for Spec Ops	1	8	0	5
CUL 250 Classical Cooking	1	8	0	5
CUL 280 Pastry & Confections	1	4	0	3
3. 2 hours selected from the following:				
COE 111-112 Co-op Work Experience I- Culinary Technology	0	0	10-20	1-2
COE 121 Co-op Work Experience II- Culinary Technology	0	0	10	1
III. Other Required Courses: 1 Hours				
ACA 111 College Student Success	1	0	0	1
or				
ACA 115 Success & Study Skills	0	2	0	1
Total Credits				72



Culinary Technology

Diploma D55200D1

(Revised 2002*03) Course and Hour Requirements

Title	Hours Class	Lab	Work Exp.	Credits
I. General Education Courses: 6 Hours				
A. English: 3 Hours				
ENG 111 Expository Writing	3	0	0	3
B. Social/Behavioral Sciences: 3 Hours				
Selected from the list of social/behavioral sciences electives for the Associate in Applied Science degree appearing in the current catalog.				
AND				
<i>Students are required to demonstrate competency in MAT 060 prior to receiving a diploma.</i>				
 II. Major Courses: 30 Hours				
A. Core: 14 Hours				
CUL 110 Sanitation & Safety	2	0	0	2
CUL 120 Purchasing	2	0	0	2
CUL 135 Food & Beverage Service	2	0	0	2
CUL 140 Basic Culinary Skills	2	6	0	5
CUL 160 Baking I	1	4	0	3
B. Other Major Courses: 16 Hours				
CIS 111 Basic PC Literacy	1	2	0	2
COE 112 Co-op Work Experience I-	0	0	20	2
CUL 110A Sanitation & Safety Lab	0	2	0	1
CUL 120A Purchasing Lab	0	2	0	1
CUL 125 Hospitality Info Sys	1	2	0	2
CUL 130 Menu Design	2	0	0	2
CUL 135A Food & Beverage Service Lab	0	2	0	1
CUL 240 Adv Culinary Skills	1	8	0	5
 III. Other Required Courses: 1 Hours				
ACA 111 College Student Success	1	0	0	1
or				
ACA 115 Success and Study Skills	0	2	0	1
Total Credits				37

Culinary Technology
Diploma D55200D2
(Offered at Eastern Correctional Institution Only)
(Revised 2002*01) Course and Hour Requirements

Title	Hours Class	Lab	Work Exp.	Credits
I. General Education Courses: 6 Hours				
A. English: 3 Hours				
ENG 111 Expository Writing	3	0	0	3
B. Social/Behavioral Sciences: 3 Hours				
Selected from the list of social/behavioral sciences electives for the Associate in Applied Science degree appearing in the current catalog.				
AND				
<i>Students are required to demonstrate competency in MAT 060 prior to receiving a diploma.</i>				
 II. Major Courses: 35 Hours				
A. Core: 12 Hours				
CUL 110 Sanitation & Safety	2	0	0	2
CUL 120 Purchasing	2	0	0	2
CUL 140 Basic Culinary Skills	2	6	0	5
CUL 160 Baking I	1	4	0	3
B. Other Major Courses: 23 Hours				
1. Required - 11 hours				
CUL 110A Sanitation & Safety Lab	0	2	0	1
CUL 112 Nutrition for Foodservice	3	0	0	3
CUL 125 Hospitality Info Sys	1	2	0	2
CUL 240 Adv Culinary Skills	1	8	0	5
2. Select 12 hours from the following:				
CUL 130 Menu Design	2	0	0	2
CUL 135 Food & Beverage Service	2	0	0	2
CUL 150 Food Science	1	2	0	2
CUL 170 Gardemanger I	1	4	0	3
CUL 180 Internat & Amer Reg Cuisine	1	8	0	5
CUL 210 Food Service for Spec Pop	1	8	0	5
CUL 220 Food Service for Spec Ops	1	8	0	5
CUL 250 Classical Cooking	1	8	0	5
CUL 260 Baking II	1	4	0	3
 Total Credits				 41

Culinary Technology
Skills Certificate C55200K1
(Revised 1998*03) Course and Hour Requirements

Title	Hours Class	Lab	Work Exp.	Credits
I. General Education Courses: 0 Hours				
II. Major Courses: 17 Hours				
A. Core: 14 Hours				
CUL 110 Sanitation & Safety	2	0	0	2
CUL 120 Purchasing	2	0	0	2
CUL 135 Food & Beverage Service	2	0	0	2
CUL 140 Basic Culinary Skills	2	6	0	5
CUL 160 Baking I	1	4	0	3
B. Other Major Courses: 3 Hours				
CUL 110A Sanitation & Safety Lab	0	2	0	1
CUL 120A Purchasing Lab	0	2	0	1
CUL 135A Food & Beverage Service Lab	0	2	0	1
Total Credits				17

Culinary Technology
Skills Certificate C55200K2
(Offered at Eastern Correctional Institution Only)
(Revised 2002*01) Course and Hour Requirements

Title	Hours Class	Lab	Work Exp.	Credits
I. General Education Courses: 0 Hours				
II. Major Courses: 18 Hours				
A. Core: 12 Hours				
CUL 110 Sanitation & Safety	2	0	0	2
CUL 120 Purchasing	2	0	0	2
CUL 140 Basic Culinary Skills	2	6	0	5
CUL 160 Baking I	1	4	0	3
B. Other Major Courses: Select 6 Hours from the following:				
CUL 110 A Sanitation & Safety Lab	0	2	0	1
CUL 130 Menu Design	2	0	0	2
CUL 150 Food Science	1	2	0	2
CUL 170 Gardemanger I	1	4	0	3
CUL 180 Internat & Amer Reg Cuisine	1	8	0	5
CUL 210 Food Service for Spec Pop	1	8	0	5
CUL 220 Food Service for Spec Ops	1	8	0	5
CUL 240 Adv Culinary Skills	1	8	0	5
CUL 250 Classical Cooking	1	8	0	5
CUL 260 Baking II	1	4	0	3
Total Credits				18