

ASSOCIATE OF APPLIED SCIENCE DEGREE (242)

Culinary Arts

Purpose: This curriculum is designed to provide students with the knowledge and basic skills required to be successful in the culinary industry.

Program Objectives: Graduates satisfy the American Culinary Federation eligibility requirements to test for both the Certified Culinarian (CC) and Certified Pastry Culinarian (CPC) designations.

This curriculum prepares graduates to enter the workforce at differing levels in the following positions: baker, broiler cook, expediter, fry/sauté cook, pantry cook, pastry cook, soup and sauce cook, sous chef, and vegetable cook. With successful work experience, students will be able to become head cooks and chefs.

Admission Requirements: Applicants must meet the requirements for admission to credit-level coursework established by the college.

Developmental Requirements: Students who do not place into college-level English on the placement test will be required to take developmental courses.

Students who do not demonstrate proficiency on the placement test in the following mathematical units will be required to complete developmental courses: MTE 1, 2, and 3.

It is strongly recommended that developmental education requirements be completed as soon as possible.

Program Requirements: To successfully complete the laboratory components of the program, the student must be able to perform all of the essential functions of a culinarian:

1. Communicate satisfactorily with clients, supervisors, peers, and the culinary team, which includes a diverse group of people.
2. See and hear adequately to be able to react to the varied culinary environments, such as receive and interpret various equipment signals.
3. See adequately to read equipment gauges in order to correctly interpret displayed data.

4. Be prepared to attend and stand/walk during class and/or labs during day and/or evenings lasting from 3 to 9 hours in length.
5. Walk rapidly for a prolonged period from one area to another. Work with sense of urgency.
6. Bend or squat frequently.
7. Assist in lifting or moving equipment, cooking pots and pans and food ingredients.
8. Demonstrate adequate eye/hand coordination for dexterity in manipulation of equipment and utensils.
9. Use hands for grasping, pushing, pulling and fine manipulation.
10. Work with arms fully extended overhead for short periods
11. Differentiate the color spectrum for proper preparation and presentation of prepared dishes.
12. Possess the visual acuity to correctly read handwritten requisitions, orders, receiving reports, recipes, and provide safety for clients.
13. Must be able to lift a minimum of 50 pounds.
14. Be able to multi-task, as well as, keep a "level head" when exposed to highly stressful and demanding situations in lab and internship settings.
15. Work in close quarters in close proximity to a diverse group of people.
16. Withstand high-temperature environment for prolonged periods of time.
17. Work as a member of a cohesive team.

Despite the foregoing, a qualified person with a disability who can perform these essential functions with reasonable accommodations will be considered for admission along with other qualified applicants.

Program Notes: Dual enrollment opportunities with secondary school programs in the college's service area are available.

Although this program is not designed for transfer, articulation agreements with four-year institutions may be available. Contact the VWCC program head for details.

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Culinary Arts cont'd

CURRICULUM AND OTHER REQUIREMENTS

GENERAL EDUCATION CORE COURSES	CREDITS
BUS 165* Small Business Management	3
ENG 111* College Composition I	3
ITE 115 Intro. to Computer Applications and Concepts	3
MTH 120* Introduction to Math	3
SDV 100 College Success Skills.....	1
E ¹ Humanities/Fine Arts Elective (List A)	3
E ¹ Social Science Elective (List A)	3

CULINARY ARTS AND RELATED COURSES

ACC 110 Intro to Computerized Accounting.....	1
HRI 106 Principles of Culinary Arts I	3
HRI 107* Principles of Culinary Arts II	3
HRI 119 ³ Application of Nutrition for Food Service	3
HRI 128* Principles of Baking	3
HRI 145* Garde Manger	3
HRI 154 Prin. of Hospitality Management	3
HRI 158 Sanitation and Safety	3
HRI 206* International Cuisine	3
HRI 207* American Regional Cuisine	3
HRI 215 Food Purchasing	3
HRI 218* Fruit, Vegetables and Starch Preparation	3
HRI 219* Stock, Soups and Sauce Preparation	3
HRI 220* Meat, Seafood, Poultry Preparation	3
HRI 251* Food and Beverage Cost Control	3
HRI 290 ^{2*} Coord Internship in Culinary Arts	2
SDV 106 ² Preparation for Employment.....	1
Total Minimum Credits for Degree	65

¹ Electives must be chosen from the specific list referenced in the curriculum requirements above. List A and List B electives can be found on the Approved List of Transfer courses.

² HRI 290 and SDV 106 must be taken during the same semester.

³ Health and wellness are emphasized throughout the culinary program, but specifically in HRI 119 Application of Nutrition for Food Service.

* This course has a requisite. Requisites for all courses are listed in the course description section at the back of the catalog.

SUGGESTED SCHEDULE

FIRST YEAR	SPRING
FALL	HRI 128
ENG 111	HRI 145
HRI 106	HRI 215
HRI 154	HRI 219
HRI 158	Humanities/Fine Arts
MTH 120	
SDV 100	

SUMMER
ITE 115
Social Science

SECOND YEAR	SPRING
FALL	ACC 110
HRI 107	BUS 165
HRI 119	HRI 206
HRI 207	HRI 251
HRI 218	HRI 290
HRI 220	SDV 106