

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 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

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CLASSES YOU'LL NEED TO TAKE

ASSOCIATE IN APPLIED SCIENCE DEGREE (AAS) A55150

Total Semester Hour Credits: 70

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
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

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

ACC	120	Principles of Financial Accounting	3	2	0	4
CUL	135	Food & Beverage Service	2	0	0	2
CUL	135A	Food & Beverage Service Lab	0	2	0	1
CUL	230	Global Cuisines	1	8	0	5
ENG	114	Professional Research and Reporting	3	0	0	3
HRM	245	Human Resource Mgmt – Hosp	3	0	0	3
		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