

FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE
CULINARY ARTS (A55150)

Effective: Fall 2011

Revised: 03/04/11

Length: 5 Semesters

Prerequisite: High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

Award: Associate in Applied Science

Fall Semester 1

Prefix No.	Title	Class	Lab	Work Exp.	Credit
	ACA Elective	1	0	0	1
CIS110	Introduction to Computers	2	2	0	3
or					
CIS111	Basic PC Literacy	1	2	0	2
CUL110	Sanitation and Safety	2	0	0	2
CUL135	Food & Beverage Service	2	0	0	2
CUL135A	Food & Beverage Serv Lab	0	2	0	1
CUL140	Culinary Skills I	2	6	0	5
CUL150	Food Science	1	2	0	2
ENG111	Expository Writing	3	0	0	3
Totals		12	12	0	18

Spring Semester 1

Prefix No.	Title	Class	Lab	Work Exp.	Credit
CUL112	Nutrition for Foodservice	3	0	0	3
or					
NUT110	Nutrition	3	0	0	3
CUL160	Baking I	1	4	0	3
CUL170	Garde Manger I	1	4	0	3
CUL240	Culinary Skills II	1	8	0	5
	Math Elective	2	2	0	3
Totals		8	18	0	17

Summer Semester 1

Prefix No.	Title	Class	Lab	Work Exp.	Credit
PSY 118	Interpersonal Psychology	3	0	0	3
or					
PSY150	General Psychology	3	0	0	3
	Major Elective	3	0	0	3
Totals		6	0	0	6

Fall Semester 2

Prefix No.	Title	Class	Lab	Work Exp.	Credit
CUL120	Purchasing	2	0	0	2
CUL130	Menu Design	2	0	0	2
CUL250	Classical Cuisine	1	8	0	5
CUL250A	Classical Cuisine Lab	0	3	0	1
CUL260	Baking II	1	4	0	3
CUL260A	Baking II Lab	0	3	0	1
Totals		6	18	0	14

Spring Semester 2

Prefix No.	Title	Class	Lab	Work Exp.	Credit
COE112	Co-op Work Experience I	0	0	20	2
COE115	Work Exp Seminar I	1	0	0	1
COM231	Public Speaking	3	0	0	3
or					
ENG115	Oral Communication	3	0	0	3
HRM245	Human Resource Mgmt-Hosp	3	0	0	3
	Humanities/Fine Arts Elective	3	0	0	3
	Major Elective	4	0	0	4
Totals		14	0	20	16

TOTAL REQUIRED CREDITS.....71

Co-op Option: Students are required to take three (3) credit hours of Cooperative Education. Students must acquire approval from the Department Chairperson to determine which co-op to take in order to receive credit for this degree.

***Note:** Students **may not** take an introductory foreign language to fulfill the Humanities/Fine Arts requirement.

PROGRAM FACT SHEET

CULINARY ARTS

A55150

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.

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.

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.

Awards

Associate Degree: Culinary Arts (A55150)

Length of Program: 5 Semesters
Prerequisite: High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

Diploma: Not Applicable

Length of Program:
Prerequisite:

Certificate: Pantry Chef (C55150C1)

Length of Program: 2 Semester
Prerequisite: High School Diploma, Placement Test Equivalent

Certificate: Baking (C55150C2)

Length of Program: 2 Semester
Prerequisite: High School Diploma, Placement Test Equivalent

Certificate: Demi-Chef (C55150C3)

Length of Program: 2 Semester
Prerequisite: High School Diploma, Placement Test Equivalent

Certificate: Demi-Chef (C55150H1)

Length of Program: 2 Semester
Prerequisite: Placement Test Equivalent

Cooperative Education Requirements/Opportunities: For cooperative education requirements/opportunities please see the appropriate Program Edplan and/or Sequencing sheet.

License or Certification Information: None Required

Program Information Contact:

Curriculum Chairperson: Kay Gilbert
Telephone Number: (910) 678-8207
Office Location: Horace Sisk, Room 616D
Email: gilbertk@faytechcc.edu

Department Office: Horace Sisk, Room 616
Telephone: (910) 678-8295
FTCC Web Site: www.faytechcc.edu

Application Deadlines: The program is designed for a student to enter during the fall semester. A student may enter at other times with approval of the Department Chairperson.

Scholarship/Title IV Financial Aid/VA Services: Scholarships/Title IV Financial Aid/Veteran's assistance may be available for associate degrees. Certificates and diplomas that fall under this program/area of study **may or may not be eligible** for Scholarship/Title IV Financial Aid/VA Services. Please contact the Financial Aid Office, Student Center, Room 126; Telephone (910) 678-8242. Veterans Services, Student Center, Room 119, (910) 678-8395.

Child Care Financial Assistance Information:

See Child Care Associate, Student Center, Room 142; Telephone: (910) 678-8486

ATTENTION: If you have missed two (2) consecutive semesters, you must see a counselor to be readmitted into your program.

Revised: 05/07/12