

# CURRICULUM STANDARD

*Effective Term*  
*Spring 2002*  
*[2002\*01]*

Curriculum Program Title

**Culinary Technology**

Code

**A55200**

Concentration

**(not applicable)**

## *Curriculum Description*

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, and 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 may be available to graduates. With experience, graduates may advance to positions such as sous-chef, executive chef, or food service manager.

## *Curriculum Requirements\**

*[for associate degree, diploma, and certificate programs in accordance with 23 NCAC 02E.0204 (3)]*

- I. General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.
- II. Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work experience, including cooperative education, practicums, and internships, may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. *(See second page for additional information.)*
- III. Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

|  | <b>AAS</b>   | <b>Diploma</b> | <b>Certificate</b> |
|--|--------------|----------------|--------------------|
| Minimum General Education Hours          | 15           | 6              | 0                  |
| Minimum Major Hours                      | 49           | 30             | 12                 |
| Other Required Hours                     | 0-7          | 0-4            | 0-1                |
| <b>Total Semester Hours Credit (SHC)</b> | <b>64-76</b> | <b>36-48</b>   | <b>12-18</b>       |

\*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.

# *Major Hours*

*[ref. 23 NCAC 02E.0204 (3)]*

- A. Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.
- B. Concentration** *(if applicable)*. A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.
- C. Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work experience, including cooperative education, practicums, and internships, may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

## Culinary Technology A55200

|   | AAS           | Diploma       | Certificate   |
|---|---------------|---------------|---------------|
| <b>Minimum Major Hours Required</b>   | <b>49 SHC</b> | <b>30 SHC</b> | <b>12 SHC</b> |
| <b>A. CORE</b><br><br><b>Required Courses:</b><br>CUL 110 Sanitation and Safety 2 SHC<br>CUL 120 Purchasing 2 SHC<br>CUL 135 Food and Beverage Service 2 SHC<br>CUL 140 Basic Culinary Skills 5 SHC<br>CUL 160 Baking I 3 SHC<br><br><b>Required Subject Areas:</b><br><b>Nutrition. Select one:</b><br>CUL 112 Nutrition for Food Service 3 SHC<br>NUT 110 Nutrition 3 SHC | <b>17 SHC</b> | <b>NR</b>     |               |
| <b>B. CONCENTRATION</b> <i>(Not applicable)</i>   |               |               |               |
| <b>C. OTHER MAJOR HOURS</b><br><i>To be selected from the following prefixes:</i><br><br>ACC, ART, BPA, BUS, CIS, CUL, COE, CSC, FRE, HOR,<br>HRM, ISC, MAT, NUT, OMT, and SPA<br><br><i>Foreign language courses (including ASL) that are not designated as approved other major hours may be included in all programs up to a maximum of 3 semester hours of credit.</i>  |               |               |               |