

Curriculum Program Title	Culinary Arts	Code	A55XXX
Concentration	(not applicable)		

Curriculum Description

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.

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.

	AAS	Diploma	Certificate
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
Total Semester Hours Credit in Program	64-76	36-48	12-18

*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.

PROPOSED																																																																														
Major Hours <i>[ref. 23 NCAC 02E.0204 (3)]</i>																																																																														
<p>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.</p> <p>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.</p> <p>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.</p>																																																																														
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<p>A. CORE</p> <p>Required Courses:</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">CUL 110</td><td style="width: 70%;">Sanitation & Safety</td><td style="width: 20%; text-align: right;">2 SHC</td></tr> <tr><td>CUL 140</td><td>Culinary Skills I</td><td style="text-align: right;">5 SHC</td></tr> <tr><td>CUL 160</td><td>Baking I</td><td style="text-align: right;">3 SHC</td></tr> <tr><td>CUL 170</td><td>Garde Manger I</td><td style="text-align: right;">3 SHC</td></tr> <tr><td>CUL 240</td><td>Culinary Skills II</td><td style="text-align: right;">5 SHC</td></tr> <tr><td>HRM 245</td><td>Human Resource Mgmt-Hosp</td><td style="text-align: right;">3 SHC</td></tr> </table> <p>Required Subject Areas:</p> <p>Nutrition. Select one:</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">CUL 112</td><td style="width: 70%;">Nutrition for Foodservice</td><td style="width: 20%; text-align: right;">3 SHC</td></tr> <tr><td>NUT 110</td><td>Nutrition</td><td style="text-align: right;">3 SHC</td></tr> </table> <p>Customer Service. Select one:</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">CUL 135</td><td style="width: 70%;">Food & Beverage Service</td><td style="width: 20%; text-align: right;">2 SHC</td></tr> <tr><td>HRM 124</td><td>Guest Service Management</td><td style="text-align: right;">3 SHC</td></tr> </table> <p>Purchasing/Cost Control. Select one:</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">CUL 120</td><td style="width: 70%;">Purchasing</td><td style="width: 20%; text-align: right;">2 SHC</td></tr> <tr><td>HRM 220</td><td>Cost Control-Food & Bev</td><td style="text-align: right;">3 SHC</td></tr> <tr><td>HRM 260</td><td>Procurement for Hosp</td><td style="text-align: right;">3 SHC</td></tr> </table> <p>Co-op Work Experience. Select one or two of the following: 2 SHC</p> <p style="margin-left: 20px;"><i>Select two of the following:</i></p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">COE 111</td><td style="width: 70%;">Co-op Work Experience I</td><td style="width: 20%; text-align: right;">1 SHC</td></tr> <tr><td>COE 121</td><td>Co-op Work Experience II</td><td style="text-align: right;">1 SHC</td></tr> <tr><td>COE 131</td><td>Co-op Work Experience III</td><td style="text-align: right;">1 SHC</td></tr> <tr><td>COE 211</td><td>Co-op Work Experience IV</td><td style="text-align: right;">1 SHC</td></tr> <tr><td>COE 221</td><td>Co-op Work Experience V</td><td style="text-align: right;">1 SHC</td></tr> <tr><td>COE 231</td><td>Co-op Work Experience VI</td><td style="text-align: right;">1 SHC</td></tr> </table> <p style="margin-left: 20px;">OR</p> <p style="margin-left: 20px;"><i>Select one of the following</i></p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 10%;">COE 112</td><td style="width: 70%;">Co-op Work Experience I</td><td style="width: 20%; text-align: right;">2 SHC</td></tr> <tr><td>COE 122</td><td>Co-op Work Experience II</td><td style="text-align: right;">2 SHC</td></tr> <tr><td>COE 132</td><td>Co-op Work Experience III</td><td style="text-align: right;">2 SHC</td></tr> <tr><td>COE 212</td><td>Co-op Work Experience IV</td><td style="text-align: right;">2 SHC</td></tr> <tr><td>COE 222</td><td>Co-op Work Experience V</td><td style="text-align: right;">2 SHC</td></tr> <tr><td>COE 232</td><td>Co-op Work Experience VI</td><td style="text-align: right;">2 SHC</td></tr> </table>	CUL 110	Sanitation & Safety	2 SHC	CUL 140	Culinary Skills I	5 SHC	CUL 160	Baking I	3 SHC	CUL 170	Garde Manger I	3 SHC	CUL 240	Culinary Skills II	5 SHC	HRM 245	Human Resource Mgmt-Hosp	3 SHC	CUL 112	Nutrition for Foodservice	3 SHC	NUT 110	Nutrition	3 SHC	CUL 135	Food & Beverage Service	2 SHC	HRM 124	Guest Service Management	3 SHC	CUL 120	Purchasing	2 SHC	HRM 220	Cost Control-Food & Bev	3 SHC	HRM 260	Procurement for Hosp	3 SHC	COE 111	Co-op Work Experience I	1 SHC	COE 121	Co-op Work Experience II	1 SHC	COE 131	Co-op Work Experience III	1 SHC	COE 211	Co-op Work Experience IV	1 SHC	COE 221	Co-op Work Experience V	1 SHC	COE 231	Co-op Work Experience VI	1 SHC	COE 112	Co-op Work Experience I	2 SHC	COE 122	Co-op Work Experience II	2 SHC	COE 132	Co-op Work Experience III	2 SHC	COE 212	Co-op Work Experience IV	2 SHC	COE 222	Co-op Work Experience V	2 SHC	COE 232	Co-op Work Experience VI	2 SHC	30-32 SHC	NR	
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<p>C. OTHER MAJOR HOURS</p> <p style="margin-left: 20px;"><i>To be selected from the following prefixes: ACC, AGR, ART, BPA, BUS, CIS, CUL, COE, CSC, ENT, ETR, FRE, FST, HOR, HRM, ISC, MAT, NUT, OMT, RSM, SPA, and SST</i></p> <p style="margin-left: 20px;"><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></p>																																																																														