

PRIDE. CHALLENGE. ACHIEVEMENT.

CREDENTIAL YEAR 2017-18

CULINARY ARTS

Credentials

Culinary Arts certificate	24 cr.
Culinary Arts AAS degree	63-66 cr.

Major Description

Culinary Arts associate degree. This provides the necessary knowledge and skills to obtain advanced level positions in the restaurant and food service industries. The curriculum focuses on a variety of food service aspects, including food preparation, cost and portion control, quantity baking and pastry, butchery and charcuterie fabrication, dining room operations, food purchasing and menu formulation Culinary Arts certificate. This option provides the culinary foundation courses that prepare students for immediate entry in the workplace.

National Median Salaries for Culinary Arts-related positions

Chef: \$42,480

Cook: \$30,120

Food & Beverage Manager: \$54,850

Food Service Manager: \$47,960

The culinary arts program is certified by the American Culinary Federation Education Foundation (ACFEF). Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services.

For more information on accreditation please contact:

American Culinary Federation Wendy Laino, Accreditation Manager 180 Center Place Way, St. Augustine, FL 32095 904-824-4468 | wlaino@acfcchefs.net

Culinary Arts Certificate

Schoolcraft program code # 1YC.00079

The culinary arts certificate is designed to prepare students for a career in the culinary arts field. The focus of the certificate is on establishing hands-on culinary skills and job-related performance characteristics necessary to successfully enter a basic food service occupation. The certificate prepares students for success by instruction in quality food preparation, portion control, quantity baking, breakfast and pantry work, quantity pastry, meat cutting and dining room operations.

This program contains some courses that are restricted only to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation, or proof of current ServSafe certification, and CUL 103, Introduction to Professional Cooking Skills and Techniques, are pre-program requirements.

All courses are not offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them. Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

Upon completion of the certificate program, students may select the associate degree as their second-year option. All the requirements of that associate degree must be fulfilled, including all of the college requirements.

This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

SAMPLE SCHEDULE OF COURSES

Admission Prerequisites

CUL 102*	Culinary Sanitation	2
CUL 103	Introduction to Professional Cooking Skills and Technique	4
	Total Credits	6

First Year—Fall Semester

First Year—Winter Semester

CUL 144	Baking	3	CUL 142	Butchery	3
CUL 124	Breakfast and Pantry	3	CUL 128	Introduction to Food Techniques	3
CUL 125	Pastries 1	3	CUL 143	Dining Room Service	3
	Total Credits	9		Total Credits	9

PROGRAM TOTAL 24 CREDITS

**If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with a counselor or advisor.*



It is the policy of Schoolcraft College that no person shall, on the basis of race, religion, color, gender, age, marital status, disability, sexual orientation, and/or national origin, be subjected to discrimination during or be excluded from participating in or be denied the benefits of any program or activity or in employment.



Welcome to college.
schoolcraft.edu



Schoolcraft
College

Culinary Arts AAS Degree

Schoolcraft program code # AAS.00087

The culinary arts associate degree program provides the skills necessary to enter food service occupations at advanced levels. The technical portion of the curriculum prepares students in quality food preparation, advanced food preparation, cost control, portion control, quantity baking, quantity pastry, advanced pastry, meat cutting, garde manger, dining room operation and classical cooking techniques. Food purchasing and storage functions, menu formulation, terminology, and decorative culinary skills are also covered.

This program contains some courses restricted to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation or proof of current ServSafe certification as well as

CUL 103, Introduction to Professional Cooking Skills and Techniques are pre-program requirements. The college requirements portion of the curriculum is vital to students' development.

All courses are not offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them. Students who satisfactorily complete all college and program requirements qualify for an associate in applied science degree.

SAMPLE SCHEDULE OF COURSES

Admission Prerequisites

These courses are pre-program requirements and not included in degree program totals.

CUL 102*	Culinary Sanitation	2
CUL 103	Introduction to Professional Cooking Skills and Technique	4
	Total Credits	6

First Year—Fall Semester

First Year—Winter Semester

CUL 144	Baking	3	CUL 142	Butchery	3
CUL 124	Breakfast and Pantry	3	CUL 128	Introduction to Food Techniques	3
CUL 125	Pastries 1	3	CUL 143	Dining Room Service	3
ENG 100	Communication Skills	3	MATH 101	Business Mathematics	3
	OR			OR	
ENG 101	English Composition 1	3	MATH 111	Applications--Utility of Math	4
	Total Credits	12		OR	
			MATH 122	Elementary Statistics	4
				Total Credits	12-13

First Year—Spring/Summer Session

CHEM 100	Introduction to the Chemistry of Food for Culinary Arts	4
ENG 106	Business English	3
	OR	
ENG 102	English Composition 2	3
HUM 106	Introduction to Art and Music	1
CUL 241**	Culinary Nutrition	2
Elective***	See list	3-4
	Total Credits	13-14

Second Year—Fall Semester

Second Year—Winter Semester

CUL 227	Restaurant Cooking and Preparation	3	CUL 240	Pastries 2	3
CUL 215	Charcuterie	3	CUL 242	À la Carte	3
CUL 244	International and American Cuisine	6	CUL 243	Storeroom Operations	2
	Total Credits	12	PSYCH 153	Human Relations	3
			Elective***	See list	3-4
				Total Credits	14-15

PROGRAM TOTAL 63-66 CREDITS

*If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

**Signifies culinary course is open to any Schoolcraft student.

***If BUS 217 or BUS 226 is selected, student must first complete the prerequisite course of BUS 101.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with a counselor or advisor. Number of credits may vary depending on the course selection.

Culinary Arts AAS Degree *(continued)*

Electives

Select two courses from the classes listed below to fulfill the elective requirement:

ART 120	Drawing: Theory and Elements	3	CM 203	Restaurant Concepts and Design	3
BUS 122	Advertising	3	CM 210**	Wine and Spirits	3
BUS 207	Business Law 1	3	CM 309**	Culinary Law	3
BUS 217***	Business Management	3	CUL 247**	Banquets and Catering	3
BUS 220	Supervision	3	CUL 260**	Competitive Ice Carving	3
BUS 226***	Principles of Marketing	3	CUL 267	Chocolatier	3
CIS 120	Software Applications	3	CUL 295	Salon Competition 1	3
CM 107**	Culinary Management—Food and Culture	3	CUL 297	Salon Competition 2	4
CM 109**	Hospitality Law	3	NFS 360**	Ensuring a Sustainable Food Supply	3

The culinary arts program is accredited by the American Culinary Federation Education Foundation, Inc. Accrediting Commission. Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services.

For more information on accreditation please contact:

American Culinary Federation
180 Center Place Way
St. Augustine, FL 32095
904-824-4468
Wendy Laino, Accreditation Manager
wlaino@acfcchefs.net