

Culinary Arts

Associate of Applied Science Degree in Culinary Arts

Somerset Community College
Program Overview

somerset.kctcs.edu

ADVISORS

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PROGRAM DETAILS

The Culinary Arts program at Somerset Community College is designed to prepare students for careers in the Culinary Arts, Food and Beverage Management, Restaurant Management, Catering, Institutional Food Service, and as Professional Chefs.

Course work covers a broad spectrum: the preparation of basic and specialized foods, catering and special event planning, international cuisine, baking and pastry arts, nutrition, sanitation, management techniques and functions,

cost control, purchasing and culinary fundamentals. Students work in new, state of the art facilities at the college's Somerset Campus, along with other commercial kitchens and dining rooms through the course of study.

The program uses the teaching philosophy of the American Culinary Federation, the Academy of Chefs, the National Restaurant Association Education Foundation, and the American Personal Chef Association. The program competencies are those of the American Culinary Federation.

Progression in the Culinary Arts program is contingent upon achievement of a grade of "C" or better in each technical course and maintenance of a 2.0 cumulative grade point average or better (on a 4.0 scale).



LOCATION

The Culinary Arts program is offered at SCC's Somerset Campus.

OTHER INFORMATION

ServSafe, the national standard for Sanitation and Food Safety, is administered by the National Restaurant Association. In addition the National Restaurant Association offers certificates in hospitality related topic through the Manage First Program. American Culinary Federation offers optional individual testing based on personal experience, practical testing, and work history.

CULINARY ARTS CREDENTIALS:

CERTIFICATES:

- Fundamentals of Culinary Arts (16 credit hours)
- Catering (16 credit hours)
- Advanced Catering (42-44 credit hours)
- Culinary Arts (32-36 credit hours)
- Advanced Culinary Arts (44-47 credit hours)
- Food and Beverage Management (31-34 credit hours)
- Advanced Food and Beverage Management (44-46 credit hours)
- Culinary Arts Professional Development (12 credit hours)
- Baking (12 credit hours)

DIPLOMAS:

- Culinary Arts (48-53 credit hours)
- Food and Beverage Management (49-54 credit hours)
- Catering and Personal Chef (50-55 credit hours)

ASSOCIATE IN APPLIED SCIENCE DEGREE IN CULINARY ARTS

- Culinary Arts Degree Option (66 credit hours)
- Food and Beverage Management Degree Option (68 credit hours)
- Catering and Personal Chef Degree Option (67 credit hours)

EMPLOYMENT OPPORTUNITIES:

Job opportunities in the culinary industry are diverse. Cooks, chefs and food preparation workers can work in restaurants, in private homes, in schools and institutions, as caterers ... anywhere there's a need for professional food services. The kind of work is as varied as the kinds of food people want.

The U.S. Bureau of Labor Statistics predicts that the job outlook for those in the culinary arts, particularly cooks, chefs, and food preparation workers, will grow at the average rate (about 8.72 percent).



SOMERSET
COMMUNITY COLLEGE

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REQUIRED COURSES

For the Associate of Applied Science Degree in Culinary Arts, students must take the “Required Courses” below and select a “Degree Option” at right.

GENERAL EDUCATION REQUIREMENTS (18 HOURS)		Credit
----	Mathematics	3
----	Science	3
----	Social Interaction	3
----	Heritage/Humanities	3
----	Writing/Assessing Information	3
----	Oral Communication	3

TECHNICAL CORE (33-37 HOURS)

CUL 100	Fundamentals of the Culinary Arts Profession <u>OR</u>	2
CUL 105	Applied Introduction to Culinary Arts	(2)
CUL 250	Garde Manager	4
CUL 125	Sanitation and Safety	2
CUL 211	Basis Food Preparation	4
CUL 215	Basic Baking	4
CUL 230	Basic Nutrition <u>OR</u>	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
CUL 270	Human Relations Management	3
CUL 280	Cost and Control	3
CUL 285	Front of the House <u>OR</u>	3
CUL 290	Front of the House/Catering	(4)
FYE 101	First Year Experience	1
----	Computer Literacy*	0-3

*Computer Literacy must be demonstrated either by competency exam or by completing a computer literacy course.



Culinary Arts Program Coordinator, Chef Michael Wells.

DEGREE OPTIONS

CULINARY ARTS DEGREE OPTION

	Credit
General Education	18
Technical Core	33-37
CUL 220 Advanced Baking and Pastry Arts	4
CUL 260 International Cuisine	4
CUL 298 Culinary Arts Practicum	
Experience <u>OR</u>	2-3
CUL 299 Culinary Arts Cooperative	
Education Experience . . . (2-3)	

HOURS FOR DEGREE OPTION – 66

FOOD AND BEVERAGE MANAGEMENT DEGREE OPTION

	Credit
General Education	18
Technical Core	33-37
BAS 160 Introduction to Business	3
BAS 170 Entrepreneurship <u>OR</u>	3
BAS 283 Principles of Management . . . (3)	
BAS 282 Principles of Marketing	3
CUL 298 Culinary Arts Practicum	
Experience <u>OR</u>	2-3
CUL 299 Culinary Arts Cooperative	
Education Experience . . . (2-3)	

HOURS FOR DEGREE OPTION – 68

CATERING AND PERSONAL CHEF DEGREE OPTION

	Credit
General Education	18
Technical Core	33-37
CUL 220 Advanced Baking and Pastry Arts	4
BAS 170 Entrepreneurship <u>AND</u>	3
CUL 295 Doing Business as a	
Personal Chef <u>OR</u>	3
BAS 160 Introduction to Business <u>AND</u> (3)	
BAS 283 Principles of Management . . . (3)	
CUL 298 Culinary Arts Practicum	
Experience <u>OR</u>	2-3
CUL 299 Culinary Arts Cooperative	
Education Experience . . . (2-3)	

HOURS FOR DEGREE OPTION – 67

Notes: