

# CULINARY ARTS TECHNOLOGY ASSOCIATE IN APPLIED SCIENCE

## Program Description

Students entering the Culinary Arts Technology Associate in Applied Science Degree program will choose one of two options: Culinary Arts or Baking and Pastry Arts Concentration. Outside of the degree options, certificates are also available in each of these specialty areas.

- **The Culinary Arts Concentration** trains students in basic skills, methods and techniques applicable to all aspects of food preparation. This program is designed to provide students the skills enabling them to obtain a position in the food production industry including, but not limited to, a la carte service, catering, buffet preparation, and plating. This concentration teaches the art of professional food preparation and enables graduates to advance into executive industry roles. Other areas of focus include food and beverage management, purchasing, sanitation, marketing, cost control, law, and nutrition.
- **The Baking and Pastry Arts Concentration** trains students in basic cooking methods and techniques with a stronger concentration of baking and pastry courses. Students develop skills including baking artisan breads, cake decorating, cookies, pies, tarts, and the art of presentation. This concentration includes instruction in sugar and chocolate work, including confectionery and showpieces, enabling graduates to excel in industry positions such as bakers, cake decorators, and pastry chefs. Other areas of focus include food and beverage management, purchasing, sanitation, marketing, cost control, law, and nutrition.

## Mission Statement

The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region's best professional culinary education guided by our core values of excellence, leadership, professionalism, ethics and respect for diversity. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

## Entrance Requirements

High school diploma or GED

## Type of Program

Day

## Requirements for Completion

- A grade of "C" or higher in all program courses is required.

## Program Accreditation

The Culinary Arts concentration of the Associate in Applied Science degree is an accredited program by the American Culinary Federation Educational Foundation Accrediting Commission (ACFEFAC). Graduates are eligible for the Certified Culinarian designation, which can lead to sous chef, lead line chef, lead line supervisor or executive chef positions.

## Employment Opportunities

Restaurants, hotels, cruise lines, resorts, clubs, caterers, personal chef, and institutional settings

Visit our web page at [https://www.gvltec.edu/culinary\\_institute/](https://www.gvltec.edu/culinary_institute/).

## Recommended Program Schedule

Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

First Semester		Hours
CUL 101	Principles of Food Production I	3
CUL 155	Sanitation	3
COL 105	Freshman Seminar	3
HOS 160	Purchasing for Hospitality	3
College Level Math Elective/Biological/Physical Science Elective <sup>1</sup>		3
<b>Total Semester Hours</b>		<b>15</b>
Second Semester		
BKP 120	Bakeshop Production	3
CUL 102	Principles of Food Production II	3
Select one of the following:		3
CUL 103	Nutrition	
BIO 240	Nutrition	
Select one of the following:		3
ENG 165	Professional Communications <sup>1</sup>	
ENG 101	English Composition I <sup>1</sup>	
Humanities/Fine Arts Elective <sup>1</sup>		3
<b>Total Semester Hours</b>		<b>15</b>
Third Semester		
HOS 171	Food and Beverage Controls	3
BKP/CUL/HOS Elective <sup>2,3</sup>		3
BKP/CUL/HOS Elective <sup>2,3</sup>		3
Social Science Elective <sup>1</sup>		3
<b>Total Semester Hours</b>		<b>12</b>
Fourth Semester		
CUL 145	Dining Room Operations	3
CUL 235	Menu Planning	3
Select one of the following:		3
SPC 209	Interpersonal Communication <sup>1</sup>	
SPC 205	Public Speaking <sup>1</sup>	
BKP/CUL/HOS Elective <sup>2,3</sup>		3
BKP/CUL/HOS Elective <sup>2,3</sup>		3
<b>Total Semester Hours</b>		<b>15</b>
Fifth Semester		
Select one of the following:		3
HOS 256	Hospitality Management Concepts	
MGT 101	Principles of Management	
MGT 150	Fundamentals of Supervision	
Select one of the following:		3
HOS 245	Hospitality Marketing	

MKT 101	Marketing	
MKT 130	Customer Service Principles	
HOS 265	Hotel, Restaurant & Travel Law	3
BKP/CUL/HOS Elective <sup>2,3</sup>		3
<b>Total Semester Hours</b>		<b>12</b>
<b>Total Required Credit Hours</b>		<b>69</b>

<sup>1</sup> General education course

Recommend:

- MAT 155 Contemporary Mathematics or MAT 170 Algebra, Geometry, and Trigonometry I
- HSS 295 Leadership Through the Humanities or SPA 102 Elementary Spanish II (prerequisite SPA 101 Elementary Spanish I or exemption test for SPA 101 Elementary Spanish I)
- PSY 103 Human Relations or PSY 201 General Psychology

<sup>2</sup> Culinary Arts Concentration:

- Required: CUL 108 Food Production Techniques and CUL 225 Buffet Organization
- Three electives from the following: BKP 121 Cake Decorating and Finishing Techniques, BKP 182 Artisan Breads, BKP 183 Plated Desserts, BKP 220 Advanced Bakeshop, CUL 110 Food Production Management, HOS 130 Professional Etiquette and Manners, HOS 264 Food and Beverage Pairing, HOS 157 Hospitality Service, HOS 299 Special Topics in Culinary Studies, CWE 113 Cooperative Work Experience I

<sup>3</sup> Baking and Pastry Arts Concentration:

- Required: BKP 121 Cake Decorating and Finishing Techniques, BKP 182 Artisan Breads, BKP 183 Plated Desserts, BKP 220 Advanced Bakeshop
- One elective from the following: CUL 110 Food Production Management, HOS 130 Professional Etiquette and Manners, HOS 264 Food and Beverage Pairing, HOS 157 Hospitality Service, HOS 299 Special Topics in Culinary Studies, CWE 113 Cooperative Work Experience I