

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

Acceptable placement test score(s)

Type of Program

Day

Requirements for Completion

- A grade of "C" or higher in all program courses is required.
- To graduate with an associate degree, candidates must meet the computer competency requirement by taking CPT 170 Microcomputer Applications or by passing the exemption exam at a cost to be assessed by the college.

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/.

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 ¹ | | 3 |
| Total Semester Hours | | 15 |
| Second Semester | | Hours |
| 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 ¹ | |
| ENG 101 | English Composition I ¹ | |
| Humanities/Fine Arts Elective ¹ | | 3 |
| Total Semester Hours | | 15 |
| Third Semester | | Hours |
| CPT 170 | Microcomputer Applications | 3 |
| HOS 171 | Food and Beverage Controls | 3 |
| BKP/CUL Elective ^{2,3} | | 3 |
| Social Science Elective ¹ | | 3 |
| Total Semester Hours | | 12 |
| Fourth Semester | | Hours |
| CUL 145 | Dining Room Operations | 3 |
| CUL 235 | Menu Planning | 3 |
| Select one of the following: | | 3 |
| SPC 209 | Interpersonal Communication ¹ | |
| SPC 205 | Public Speaking ¹ | |
| BKP/CUL Elective ^{2,3} | | 3 |
| BKP/CUL Elective ^{2,3} | | 3 |
| Total Semester Hours | | 15 |
| Fifth Semester | | Hours |
| 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 Elective | ^{2,3} | 3 |
| Total Semester Hours | | 12 |
| Total Required Credit Hours | | 69 |

¹ 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

² 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

³ 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