Program Information Report

School of Culinary Arts and Hospitality Management

Find your passion in food, friends and elegant surroundings. Develop skills for an entry-level position in restaurant, hospitality or institutional settings. Whether your interests lie in pastry and wedding cakes, food preparation and marketing, or management of food service, these are the programs for you.

Washtenaw Community College offers programs at several levels for students who want to begin new careers, or advance in their existing careers. The first level is the certificate, which can vary from nine to thirty-six credits, depending on the field. Certificates generally prepare students for entry-level jobs.

The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

Culinary Arts and Hospitality Management

Develop the skills necessary for a career in the hospitality industry.

Culinary Arts and Management (APCULA)
Associate in Applied Science Degree
Program Effective Term: Fall 2018

This program prepares students for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that my include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also provides a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Articulation:
The Art Institute of Michigan, Bachelor degree;
Eastern Michigan University, several BS degrees;
Madonna University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office web site:
http://www.wccnet.edu/curriculum/articulation/levelone/colleges/

First Semester		(17 credits)
CUL 110	Sanitation and Hygiene	2
CUL 116	Culinary Principles	3
CUL 118	Culinary Nutrition	3
CUL 145	Dining Room Service	3
	Writing Elective(s)	3
	Math Elective(s)	3

Second Semester		(17 credits)
CUL 104	Baking Science	2
CUL 120	Classical Kitchen	3
CUL 141	Principles of Cost Control	3
CUL 150	Management and Supervision	3
	Nat. Sci. Elective(s)	3
	Speech/Comp. Elective(s)	3

Third Semester		(17 credits)
CUL 114	Fundamentals of Baking	3
CUL 121	Modern Kitchen	3
CUL 208	Menu Planning	3
	Arts/Human. Elective(s)	3
	CUL Restricted Elective(s) 1: Choose one from CUL 232, CUL 233, CUL 234, CUL 251	2
	CUL 221 Culinary Purchasing	3

Fourth Semester		(16 credits)
CUL 115	Fundamentals of Pastry	3

CUL 210	Garde Manger	3
CUL 230	American Regional and Global Cuisines	3
	Soc. Sci. Elective(s)	3
	CUL Restricted Elective(s) 2: Choose a second course from CUL 232, CUL 233, CUL 234, CUL 251	2
	CUL 245 Beverage Management	2

Minimum Credits Required for the Program:　　　　　　　　　　　　　　　　**67**

Notes:

*CUL 110 must be taken prior to or concurrently with the following lab classes: CUL 114, CUL 115, CUL 120, CUL 121

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: APCULD **Program Name:** Culinary Art*s and Management* **Effective Term:** Fall 2018

Division Code: CHMD **Department:** Culinary Arts

Directions:

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.
3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

Requested Changes:

☐ Review
☒ Remove course(s): CUL100, CUL226, CUL231, Computer Lit.
☒ Add course(s): CUL_: Purchasing and Inventory Controls; CUL: Beverage Management; CUL_: Wines of the World (elective), Hot & Cold Food Competition (elective), Vegetarian and Vegan Cuisine (elective), Ice Carving (elective)
☒ Program title (title was <u>Culinary Arts and Hospitality Management</u>)
☒ Description
☐ Type of award
☒ Advisors: Terri Herrera, Alice Gannon-Boss, Derek Anders Jr.
☐ Articulation information

☐ Program admission requirements
☐ Continuing eligibility requirements
☒ Program outcomes
☐ Accreditation information
☐ Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)
☐ Other_____

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation:

The Culinary Arts Department is following administrative directives based on a college investment to re-strategize all current programs through outside consultant. David Schneider CEC, CCE of Culinary Concept Consulting brings 35 plus years of experience as a Culinary Arts educator. With Dave's guidance and recommendation toward changes for our programs, we are looking to increase enrollment and visibility of our programs to surrounding communities of Washtenaw.

Financial/staffing/equipment/space implications:

Financial: Increase of funds allocated to instructional supplies matching need for future increase of sections offerings and enrollment.
Staffing: Potential request to hire more part-time faculty to cover future increases in section offerings
Space Implications: Augmentation of TI-126 to increase functionality to match instructional needs as a more complete Culinary Arts demonstration laboratory classroom.

List departments that have been consulted regarding their use of this program.

None

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Derek Anders Jr.	*Derek Anders Jr.*	1-9-18
Department Chair	Derek Anders Jr.	*Derek Anders Jr.*	1-9-18
Division Dean/Administrator	Eva Samulski	*Eva Samulski*	1-10-18
Vice President for Instruction	Kimberly Hurns	*Kimberly Hurns*	2/7/18
President			

Do not write in shaded area. Entered in: Banner 4|5|18 C&A Database 4|5|18 Log File _____ Board Approval N/A

Please submit completed form to the Office of Curriculum and Assessment (SC 257).

ACADEMICS

Arts and *Management* [handwritten]

Culinary ~~and Hospitality~~ Management (APCULD) [handwritten: Arts and Management]

Associate in Applied Science Degree

2015 - 2016 2016 - 2017 2017 - 2018

Description

This program prepares students for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also provides a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Articulation

The Art Institute of Michigan, Bachelor degree;
Eastern Michigan University, several BS degrees;
Madonna University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site:
www.wccnet.edu/curriculum/articulation/levelone/colleges/.

Contact Information

Division: Business/Computer Technologies
Department: Culinary and Hospitality Mgt
Advisors: ~~Carol Deinzer~~
Terri Herrera
Derek Anders Jr.
Alice Gannon-Boss [handwritten]

Requirements
(Items marked in orange are available online.)

First Semester

Class	Title	Credits
~~CUL 100~~	~~Introduction to Food Service and Hospitality Industry~~	~~2~~
CUL 110	Sanitation and Hygiene *	2
CUL 116	Fundamental Culinary Principles	3
CUL 145	Introduction to Dining Room Protocol	3
Elective(s)	Math	3 - 4
~~Elective(s)~~	~~Computer and Information Literacy~~	~~3~~
Total		~~16-17~~ 17-19 [handwritten]

[handwritten right margin: Writing 3-4 cr / CUL 118 3 cr / Culinary Nutrition]

Second Semester

Class	Title	Credits
CUL 104	Baking Science	2
~~CUL 118~~	~~Principles of Nutrition~~ *CUL 150 Management ^ Supervision* [handwritten]	3
CUL 120	Classical Kitchen ~~Operations~~	3
~~CUL 121~~	~~Modern Kitchen Operations~~ *CUL 141 Prin. of Cost Control* [handwritten]	3
~~Elective(s)~~	~~Speech~~ *Natural Science* [handwritten]	3 -4
Elective(s) *2nd* [handwritten]	Writing *or Speech* [handwritten]	3
Total		17 - 18 [handwritten -18]

Third Semester

Class	Title	Credits
CUL 114	Fundamentals of Baking	3
~~CUL 220~~ 121 [handwritten]	~~Advanced Kitchen Operations: Garde Manger~~ *Modern Kitchen* [handwritten]	3
~~CUL 224~~ 221 [handwritten]	~~Principles of Cost Control~~ *Purchasing and Inventory Control* [handwritten]	3
~~CUL 226~~ 208 [handwritten]	~~Advanced Dining Room and Beverage Management~~ *Menu Planning* [handwritten]	3 *+* [handwritten]

| Elective(s) | ~~Natural Sciences~~ *Arts & Humen* Elective **Culinary Arts (Restricted)** | 2 ~~3~~ |
| Total | | ~~16~~ 17 |

Fourth Semester

Class	Title	Credits
CUL 115	Fundamentals of Pastry	3
CUL ~~150~~ 210	~~Food Service Management and Supervision~~ *Garde Manger*	3
CUL ~~230~~ 245	~~Advanced Kitchen Operations: American Regional~~ *Beverage Management*	~~3~~ 2
CUL ~~231~~ 230	~~Advanced Kitchen Operations: Global Cuisine~~ *American Regional & Global Cuisine*	3
Elective(s)	~~Arts and Humanities~~ *Culinary Arts Elect (rest)*	~~3~~ 2
Elective(s)	Social and Behavioral Science	3
Total		~~18~~ 16

Total Credits Required: ~~67-69~~ 67-70

Footnotes

*CUL 110 must be taken prior or concurrently with any of the following lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

Select 2 of the following Culinary Art Electives:
CUL 232 Hot/Cold Food Competitions   2cr
CUL 233 Ice Carving   2cr
CUL 234 Vegetarian and Vegan Cuisine   2cr
CUL 251 Wines of the World   2cr

Course Sequence Proposal

Culinary Arts [APCULD]

(handwritten: A)

First Semester

Class	Title	Credits
CUL 118	Culinary Nutrition	3
CUL 110	Sanitation and Hygiene	2
CUL 116	Culinary Principles**	3
CUL 145	Dining Room Service**	3
Elective(s)	Math	3-4
Elective(s)	English Composition	3 ~4
Total		17-18 *19*

Math Level II required for CUL 116 and CUL 145. We can say "Academic Math Level 2 or MTH067 or higher; may enroll concurrently**

Second Semester

Class	Title	Credits
CUL 104	Baking Science	2
CUL 150	Management and Supervision	3
CUL 141	Principles of Cost Control	3
CUL 120	Classical Kitchen	3
Elective(s)	Second English Composition or Communication	3
Elective(s)	Natural Science	3-4
Total		17-18

Third Semester

Class	Title	Credits
CUL 121	Modern Kitchen	3
CUL 114	Fundamentals of Baking	3
CUL ~~CUL~~ 22/	Purchasing and Inventory Controls	3
CUL 208	Menu Planning	3
Restricted Elective(s)	Culinary Arts I	2
Elective(s)	Arts and Humanities	3
Total		17

Fourth Semester

Class	Title	Credits
CUL 210	Garde Manger	3
CUL 115	Fundamentals of Pastry	3
CUL 230	American Regional & Global Cuisine	3
CUL ~~250~~ 245	Beverage Management	2
Restricted Elective(s)	Culinary Arts II	2
Elective(s)	Social and Behavioral Science	3
Total		16

Total Program Credits		67-69

List of Culinary Art Electives

Class	Title	Credits
CUL 251	Wines of the World	2
CUL 234	Vegetarian & Vegan Cuisine	2
CUL 232	Hot & Cold Food Competitions	2
CUL 233	Ice Carving	2
Total		4, choice of two

Program Information Report

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Culinary Arts and Hospitality Management

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Culinary and Hospitality Management (APCULD)
Associate in Applied Science Degree
Program Effective Term: Fall 2017

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http://www.wccnet.edu/curriculum/articulation/levelone/colleges/.

First Semester		(16 credits)
CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 110	Sanitation and Hygiene*	2
CUL 116	Fundamental Culinary Principles	3
CUL 145	Introduction to Dining Room Protocol	3
	Math Elective(s)	3-4
	Computer Lit. Elective(s)	3

Second Semester		(17 credits)
CUL 104	Baking Science	2
CUL 118	Principles of Nutrition	3
CUL 120	Classical Kitchen Operations	3
CUL 121	Modern Kitchen Operations	3
	Speech Elective(s)	3
	Writing Elective(s)	3

Third Semester		(16 credits)
CUL 114	Fundamentals of Baking	3
CUL 210	Advanced Kitchen Operations: Garde Manger	3
CUL 224	Principles of Cost Control	3
CUL 226	Advanced Dining Room and Beverage Management	4
	Nat. Sci. Elective(s)	3

Fourth Semester		(18 credits)
CUL 115	Fundamentals of Pastry	3
CUL 150	Food Service Management and Supervision	3

CUL 230	Advanced Kitchen Operations: American Regional	3
CUL 231	Advanced Kitchen Operations: Global Cuisine	3
	Arts/Human. Elective(s)	3
	Soc. Sci. Elective(s)	3

Minimum Credits Required for the Program: **67**

Notes:

CUL 110 must be taken prior or concurrently with any of the following lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: APCULD

Program Name: Culinary ~~Arts~~ and Hospitality Management

Effective Term: Winter 2017

Division Code: BCT

Department: Culinary Arts and Hospitality Management

Directions:

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.

2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.

3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

Requested Changes:

- [ ] Review
- [ ] Remove course(s): _____
- [ ] Add course(s): _____
- [ ] Program title (title was _____)
- [ ] Description
- [ ] Type of award
- [ ] Advisors
- [ ] Articulation information

- [ ] Program admission requirements
- [ ] Continuing eligibility requirements
- [ ] Program outcomes
- [ ] Accreditation information
- [ ] Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)
- [x] Other: Revised Course Sequence Proposal

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation: To update the current listing of courses for this program, revised and offered in Fall 2013, to better project a realistic grouping of courses for student success. The current grouping of courses display a moderate lack of cohesion and inherently creates schedule conflicts. Also, as a directive from Dean Kimberly Hurns, we are reducing the amount of offered semesters from five to only four. The proposed changes to the group of courses per semester will enhance our scaffolding learning approach for the program and eliminate schedule conflicts-- where students cannot physically take front-of-house and back-of-house related laboratory courses in the same semester that are traditionally offered simultaneously to service restaurant operations on and off campus.

Financial/staffing/equipment/space implications:
Departmental personnel dedicated in revising the sequential order of courses on the WCC website:
www.wccnet.edu/academics/programs/view/program/APCULD

List departments that have been consulted regarding their use of this program.
Culinary Arts and Hospitality Management

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Derek Anders Jr	*Derek Anders Jr.*	12/14/16
Department Chair	Derek Anders Jr.	*Derek Anders Jr.*	12/14/16
Division Dean/Administrator	Kimberly Hurns	*Kim Hurns*	12/14/16
Vice President for Instruction		Wm Abernethy	2/20/17
President			

Do not write in shaded area. Entered in: Banner 2/24/17 MD C&A Database 2/24/17 Log File 2/24/17 MD Board Approval N/A

Please submit completed form to the Office of Curriculum and Assessment (SC 257).

Done 2/24/17 MD

Office of Curriculum & Assessment

Current Course Sequence

First Semester

Class	Title	Credits
CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 110	Sanitation and Hygiene *	2
~~Elective(s)~~	~~Arts and Humanities~~	~~3~~
Elective(s)	Math	3 - 4
~~Elective(s)~~	~~Writing~~	~~3~~
~~Total~~		~~13 - 14~~

Second Semester

Class	Title	Credits
CUL 104	Baking Science	2
~~CUL 116~~	~~Fundamental Culinary Principles~~	~~3~~
CUL 118	Principles of Nutrition	3
~~CUL 145~~	~~Introduction to Dining Room Protocol~~	~~3~~
~~Elective(s)~~	~~Computer and Information Literacy~~	~~3~~
Elective(s)	Speech	3
~~Total~~		~~17~~

Third Semester

Class	Title	Credits
~~Elective(s)~~	~~Natural Sciences~~	~~3~~
Elective(s)	Social and Behavioral Science	3
Total		6

Fourth Semester

Class	Title	Credits
CUL 114	Fundamentals of Baking	3
~~CUL 115~~	~~Fundamentals of Pastry~~	~~3~~
~~CUL 120~~	~~Classical Kitchen Operations~~	~~3~~
~~CUL 121~~	~~Modern Kitchen Operations~~	~~3~~
~~CUL 150~~	~~Food Service Management and Supervision~~	~~3~~
~~Total~~		~~15~~

Course Sequence Proposal

Culinary Arts and Hospitality Management [APCULD]

First Semester

Class	Title	Credits
CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 110	Sanitation and Hygiene*	2
CUL 116	Fundamental Culinary Principles** *changed prereq*	3
CUL 145	Introduction to Dining Room Protocol** *changed prereq*	3
Elective(s)	Math	3-4
Elective(s)	Computer and Information Literacy	3
Total		17 *16-17*

Math Level II required for CUL 116 and CUL 145. We can say Math Level II pre-req., or Concurrent**

Second Semester

Class	Title	Credits
CUL 104	Baking Science	2
CUL 118	Nutrition and Sensory Analysis	3
CUL 120	Classical Kitchen Operations	3
CUL 121	Modern Kitchen Operations	3
Elective(s)	Writing	3 - 4
Elective(s)	Speech	3
Total		17 - 18

Third Semester

Class	Title	Credits
CUL 114	Fundamentals of Baking	3
CUL 210	Advance Kitchen Operations: Garde Manger	3
CUL 224	Principles of Cost Control	3
CUL 226	Advanced Dining Room and Beverage Service	4
Elective(s)	Natural Science	3 - 4
Total		16 - 17

Fourth Semester

Class	Title	Credits
CUL 115	Fundamentals of Pastry	3
CUL 150	Food Service Management and Supervision	3
CUL 230	Advance Kitchen Operations: American Regional	3
CUL 231	Advance Kitchen Operations: Global Cuisine	3
Elective(s)	Social and Behavioral Science	3
Elective(s)	Arts and Humanities	3
Total		18

67 - 70 credits

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: APCULD   **Program Name:** Culinary Arts and Hospitality   **Effective Term:** Fall 2013

Division Code: BCT   **Department:** Culinary Arts

Directions:

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.

2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.

3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

Requested Changes:

☐ Review
☒ Remove course(s): CUL 151, CUL 228, CUL 124, CUL 174, CUL 220, CUL 227, CUL 250
☒ Add course(s): CUL 104, CUL 116, CUL 145, CUL 226
☒ Program title (title was _____)
☐ Description
☐ Type of award
☐ Advisors
☐ Articulation information

☐ Program admission requirements
☐ Continuing eligibility requirements
☐ Program outcomes
☐ Accreditation information
☐ Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)
☐ Other _____

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation:

Culinary Arts is a dynamic industry. In order to keep pace with current industry trends and remain competitive changes are necessary. Maintaining competitive with other programs, incorporating current industry trends, and including updated accreditation competencies were driving factors for the program change. The proposal includes core course alignment for Culinary Arts, Hospitality management and the Baking/Pastry programs. The changes also address WCC's renewed focus on student needs, retention and completion.

Financial/staffing/equipment/space implications:

Additional instructional materials and some part time faculty.

List departments that have been consulted regarding their use of this program.

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Carol Calder Deinzer	*Carol Calder Deinz*	1/24/12
Department Chair	Carol Calder Deinzer	*Carol Calder Deinz*	1/24/12
Division Dean/Administrator	Rosemary Wilson	*Rosemary Wilson*	2/7/13
Vice President for Instruction	William Abernethy	*[signature]*	3/22/13
President			

Do not write in shaded area.   Entered in: Banner_____   C&A Database_4/3/13_ Log File _4/3/13_ Board Approval _____

Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to sjohn@wccnet.edu for posting on the website.

logged 2/11/13 SJV

Office of Curriculum & Assessment   http://www.wccnet.edu/departments/curriculum

Program Information Report

School of Culinary Arts and Hospitality Management

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Associate in Applied Science Degree
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First Semester		(13 credits)
CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 110	Sanitation and Hygiene*	2
	Arts/Human. Elective(s)	3
	Math Elective(s)	3-4
	Writing Elective(s)	3

Second Semester		(17 credits)
CUL 104	Baking Science	2
CUL 116	Fundamental Culinary Principles	3
CUL 118	Principles of Nutrition	3
CUL 145	Introduction to Dining Room Protocol	3
	Computer Lit. Elective(s)	3
	Speech Elective(s)	3

Third Semester		(6 credits)
	Soc. Sci. Elective(s)	3
	Nat. Sci. Elective(s)	3

Fourth Semester		(15 credits)
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 120	Classical Kitchen Operations	3
CUL 121	Modern Kitchen Operations	3
CUL 150	Food Service Management and Supervision	3

Fifth Semester		(15 credits)
CUL 210	Advanced Kitchen Operations: Garde Manger	3

CUL 224	Principles of Cost Control	3
CUL 226	Advanced Dining Room and Beverage Management	3
CUL 230	Advanced Kitchen Operations: American Regional	3
CUL 231	Advanced Kitchen Operations: Global Cuisine	3

Minimum Credits Required for the Program: 66

Notes:

CUL 110 must be taken prior or concurrently with any of the following lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

APCULD Culinary and Hospitality Management
Semester Layout

Semester 1 – Fall

CUL 110	Sanitation and Hygiene	2
CUL 100	Introduction to Hospitality Industry	2
Math	General Education Math elective	3 – 4
Elective	Writing	3
Arts/Humanities	Elective	<u>3</u>
		13 - 14

Semester 2 – Winter

Speech	Elective	3
CUL 116	Fundamental of Culinary Principles	3
CUL 118	Principles of Nutrition	3
CUL 145	Introduction to Dining Room Protocol	3
CUL 104	Baking Science	2
Computer Lit.	Elective	<u>3</u>
		17

Semester 3 – Spring/Summer

Social Science	Elective	3
Natural Science	Elective	<u>3 -4</u>
		6 -7

Semester 4 – Fall

CUL 120	Classical Kitchen Operations	3
CUL 121	Modern Kitchen Operations	3
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 150	Food Service Management & Supervision	<u>3</u>
		15

Winter Semester – 5

CUL 230	Advanced Kitchens – American Regional	3
CUL 231	Advanced Kitchen – Global Cuisine	3
CUL 210	Advanced Kitchen – Garde Manger	3
CUL 226	Advanced Dining Room & Bev	3
CUL 224	Principles of Cost Control	<u>3</u>
		15

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: APCULD

Program Name: Culinary and Hospitality Management

Effective Term: Fall 2009

Division Code: HAT   Department: CHMD

Directions:

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Requested Changes:

- [ ] Review
- [x] Remove course(s): _____ CUL 125 Pastry II _____
- [ ] Add course(s): _____
- [ ] Program title (title was _____)
- [ ] Description
- [ ] Type of award
- [ ] Advisors
- [ ] Articulation information

- [ ] Program admission requirements
- [ ] Continuing eligibility requirements
- [ ] Program outcomes
- [ ] Accreditation information
- [ ] Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)
- [x] Other revise "or" options for courses

Show all changes on the attached page from the catalog.

Rationale for proposed changes or discontinuation:

Based on the accreditation report, we were encouraged to revise the courses that students must take. Therefore, the option to take either CUL 227 or CUL 250 is being removed. Both courses must be taken. In addition, we are removing the option for CUL 125 because the course prerequisite must be taken prior to enrollment.
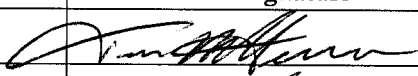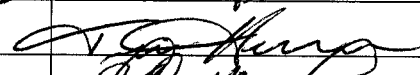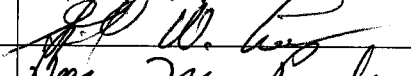
Financial/staffing/equipment/space implications:

N/A

List departments that have been consulted regarding their use of this program.

N/A

Signatures:

Reviewer	Print Name	Signature	Date
Initiator	Terri Herrera		05/20/09
Department Chair	Terri Herrera		05/20/09
Division Dean/Administrator	Granville Lee		05/20/09
Vice President for Instruction	Roger M. Palay		6/17/09
President			

Do not write in shaded area. Entered in: Banner_____ C&A Database__6/18__ Log File_5/20/09__ Board Approval

Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to sjohn@wccnet.edu for posting on the website.

Program Information Report

School of Culinary Arts and Hospitality Management

Find your passion in food, friends and elegant surroundings. Develop skills for an entry-level position in restaurant, hospitality or institutional settings. Whether your interests lie in pastry and wedding cakes, food preparation and marketing, or management of food service, these are the programs for you.

Washtenaw Community College offers programs at several levels for students who want to begin new careers, or advance in their existing careers. The first level is the certificate, which can vary from nine to thirty-six credits, depending on the field. Certificates generally prepare students for entry-level jobs.

After completing a certificate, students can progress to the next level, the advanced certificate. The credit hours required for these programs also vary. This type of certificate provides a more specialized level of skill development, and often allows students to upgrade their positions at their places of employment.

The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate, advanced certificate, and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate and advanced certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

Alternatively, students can earn an AAS in Occupational Studies by completing a certificate, advanced certificate and General Education requirements.

Culinary Arts and Hospitality Management

Develop the skills necessary for a career in the hospitality industry.

Culinary and Hospitality Management (APCULD)
Associate in Applied Science Degree
Program Effective Term: Fall 2009

This program prepares students for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also provides a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Articulation:
Concordia University, BA degree;
Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: http://www.wccnet.edu/departments/curriculum/articulation.php?levelone=colleges.

General Education Requirements (18 credits)

Writing	Elective(s)	3-4
Speech	Elective(s)	3
MTH 125	Everyday College Math	3
Nat. Sci.	Elective(s)	3-4
Soc. Sci.	Elective(s)	3
Arts/Human.	Elective(s)	3

Students who earn a certificate prior to entering the degree program need to select at least 3 credits in each of the General Education requirement areas.

Major/Area Requirements (52 credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene**	3
CUL 114	Baking I	3
CUL 115 or	Pastry I	
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 124	Baking II	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 174	CUL Co-op Education I***	2
CUL 210	Gardemanger	3
CUL 220	Organization/Management of Food Systems	3

CUL 224	Principles of Cost Control	3
CUL 227	Advanced Culinary Techniques	2
CUL 228	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
CUL 250	Principles of Beverage Service	3

Minimum Credits Required for the Program: 70

Notes:

**CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

***Students who earn a certificate in Hospitality Management prior to entering the degree program, do not need to take CUL 174. Students who earn a certificate in Baking and Pastry, need to take CUL 174 as a one credit course. Students who earn a certificate in Culinary Arts, need to take CUL 174 as a two credit course.

The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

IF	IW	IS	2F	2W
CUL 100	CUL 114	CUL 210	(CUL 115 or	CUL 174***
CUL 110**	CUL 150	CUL 228	CUL 124)	CUL 227
CUL 118	CUL 151		CUL 224	CUL 250
CUL 120	CUL 220		CUL 230	
CUL 121			CUL 231	

Students must meet the Computer and Information Literacy Graduation Requirement. See General Education Graduation Requirements in the WCC Bulletin.

Culinary and Hospitality Management (APCULD)

Associate in Applied Science Degree

General Education Requirements (18 credits)

Writing	Elective(s)	3-4
Speech	Elective(s)	3
MTH 125	Everyday College Math	3
Nat. Sci.	Elective(s)	3-4
Soc. Sci.	Elective(s)	3
Arts/Human.	Elective(s)	3

Students who earn a certificate prior to entering the degree program need to select at least 3 credits in each of the General Education requirement areas.

Major/Area Requirements (49 credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene**	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210	Gardemanger	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 228	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
CUL 115 or	Pastry I	
CUL 124	Baking II	3
CUL 125 or	Pastry II	
CUL 227 or	Advanced Culinary Techniques	
CUL 250	Principles of Beverage Service	3
CUL 174	CUL Co-op Education I***	2

Minimum Credits Required for the Program:

Notes:

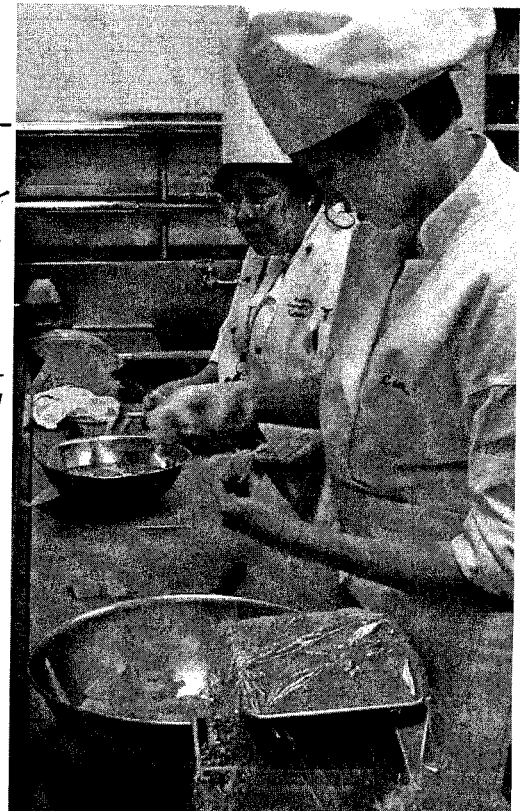**CUL 210, CUL 228 and CUL 250 are offered in spring semesters only*

**CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

***Students who earn a certificate in Hospitality Management prior to entering the degree program, do not need to take CUL 174. Students who earn a certificate in Baking and Pastry, need to take CUL 174 as a one credit course.

Students who earn a certificate in Culinary Arts, need to take CUL 174 as a two credit course. The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

IF	IW	IS	2F	2W
CUL 100	CUL 114	CUL 210	(CUL 115 or	CUL 174***
CUL 110**	CUL 150	CUL 228	CUL 124)	(CUL 125 or
CUL 118	CUL 151		CUL 224	CUL 227
CUL 120	CUL 220		CUL 230	CUL 250
CUL 121			CUL 231	

Students must meet the Computer and Information Literacy Graduation Requirement. See General Education Graduation Requirements in the WCC Bulletin.

Culinary and Hospitality Management (APCULD)

This program prepares students for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also provides a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Articulation: Concordia University, BA degree; Eastern Michigan University, BS degree. Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: http://www.wccnet.edu/departments/curriculum/articulation.php?levelone=colleges.

Request for General Education Exemption Due to National External Accreditation Requirements

Please Complete the Following:

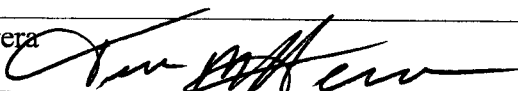| Program Name:	Culinary Arts & Hospitality Management
Degree:	Associate
Program Code:	APCULD
Accrediting Agency:	American Culinary Federation
Please attach documentation that shows the maximum hour/semester requirement.	

Please identify area where exemption is requested. A maximum of <u>3 credit hours </u>will be exempted:

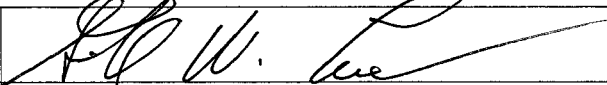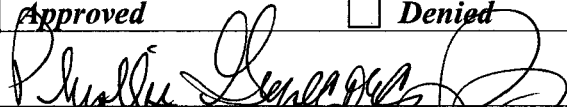| X	Select an area to exclude from Gen. Ed.	AA	AS	AAS
	I. Writing	6-7 credits	6-7 credits	3-4 credits
	II. Speech	3 credits	3 credits	3 credits
	III. Mathematics	3-4 credits	3-4 credits	3-4 credits
	IV. Natural Science	4 credits	4 credits	3-4 credits
	V. Social & Behavioral Science	6 credits	6 credits	3 credits
X	VI. Arts and Humanities	6 credits	6 credits	3 credits
N/A	VII. Critical Thinking *	0 credits	0 credits	0 credits
	VIII. Computer and Information Literacy	3 credits	3 credits	3 credits

Critical Thinking is met through the completion of courses in other areas

Rationale:	The study of Arts principle & Design is current within the programs curriculum. CUL 210, 227, 228, 115, 125 &132 courses each provides students with 1.5 hours in food art design, construction of Ice and presentation of decorative pieces dessert pieces.

Please describe the impact of removing this requirement. Is the content covered in other ways within the program? How will this impact students in their career choices?
This move will not interfere with our students' career choice nor should this move impact their ability to earn a bachelor's degree. The Contents in our ACF manual was design to provide appropriate skills and knowledge to fulfill the needs of students in every integral part related to Culinary and Hospitality Management Practices. A variety of creative arts and design practices are presently taught in several cooking and lecture courses within the program. {See attach documents} The loss of any one of our course content could result in loosing of our accreditation.

	Signature		Date
Department Chair	Terri M Herrera		3/ 29/10

Request for General Education Exemption Due to National External Accreditation Requirements

Dean	_(signature)_	4/9/2010
Vice President for Instruction	☒ *Approved* ☐ *Denied* _(signature)_	4-9-2010

Culinary and Hospitality Management (APCULD)
Associate in Applied Science Degree

Program Effective Term: Fall 2004

This program prepares students for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also provides a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Continuing Eligibility Requirements:
Students must demonstrate basic computer literacy skills by successfully passing the Computer and Information Literacy Test. The test may be taken at any point during the program, but must be completed before graduating.

General Education Requirements   (18 credits)

Writing	Elective(s)	3-4
Speech	Elective(s)	3
MTH 163	Business Mathematics	3
Nat. Sci.	Elective(s)	3-4
Soc. Sci.	Elective(s)	3
Arts/Human.	Elective(s)	3

Students who earn a certificate prior to entering the degree program need to select all 3 credit hour courses in the General Education requirements area.

Major/Area Requirements   (49 credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110 **	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210 *	Garde Manger	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 228 *	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
CUL 115 or	Pastry I	
CUL 124	Baking II	3
CUL 125 or	Pastry II	
CUL 227	Advanced Culinary Techniques	
CUL 250	Principles of Beverage Service	2-3
***	CUL 174 Co-op Education I	2

Minimum Credits Required for the Program: 67

Notes:
*CUL 210, CUL 228 and CUL 250 are offered in spring semesters only
**CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.
***Students who earn a certificate in Hospitality Management prior to entering the degree program, do not need to take CUL 174. Students who earn a certificate in Baking and Pastry, need to take CUL 174 as a one credit course. Students who earn a certificate in Culinary Arts, need to take CUL 174 as a two credit course.

Note: The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

IF	IW	IS	2F	2W
CUL 100	CUL 114	CUL 210*	(CUL 115 or	CUL 174
CUL 110	CUL 150	CUL 228*	CUL 124)	(CUL 125 or
CUL 118	CUL 151		CUL 224	CUL 227 or
CUL 120	CUL 220		CUL 230	CUL 250)
CUL 121			CUL 231	

PROGRAM CHANGE FORM

Program Code:	Program Name:	Effective Term:
APCULD	**Culinary & Hospitality Management Associate Degree**	**Fall 2003**

Directions:
1.) Attach the current program listing from the WCC catalog and indicate any changes that you would like to make.

2.) Draw lines through anything that should be deleted and write in additions. Extensive narrative changes may be included on a separate sheet.

3.) Check the boxes below for each type of change being proposed. If you are making changes to courses or proposing new courses as part of this proposal, they must be approved separately using a Course-Syllabus Approval Form (CSAF). Courses that are being discontinued also should be submitted on CSAF forms.

1. Requested Changes:

☒Remove __2__ Course(s)
☐Add _____ Course(s)
☒Total Credits: Current Credits __66__ After Changes __68__ 67 (68)
☒Change Course Semester Sequencing
☐Change Title (title was _____)
☒Description

☒Advisors
☐Articulation Information
☐Program Admission Requirements
☐Continuing Eligibility Requirements
☒Footnotes
☐Other _____

Show all changes on the attached program sheet.

2. Rationale for Proposed Changes:

Offering too many choices for electives is limiting enrollment in each class offered, plus MTH 163 is preferred class for transfer credit.

3. Financial/Staffing/Equipment/Space Implications:

None

4. Has the department consulted with all departments that may be impacted?   Yes ☐   No ☐   NA ☒
Comments:

**REMINDER: Please include the current program sheet with all changes listed.

Signatures:

Reviewer	Print Name	Signature	Date
Program Change Initiator:	Jillaine Beauchamp	*Jillaine M Beauchamp*	3/17/03
Department Chair:	Paul Mc Pherson	*Paul McPherson*	3/17/03
Division Dean/Administrator:	*Granville Lee*	*signature*	3/18/03
Executive Vice President, Instruction		*Roger M. Palay*	3/26/03

*Please submit completed form to the Office of Curriculum and Articulation Services.

Access Program File __4/9__   Log __4/9__   Copied and Returned _____
Copies: Initiator, Department Chair, Dean, Curriculum Files
New Listing to: Counseling; Admissions, Student Records   File Name: Cul-Hosp Mgmt Degree.doc

WASHTENAW COMMUNITY COLLEGE
PROGRAM CHANGE FORM

Program Code:	Program Name:	Effective Term:
APCULD	Culinary & Management Associate Degree	Fall 2003

1. **Requested Changes:**

    Remove: MTH 151 and MTH 152

    Total Credits: Current Credits 66   After Changes 67-68

    Change Course Semester Sequencing: See below

    Description: This program prepares you for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also gives you a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

    Advisors: Paul McPherson, Jill Beauchamp, Terri Herrera, Carol Calder Deinzer

    Footnotes: CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

General Education Requirements

MTH 163	Business Mathematics	3
Elective	Area 1: Writing	3
Elective	Area 2: Speech	3
Elective	Area 4: Natural Science, Group 1	3
Elective	Area: Social and Behavioral Science, Group 1	3
Elective	Area:6: Arts and Humanities, Group 1	3
Major/Area Requirements		**49-50 Credits**
CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210*	Garde Manger	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 228*	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
CUL 174	Co-Op Education I	2
Choose	CUL 115 Pastry I **or** CUL 124 Baking II	3
Choose	CUL 227 Advanced Culinary Techniques **or**	2
	CUL 125 Pastry II **or**	3
	CUL 250 Principles of Beverage Service	3
MINIMUM CREDITS REQUIRED FOR THE PROGRAM:		**67-68**

SEQUENCE OF COURSES:

1F	1W	1S	2F	2W
CUL 100	CUL 114	CUL 210	CUL 115 **or** CUL 124	CUL 174
CUL 110	CUL 150	CUL 228	CUL 224	CUL 227 **or** CUL 125 **or** CUL 250
CUL 118	CUL 151		CUL 230	
CUL 120	CUL 220		CUL 231	
CUL 121				

Culinary Arts

Culinary and Hospitality Management (APCULD)
Associate in Applied Science Degree

Program Effective Term: Fall 2003

This program prepares you for a career as a professional culinarian in a restaurant, hospitality, or institutional setting. Culinary Arts professionals have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also gives you a foundation for continued culinary arts studies at a four-year college and for chef certification through the American Culinary Federation (ACF).

Business and Computer Technologies Division
Culinary and Hospitality Management Department

Advisors: Jill Beauchamp, Carol Calder-Deinzer, Terri Herrera, Paul McPherson

Continuing Eligibility Requirements:
Students must demonstrate basic computer literacy skills by successfully passing the Computer and Information Literacy Test. The test may be taken at any point during the program, but must be completed before graduating.

General Education Requirements   (18 Credits)

MTH 163	Business Mathematics	3
Elective	Area 1: Writing	3-4
Elective	Area 2: Speech	3
Elective	Area 4: Natural Science, Group I	3-4
Elective	Area 5: Social and Behavioral Science, Group I	3
Elective	Area 6: Arts and Humanities, Group I	3

Students who earn a certificate prior to entering the degree program need to select all 3 credit hour courses in the General Education requirements area.

Major/Area Requirements   (49 Credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110 **	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210 *	Garde Manger	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 228 *	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
Choose:	CUL 115 Pastry I or	
	CUL 124 Baking II	3
Choose:	CUL 125 Pastry II or	
	CUL 227 Advanced Culinary Techniques or	
	CUL 250 Principles of Beverage Service	2-3
Elective ***	CUL 174	2

Minimum Credits Required for the Program: 67

Footnotes:
*CUL 210 & 228 are offered in spring semesters only
**CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.
***Students who earn a certificate in Hospitality Management prior to entering the degree program, do not need to take CUL 174.

Note: The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

IF	IW	IS	2F	2W
CUL 100	CUL 114	CUL 210*	(CUL 115 or	CUL 174
CUL 110	CUL 150	CUL 228*	CUL 124)	(CUL 125 or
CUL 118	CUL 151		CUL 224	CUL 227 or
CUL 120	CUL 220		CUL 230	CUL 250)
CUL 121			CUL 231	

Washtenaw Community College
Program Change Request Form

Program Code: CUL   Program Title: Culinary Arts Associate Of Applied Science   Effective Year: F 2000

1. Course Related Program Changes:

Course	Course Title	Elective Group (if applicable)	Credit	Sem	Change(s)
CUL 210	Garde manger		3		Remove ☐ Add ☐ Change Title ☐ ☒ Change Credit (was: 4) ☐ Shift in Sequence (was:___)
COM 101	Fundamentals of Speaking		3		Remove ☐ Add ☒ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)
					Remove ☐ Add ☐ Change Title ☐ ☐ Change Credit (was:___) ☐ Shift in Sequence (was:___)

2. Total Credit Hours for Program: Before Proposed Changes:_____ After Proposed Changes:_____

Non-Course Related Program Changes: (description, advisors, admission criteria, title, etc.) Change title of AAS to Culinary and Hospitality Management

4. Rationale for Proposed Changes:
Degree should be more attractive to those students seeking management degree in the hospitality industry, especially restaurants and other commercial foodservice operations.

5. Financial/Staffing/Equipment/Space Implications:

6. Has the department consulted with all departments that may be impacted?   Yes ☐   No ☐   NA ☒

7. Signatures:

Reviewer	Print Name	Signature	Date
Program Change Initiator:	Don L. GARRETT	Don L. Garrett	3/28/00
Department Chair:	Don L. GARRETT	Don L. Garrett	3/28/00
Division Dean:		Bella G. Yniguez	3/30/00
VP, Instruction/Student Services:			4/14

If significant changes are proposed, please attach a copy of the most recent program listing from the College Bulletin with changes marked on it.
If courses are being changed as part of this proposal, course changes must be approved using the Course/Syllabus Approval Form.

Washtenaw Community College

Culinary and Hospitality Management (APCULD)
Associate in Applied Science Degree

This program prepares you for a career as a culinary arts technician in a restaurant, hospitality, or institutional setting. Culinary arts technicians have a variety of responsibilities that may include supervising and coordinating the activities of food service workers or dining room employees, planning menus, estimating daily or weekly needs, ordering and maintaining inventories of supplies and equipment, and keeping records of meals served. The program also gives you a foundation for continued culinary arts studies at a four-year college and for training as a chef.

Culinary and Hospitality Management Department

Advisors: Don Garrett, Jill Beauchamp, Paul McPherson

Program Admission Requirements:
None

Course Number	Course Name	Credits Hours

General Education Requirements (18-21 Credits)

COM 101	Fundamentals of Speaking	3
Elective	Complete one course from the following: MTH 151, MTH 152, or MTH 163	3-4
Elective	Complete one course from the following: ENG 100 Communication Skills (4) ENG 107 Technical Communication (3) or ENG 111 Composition I (4)	3-4
Elective	Complete one course from General Education for the AAS, Area 4: Natural Sciences	3-4
Elective	Complete one course from General Education for the AAS, Area 5: Social and Behavioral Science	3
Elective	Complete one course from General Education for the AAS, Area 6: Arts and Humanities	3

Course Number	Course Name

Major/Area Requirements (49-50 Credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 210	Garde Manger	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 228	Layout and Equipment	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
HRM 174	HRM Co-op Education I	2
Choose one:	CUL 115 Pastry I or CUL 124 Baking II	3
Choose one:	CUL 125 Pastry II or CUL 227 Advanced Culinary Techniques or CUL 250 Principles of Beverage Service	2-3

Credits Required for the Program: 67-71

The following sequence is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

IF	IW	IS	2F	2W
CUL 100	CUL 114	CUL 210*	CUL115 or124	HRM 174
CUL 110	CUL 118	CUL 228*	CUL224	CUL 125 or
CUL 120	CUL 150		CUL230	CUL 227 or
CUL 121	CUL 151		CUL231	CUL 250
	CUL 220			

CUL 210 & 228 are offered in spring semesters only.

(1) Program Title: _Culinary Arts Technology_   Program Number: _CUL_   Effective Term: ~~Fall 1992~~

(2) Change Information:

Current Program Course Requirements:		
Course Number	Course Title	Credit Hours
COT' 100	^Intro to Hospitality Mgmt.	3
CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6
CUL 118	Principles of Nutrition	3
CUL 150	Food Service Management	6
CUL 199	~~On-The-Job-Training~~	3
CUL 220	Organization & Mgmt. of Hosp.	3
CU1 222	Quantity Food Production	6
CUL 224	Principles of Cost Control	4
CUL 227	Advanced Culinary Techniques	6
CUL 228	Layout and Equipment	4
~~HRM 100~~	~~Hospitality Industry Accting.~~	3
CIS 100	Intro. To Computers	3
CUL 218	, 219, 225, 250, or 260	7-8
PLS 108	, 112 or 150	3
ENG 100	, 107, or 111	4

Current Total Credits:

Non-Course Program Requirements:

Proposed Program Course Requirements		
Course Number	Course Title	Credit Hours
CUL 100	Intro to Hospitality Mgmt.	3
CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6
CUL 118	Principles of Nutrition	3
CUL 150	Food Service Management	6
CUL 199	**Internship (title** change)	3
CUL 210	Garde Manger	4
CUL 220	Organization & Mgmt. of Hosp.	3
CUL 222	Quantity Food Production	6
CUL 224	Principles of Cost Control	3
CUL 219	**Baking and Pastries(Title)**	4
CUL 225	Advanced Baking and Pastries	4
CUL 227	**Advanced Cul. Tech. or 250**	3-4
CUL 228	Layout and Equipment	4
CIS 100	or above	3
PLS 108	, 112 or 150	3
ENG 100	, 107, 111, or 122	3-4
MTH 090	or above (new)	3

(see attached sheet)

Proposed Total Credits: 67-69

Non-Course Program Requirements:

(3) Rationale for Proposed Changes:

Removal of those courses which can be taught outside the Culinary Program will allow
students more flexibility in scheduling; removed electives thereby reducing some credit hours;
~~some course content will be taught in other similar classes.~~

(4) Financial/Staffing/Resource Implications of Change

These changes will not require an increase in financial resources or staffing.

(5) Has this program change been reviewed by all affected instructional departments? yes _X_ no _____

(6) Signatures	Comments	Signature	Date
Program Change Initiator		*Don L. Garrett*	5/7/92
Department Chair(s) or Area Director(s)		*Don L. Garrett*	5/7/92
Dean(s)		*Bella H. Parker*	5/7/92
VP for Instruction/Student Services			5/12

CULINARY ARTS TECHNOLOGY

FALL

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation or (CUL 150 Food Ser. Mgmt.)	6
MTH	Restricted elective (Mth 090 or above)	3
		15

WINTER

CUL 150	Food Service Management or (CUL 111 or CUL 222)	6
CUL 210	Garde Manger	4
CUL 224	Principles of Cost Control	3
CIS	Restricted Elective (CIS 100 or above)	3
		16

SPRING/SUMMER

CUL 228	Layout and Equipment	4
ENG	Restricted Elective (ENG 100, 107, 111, or 122)	3-4
		7-8

FALL

CUL 222	Quantity Food Production or (CUL 150)	6
CUL 118	Principles of Nutrition	3
CUL 219	Baking and Pastries	4
		13

WINTER

CUL 199	Internship (300 hours)	3
CUL 220	Organization and Management of Hospitality Systems	3
CUL 225	Advanced Baking and Pastries	4
PLS	Restricted Elective (PLS 108, 112, or 150)	3
		13

SPRING

CUL 227	Advanced Culinary Techniques or (CUL 250 Adv. Serv. Tech.)	3-4
		3-4

TOTAL PROGRAM CREDITS   67 -69