

SCHOOL OF PERSONAL SERVICES

Culinary Arts AAS Degree (CA43)

Offered at the Currahee Campus

Entrance Dates Fall, Spring, Summer
 Length of Program 5 Terms
 Credit Hours Required for Graduation..... 65

Purpose: The Culinary Arts Associates of Applied Science degree program prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

Admission Requirements:

- Federal regulations require students to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

<u>Program Courses</u>	<u>Credits</u>
General Core Courses	Total 15 credit hours
Area I Language Arts/Communication	3
ENGL 1101 Composition and Rhetoric (required)	
Area II Social/Behavioral Sciences	3
Area III Natural Sciences/Mathematics	3
(one of the following required)	
MATH 1101 Mathematical Modeling	
MATH 1103 Quantitative Skills and Reasoning	
MATH 1111 College Algebra	
MATH 1127 Introduction to Statistics	
Area IV Humanities/Fine Arts	3
General Education Elective from any area	3

Contact program advisor for program-specific courses and see General Education Requirements for Associate Degrees for course options.

Occupational Courses	Total 50 credit hours
COLL 1010 College and Career Success Skills	3
CUUL 1000 Fundamentals of Culinary Arts	4
CUUL 1110 Culinary Safety and Sanitation	2
CUUL 1120 Principles of Cooking	6
OR	
CUUL 1122 Foundations of Cooking Principles	(3)
AND	
CUUL 1124 Foundations of Cooking Techniques	3
CUUL 1129 Fundamentals of Restaurant Operations	4

SCHOOL OF PERSONAL SERVICES

CUUL 1220	Baking Principles	5
CUUL 1320	Garde Manger	4
CUUL 1370	Culinary Nutrition and Menu Development	3
CUUL 2160	Contemporary Cuisine	4

Select one of the following

CUUL 2130	Culinary Practicum	6
CUUL 2140	Advanced Baking and International Cuisine	(6)

Select one of the following

CUUL 2190	Principles of Culinary Leadership	3
MGMT 1115	Leadership	(3)
	Occupational Electives	6

Estimated cost of books and supplies for full program is approximately \$1,280.

SCHOOL OF PERSONAL SERVICES

Culinary Arts Diploma (CA44)

Offered at the Currahee Campus

Entrance Dates Fall, Spring, Summer
 Length of Program 4 Terms
 Credit Hours Required for Graduation..... 50

Purpose: The Culinary Arts diploma program prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

Admission Requirements:

- Federal regulations required students to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

Credits

Basic Skills Courses

Total 9 credit hours

COLL 1010	College and Career Success Skills	3
ENGL 1010	Fundamentals of English I	3
MATH 1012	Foundations of Mathematics	3

Occupational Courses

Total 41 credit hours

CUUL 1000	Fundamentals of Culinary Arts	4
CUUL 1110	Culinary Safety and Sanitation	2
CUUL 1120	Principles of Cooking	6

OR

CUUL 1122	Foundations of Cooking Principles	(3)
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AND

CUUL 1124	Foundations of Cooking Techniques	3
CUUL 1129	Fundamentals of Restaurant Operations	4
CUUL 1220	Baking Principles	5
CUUL 1320	Garde Manger	4
CUUL 1370	Culinary Nutrition and Menu Development	3
CUUL 2160	Contemporary Cuisine	4

Select one of the following:

CUUL 2130	Culinary Practicum	6
CUUL 2140	Advanced Baking and International Cuisine	(6)

Select one of the following:

CUUL 2190	Principals of Culinary Leadership	3
MGMT 1115	Leadership	(3)

SCHOOL OF PERSONAL SERVICES

Estimated cost of books and supplies for full program is approximately \$1,000.

The Culinary Arts degree and diploma programs are accredited by the Accrediting Commission of the American Culinary Federation Education Foundation

6816 Southpoint Pkwy Ste 400

Jacksonville, FL 32216 www.acfchefs.org

Baking and Pastry Specialist Certificate (BA51)

Offered at Currahee Campus

Entrance Dates Fall, Spring
 Length of Program..... 3 Terms
 Credit Hours Required for Graduation..... 25

Purpose: The Baking and Pastry Specialist certificate program is designed to provide advanced skills for employment in the food service industry as bakery or pastry shop workers, commercial bakers, and as pastry chefs.

Admission Requirements:

- Federal regulations require students to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

Credits

CUUL 1110	Culinary Safety and Sanitation	2
CUUL 1120	Principles of Cooking	6
OR		
CUUL 1122	Foundations of Cooking Principles	(3)
AND		
CUUL 1124	Foundations of Cooking Techniques	3
CUUL 1220	Baking Principles	5
CUUL 1370	Culinary Nutrition and Menu Development	3
CUUL 2250	Advanced Baking Principles	6
MATH 1012	Foundations of Mathematics	3

Estimated cost of books and supplies for full program is approximately \$800.

SCHOOL OF PERSONAL SERVICES
Catering Specialist Certificate (CS61)

Offered at the Currahee Campus

Entrance Dates Fall, Spring
 Length of Program 3 Terms
 Credit Hours Required for Graduation..... 25

Purpose: The Catering Specialist certificate program is a sequence of courses that prepares students for the catering profession. Learning opportunities develop occupational and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment.

Admission Requirements:

- Federal regulations require students be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

Credits

CUUL 1110	Culinary, Safety and Sanitation	2
CUUL 1120	Principles of Cooking	6
OR		
CUUL 1122	Foundations of Cooking Principles	(3)
AND		
CUUL 1124	Foundations of Cooking Techniques	3
CUUL 1129	Fundamentals of Restaurant Operations	4
CUUL 1220	Baking Principles	5
CUUL 1320	Garde Manger	4
CUUL 2160	Contemporary Cuisine	4

Estimated cost of books and supplies for full program is approximately \$700.

SCHOOL OF PERSONAL SERVICES
Culinary Professional Assistant Certificate (CP51)

Offered at Currahee Campus

Entrance Dates Fall, Spring, Summer
 Length of Program 2 Term
 Credit Hours Required for Graduation..... 18

Purpose: The Culinary Professional Assistant certificate program is designed to deliver essential culinary skills and knowledge to those wanting to jump into the exciting world of the food and beverage industry. Classes are geared to move motivated individuals into a rewarding career quickly. Those with the certificate will be able to assist with daily preparation in a variety of hospitality settings and will have the knowledge to advance rapidly in the culinary arts field.

Admission Requirements:

- Federal regulations require student to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

<u>Program Courses</u>	<u>Credits</u>
COLL 1010 College and Career Success Skills	3
CUUL 1000 Fundamentals of Culinary Arts	4
CUUL 1110 Culinary Safety and Sanitation	2
CUUL 1120 Principles of Cooking	6
OR	
CUUL 1122 Foundations of Cooking Principles	(3)
AND	
CUUL 1124 Foundations of Cooking Techniques	3
CUUL 1370 Culinary Nutrition and Menu Development	3

Estimated cost of books and supplies for full program is approximately \$700.

SCHOOL OF PERSONAL SERVICES
Food Production Worker I Certificate (FPW1)

Offered at the Currahee Campus

Entrance Dates Fall, Spring
 Length of Program 2 Terms
 Credit Hours Required for Graduation..... 16

Purpose: The Food Production Worker I certificate program is designed to provide basic entry-level skills for employment in the food service industry as prep cooks and banquet/service prep workers.

Admission Requirements:

- Federal regulations require students to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

Credits

CUUL	1000	Fundamentals of Culinary Arts	4
CUUL	1110	Culinary Safety and Sanitation	2
CUUL	1120	Principles of Cooking	6
OR			
CUUL	1122	Foundations of Cooking Principles	(3)
AND			
CUUL	1124	Foundations of Cooking Techniques	3
CUUL	1129	Fundamentals of Restaurant Operations	4

Estimated cost of books and supplies for full program is approximately \$650.

SCHOOL OF PERSONAL SERVICES

Prep Cook Certificate (PC51)

Offered at the Currahee and Blairsville Campus

Entrance Dates Fall, Spring
 Length of Program 1 Term
 Credit Hours Required for Graduation..... 12

Purpose: The Prep Cook certificate program provides students skills for entry into the food services preparation area as a prep cook. Topics include food services history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

Admission Requirements:

- Federal regulations require students to be 16 or older
- High school diploma or GED®
- Completion of application process including placement test; or provide SAT or ACT scores

Program Requirements:

- Must maintain health requirements for restaurant personnel pursuant with the Georgia Department of Health guidelines
- Ability to lift 50 lbs., stand for prolonged periods of time, and tolerate heat

Program Courses

Credits

CUUL 1000	Fundamentals of Culinary Arts	4
CUUL 1110	Culinary Safety and Sanitation	2
CUUL 1120	Principles of Cooking	6
OR		
CUUL 1122	Foundations of Cooking Principles	(3)
AND		
CUUL 1124	Foundations of Cooking Techniques	3

Estimated cost of books and supplies for full program is approximately \$575.