

Program Description:

The hospitality and food service industry is a large, diverse field that provides challenging and exciting career opportunities for people from all walks of life. The possibilities for satisfying careers are almost limitless. The rewards and satisfactions provided by the industry far exceed those of many other fields of work.

While the different segments of the hospitality and tourism industry have their own unique characteristics, they all share the same mission and heritage—serving the guest or customer. The segments of hospitality and tourism are traveling services, lodging, food service, and recreation services. They all possess a common future as the most dynamic employment and career fields available. The program offers advanced chef training as well as restaurant management skills. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in garde manger and a la carte cooking. The graduate will have the necessary training to work in a variety of culinary establishments as Sous Chef, Garde Manger, Kitchen Supervisor, and Restaurant Manager.

Students are required to make a grade of “C” or better in each CA and HM course before graduation from the program.

Career Description:

Chefs, cooks, and food preparation workers prepare, season, and cook a wide range of foods from soups, snacks, and salads to entrees, side dishes, and desserts—in a variety of restaurants and other food services establishments. Chefs and cooks create recipes and prepare meals, while food preparation workers peel and cut vegetables, trim meat, prepare poultry, and perform other duties such as keeping work areas clean and monitoring temperatures of ovens and stovetops.

Career Outlook:

Employment of chefs and cooks is projected to experience little or no change from 2010 to 2020. Although overall job opportunities are expected to be good, competition is expected to be high for jobs at upscale restaurants, hotels, and casinos, where the pay tends to be greater. (Information obtained from *Occupational Outlook Handbook, 2012-2013*)

SALARY FORECAST:

For the most current salary information please refer to the Bureau of Labor Statistics “Occupational Outlook Handbook” found at www.bls.gov/ooh/.

Admission Requirements

The college adheres to an open admissions policy meaning applicants with a high school diploma or a GED are eligible for admission. Applicants with neither a high school diploma nor a GED may be admitted on a conditional basis.

Tech Prep Affiliation:

The Hospitality Management program is aligned with the West Virginia Tech Prep Business cluster. This career track provides the opportunity for students to acquire college credit while attending high school.

For high school students interested in food service careers and coming from applicable programs offering ProStart© curriculum, the program will provide for a seamless transition from ProStart through the completion of the Culinary Arts Certificate.

Students who complete the high school ProStart© program and pass the ProStart© examination with a score of 75% or higher may receive credit hours toward the Culinary Arts Degree.

Contact Information:

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Our mission is to prepare students for careers, civic responsibility and life-long learning.

Culinary Arts¹ – CH25

Name:			ID Number 942-		
CAPS SCORES:	MATH:	ENGLISH:	READ:	DOE:	
COL 101 Faculty:					
Educational Counselor:					
Faculty Advisor:					

COURSE REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
CA 105	Fabrication & Knife Skills ^{2,3}		3				
CA 110	Mise en Place ^{2,3}		3				
CA 120	A la Carte Dining Rm Serv I ²		3				
CA 190	Hospitality Lab Practicum I		1				
CA 200	Sanitation and Safety ^{2,3} (EDGE)		3				
IT 101	Fundamentals of Computers (EDGE)		3				
CA 112	Garde Manger ⁴		3				
CA 195	Hospitality Lab Practicum II ⁵		1				
CA 269	Soups, Stocks & Sauces ⁶		2				
CA 270	Managing Culinary Operations ²		2				
CA 275	Cost Control and Revenue Management ²		2				
ENL 111	Written Communications ⁷		3				
	Mathematics Elective ⁸		3				
CA 116	Intro to Breads and Doughs ⁹		3				
CA 135	International Cuisine ¹⁰		4				
CA 245	Culinary Nutrition ²		2				
CA 290	Hospitality Practicum Lab III ¹¹		1				
COM 112 or COM 125	Oral Communication ² Interpersonal Communication ²		3				
	Social Science Elective ¹²		3				
CA 225	Advanced Cooking & Artistry ¹³		3				
CA 235	Menu Planning ²		3				
HM 220	Managing Catering Operations ²		3				
HM 240	Intro to Vineyards & Breweries ²		2				
HM 299	Internship Apprenticeship		1				

DEVELOPMENTAL COURSES REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
	HOURS REQUIRED FOR GRADUATION: 60						

Earn A Degree Graduate Early (EDGE):

This program provides students the opportunity to receive credit for their high school EDGE courses.

¹ Students are required to make a grade of "C" or better in each CA and HM course before graduating from the program.
² CA 105, CA 110, CA 200, CA 235, CA 245, CA 260, CA 270, CA 275, COM 112, COM 125, HM 101, HM 220 and HM 240 have a prerequisite of placement in 100-level reading.
³ CA 105, CA 110, and CA 200 are co-requisites.
⁴ CA 112 has a prerequisite of CA 105, CA 110, CA 200, and CA 269.
⁵ CA 195 has a prerequisite of CA 190.
⁶ CA 269 has a prerequisite of CA 105, CA 110, and CA 200.
⁷ ENL 111 has a prerequisite of placement in 100-level English, and placement in 100-level reading.
⁸ Choose from any 100-level or above mathematics course. MAT 137 is suggested.
⁹ CA 116 has a prerequisite of CA 112.
¹⁰ CA 135 has a prerequisite of CA 116.
¹¹ CA 290 has a prerequisite of CA 190, and CA 195.
¹² Select from any EC, HIST, PSYC, or SS 100-level or higher.
¹³ CA 225 has a prerequisite of CA 135.

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