

Hospitality Management - CP Culinary Arts – Concentration

Career & Technical Division

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 fine dining, catering, hotel and motel food service, casual family restaurants, chef-owned bistros, quick-service dining, national chains, national parks, resorts, casinos, stadiums, theme parks, cruise lines, and on-site foodservice operations such as hospital, collegiate, and company cafeterias. They all possess a common future as one of the most dynamic employment and career fields available. The Culinary Arts Certificate prepares individuals for entry-level chef positions. Students will study the fundamentals of classical and contemporary cuisine, sanitation, nutrition, purchasing, cost control, kitchen management, and restaurant procedures. A range of different cuisines are taught from basic levels, to intermediate, to advanced. The curriculum is designed for the entry-level student with no previous work experience or formal training in the profession, as well as for industry professionals seeking to raise their skills.

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

Career Outlook:

Job openings for chefs, cooks, and food preparation workers are expected to be plentiful through 2012. Competition for jobs in the top kitchens of higher-end restaurants should be keen. While job growth will create new positions, the overwhelming majority of job openings will stem from the need to replace workers who leave this large occupational group. Minimal education and training requirements, combined with a large number of part-time positions, make employment as chefs, cooks, and food preparation workers attractive to people seeking first-time or short-term employment, a source of additional income, or a flexible schedule.

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.

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, menus, 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.

Contact Information:

Todd Cox
Center for Culinary Arts
1648 8th Avenue
Huntington, WV 25703
Phone: 304-399-0214 or 1-866-N-ROLLED (1-866-676-5533)
Email: cox9@mctc.edu

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

Hospitality Management CH30-Culinary Arts, CP Major Code – CH31¹

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 ,(EDGE)		2				
CA 190	Hospitality Lab Practicum I		1				
CA 200	Sanitation and Safety ^{2,3}		2				
ENL 111	Written Communication ⁴		3				
HM 101	Travel, Tourism & Hospitality Industry ²		2				
CA 112	Garde Manger ⁵		3				
CA 195	Hospitality Lab Practicum II ⁶		1				
CA 269	Soups, Stocks & Sauces ⁷		2				
CA 275	Cost Control and Revenue Management ²		2				
IT 101	Fundamentals of Computers (EDGE)		3				
	Mathematics Elective ⁸		3				

DEVELOPMENTAL COURSES REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
HOURS REQUIRED FOR GRADUATION: 30							

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 grades of "C" or better in each CA and HM course before graduating from the program.

² CA 105, CA 110, CA 120, CA 200, CA 275, ENL 111, and HM 101 have a prerequisite of placement in 100-level reading.

³ CA 105, CA 110, and CA 200 must be taken concurrently.

⁴ ENL 111 has a prerequisite of placement in 100-level English, and placement in 100-level reading.

⁵ CA 112 has a prerequisite of CA 105, CA 110, CA 200, and CA 269.

⁶ CA 195 has a prerequisite of CA 190.

⁷ CA 269 has a prerequisite of CA 105, CA 110, and CA 200.

⁸ Choose from any 100-level or above mathematics course. MAT 137 is suggested.

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