

Culinary Arts

Associate in Applied Science in Hospitality Management

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.

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:

Job openings for chefs, cooks, and food preparation workers are expected to be plentiful through 2014; however, 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.

(Information obtained from *Occupational Outlook Handbook, 2006-2007*)

SALARY FORECAST:

Chef | West Virginia

Low	Average	High	Bonus	Benefits	Total Compensation
\$29,097	\$44,046	\$106,930	6.9%	19.0%	\$55,462

United States of America National Average

Low	Average	High	Total Compensation
\$40,378	\$61,123	\$148,388	\$72,799

(Information obtained from *salaryexpert.com*)

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 will receive 6 credit hours toward the Culinary Arts Certificate. This will leave 30 credit hours to complete the certificate requirement of 36 credit hours.

Major Code - CH20 • Concentration Code - CH21

FIRST YEAR	
<p>Fall Semester</p> <p>CA 105 Fabrication & Knife Skills (1st 8 wks)3</p> <p>CA 110 Mise en Place¹ (2nd 8 wks).....3</p> <p>CA 120 A la Carte Dining Room Service^{1, *} (EDGE)3</p> <p>CA 200 Sanitation and Safety^{1, *} (EDGE)3</p> <p>HM 101 Travel, Tourism & Hospitality Industry3</p> <p>IT 101 Fundamentals of Computer (EDGE)3</p> <p>CA 190 Hospitality Lab Practicum I1</p> <p>TOTAL CREDITS.....19</p>	<p>Spring Semester</p> <p>CA 269 Soups, Stocks & Sauces (1st 8 wks)3</p> <p>CA 112 Garde Manger² (2nd 8 wks).....3</p> <p>CA 270 Managing Culinary Operations3</p> <p>CA 275 Cost Control and Revenue Management³3</p> <p>ENL 111 Written Communications3</p> <p>CA 195 Hospitality Lab Practicum II1</p> <p style="padding-left: 20px;">Math/Science Requirement⁴3</p> <p>TOTAL CREDITS19</p>
SECOND YEAR	
<p>Fall Semester</p> <p>CA 116 Introduction to Breads and Doughs (2nd 8 wks)3</p> <p>CA 205 A la Carte Dining Room Service II^{2,5} (1st 8 wks).....3</p> <p>CA 245 Culinary Nutrition3</p> <p>COM 112 Oral Communication3</p> <p>MAT 115 Business Mathematics3</p> <p>SS 201 Human Relations3</p> <p>CA 290 Hospitality Practicum Lab III1</p> <p>TOTAL CREDITS.....19</p>	<p>Spring Semester</p> <p>CA 135 International Cuisine (1st 8 wks)3</p> <p>CA 225 Advanced Cooking and Artistry² (2nd 8 wks).....3</p> <p>CA 235 Menu Planning3</p> <p>CA 260 Culinary Selection and Procurement3</p> <p>HM 240 Intro to Vineyards & Breweries3</p> <p>HM 299 Internship Apprenticeship⁷3</p> <p>TOTAL CREDITS18</p>
HOURS REQUIRED FOR GRADUATION: 75	

Employment Opportunities:

- Restaurants
- Kitchen supervisor
- Sous chef
- Garde manger chef
- A la carte chef
- Restaurant manager

Earn A Degree Graduate Early (EDGE):

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

Contact Information:

Larry Perry • Corbly Hall, Room 319

Phone: 304-696-4326 or 1-866-N-ROLLED (1-866-676-5533) • E-mail: perry149@mctc.edu

* ProStart Course

1. Students who complete the high school ProStart program and pass the ProStart examination with a score of 75% or higher will receive college credit for CA 120 and CA 200. Documentation of the test results must be provided for the student to receive credit.
2. CA 112, CA 116, CA 135, CA 205, CA 225, CA 255 have a prerequisite of CA 110. CA 110 is offered the first 8 weeks of the semester and CA 135 runs the second eight weeks of the semester.
3. CA 275 has a prerequisite of IT 101.
4. Math/Science Requirement: Select from: MAT 150, MAT 210, SCI 101, SCI 210, and SCI 220.
5. CA 205 has a prerequisite of CA 120.
6. CA 257 has a prerequisite of HM 101.
7. Students must receive permission from the program coordinator to enroll in HM 299. Students may complete this requirement between the 1st and 2nd year.