

### 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 heritageserving 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:

For the most current information please refer to the Bureau of Labor Statistics “Occupational Outlook Handbook” found at [www.bls.gov/ooh/](http://www.bls.gov/ooh/).

### 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/](http://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:

Chef Lawrence Perry, M.S.

Hospitality Management/Culinary Arts Program Director

Center for Culinary Arts

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

**Culinary Arts<sup>1</sup> – CH25**

<b>Name:</b>			<b>ID Number 942-</b>			
<b>Educational Counselor:</b>						
<b>Faculty Advisor:</b>						
CA 105	Fabrication & Knife Skills <sup>2</sup>		3			
CA 110	Mise en Place <sup>2</sup>		3			
CA 120	A la Carte Dining Rm Serv I		3			
CA 190	Hospitality Lab Practicum I		1			
CA 200	Sanitation and Safety <sup>2</sup>		3			
ENL 101	Written Communications <sup>3</sup>		3			
			16			
CA 112	Garde Manger <sup>4</sup> (2 <sup>nd</sup> 8 weeks)	S	3			
CA 195	Hospitality Lab Practicum II <sup>5</sup>		1			
CA 269	Soups, Stocks & Sauces <sup>6</sup> (1 <sup>st</sup> 8 weeks)	S	2			
CA 270	Managing Culinary Operations	S	2			
CA 275	Cost Control and Revenue Management	S	2			
IT 101	Fundamentals of Computers		3			
MAT 120	Applied Professional Math <sup>7</sup>		3			
			16			
CA 116	Intro to Breads and Doughs <sup>8</sup> (2 <sup>nd</sup> 8 weeks)	F	3			
CA 205	A la Carte Dining Rm Serv II (1 <sup>st</sup> 8 wks)	F	3			
CA 245	Culinary Nutrition	F	2			
CA 290	Hospitality Practicum Lab III <sup>10</sup>		1			
COM 112 or COM 125	Oral Communication or Interpersonal Communication		3			
	Social Science Elective <sup>11</sup>		3			
			15			
CA 135	International Cuisine <sup>9</sup> (1 <sup>st</sup> 8 wks)	S	3			
CA 225	Advanced Cooking & Artistry <sup>12</sup> (2 <sup>nd</sup> 8 weeks)	S	3			
CA 235	Menu Planning	S	3			
CA 259	Practice Culinary Catering <sup>13</sup>	S	3			
HM 240	Intro to Vineyards & Breweries	S	2			
CA 298	Coop. Culinary Arts Work Experience <sup>14</sup>		1			
			15			
<b>HOURS REQUIRED FOR GRADUATION: 62</b>						

<sup>1</sup> Students are required to make a grade of “C” or better in each CA and HM course before graduating from the program.

<sup>2</sup> CA 105, CA 110, and CA 200 are co-requisites.

<sup>3</sup> ENL 101 has a prerequisite of placement in 100 level English or a corequisite of ENL 095. Students must earn a “C” or better in ENL 101 to graduate.

<sup>4</sup> CA 112 has a prerequisite of CA 105, CA 110, CA 200, CA 269.

<sup>5</sup> CA 195 has a prerequisite of CA 190.

<sup>6</sup> CA 269 has a prerequisite of CA 105, CA 110 and CA 200.

<sup>7</sup> MAT 120 has a prerequisite of placement in 100-level Math or minimum ACT Math score of 19 or SAT Math score of 510.

<sup>8</sup> CA 116 has a prerequisite of CA 112.

<sup>9</sup> CA 135 has a prerequisite of CA 116.

<sup>10</sup> CA 290 has a prerequisite of CA 190 and CA 195.

<sup>11</sup> Select from an EC, HIST, PSYC, or SOCI 100 level or higher.

<sup>12</sup> CA 225 has a prerequisite of CA 135.

<sup>13</sup> CA 259 has a prerequisite of CA 120.

<sup>14</sup> CA 298 has a prerequisite of “Permission”.

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