

Hospitality Management, CAS

Culinary Arts – Concentration

Academic Year 2024-2025

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:

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

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:

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Mountwest empowers students to learn and lead in the community and in the workforce.

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

Name:

ID Number 942-

COURSE REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
CA 105	Fabrication & Knife Skills ²	F	3				
CA 110	Mise en Place ²	F	3				
CA 116	Breads and Pastries (2 nd 8 weeks)	F	3				
CA 120	A la Carte Dining Rm Serv I (EDGE)	F	3				
CA 200	Sanitation and Safety ²	F	3				
COM 112 or COM 125	Oral Communication or Interpersonal Communication		3				
			18				
CA 205	A la Carte Dining Room Service II (2 nd 8 weeks)	S	3				
CA 269	Stocks, Soups & Sauces ³	S	2				
CA 270	Managing Culinary Operations	S	2				
CA 275	Cost Control and Revenue Management	S	2				
CA 298	Coop. Culinary Arts Work Experience		1				
HM 240	Vineyards and Breweries	S	2				
MAT 120	Applied Professional Math ⁴	S	3				
			17				
HOURS REQUIRED FOR GRADUATION: 35							

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, and CA 200 must be taken concurrently.

³ CA 269 has a prerequisite of CA 105, CA 110, and CA 200.

⁴ MAT 120 has a prerequisite of placement on 100-level Math or minimum ACT Math score of 19 or SAT Math score of 510.