

education *with*
PURPOSE



OGEECHEE TECHNICAL COLLEGE

2010-2011

CATALOG & STUDENT HANDBOOK

ADDENDUM

Please note the following changes for the 2010-2011 OTC Catalog and Student Handbook.

PROGRAM/SECTION		CULINARY ARTS DEGREE/PROGRAM INFORMATION																				
PAGE #s	EFFECTIVE DATE	ACTION	INFORMATION																			
152	October 19, 2010	Update to program title information.	<p>DESCRIPTION</p> <p>The Culinary Arts Associate of Applied Science degree program is a sequence of courses that prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment. Program graduates receive a Culinary Arts Associate of Applied Science Degree. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.</p> <p>CULINARY ARTS DEGREE CURRICULUM</p> <p>The curriculum for the Culinary Arts Associate of Applied Science degree program is designed for the quarter system. A student may enter the program any quarter for general education courses, fall and spring for program courses. To graduate, degree-seeking students must earn a minimum of 109 quarter credit hours. The program generally takes 7 quarters to complete.</p>																			
PROGRAM/SECTION		PATIENT CARE ASSISTING TCC/CURRICULUM																				
PAGE #s	EFFECTIVE DATE	ACTION	INFORMATION																			
217	Winter 2011	Replace AHS 103, Nutrition and Diet Therapy with CNS 108, Personal Nutrition	<table border="1"> <thead> <tr> <th colspan="2">FUNDAMENTAL OCCUPATIONAL COURSES</th> <th>3</th> </tr> </thead> <tbody> <tr> <td>EMP 1000</td> <td>Interpersonal Relations and Professional Development (OL)</td> <td>3</td> </tr> <tr> <th colspan="2">OCCUPATIONAL COURSES</th> <th>13</th> </tr> <tr> <td>CNS 108*</td> <td>Personal Nutrition</td> <td>2</td> </tr> <tr> <td>AHS 109*</td> <td>Medical Terminology for Allied Health Sciences (OL)</td> <td>3</td> </tr> <tr> <td>CNA 100*</td> <td>Patient Care Fundamentals</td> <td>8</td> </tr> </tbody> </table>		FUNDAMENTAL OCCUPATIONAL COURSES		3	EMP 1000	Interpersonal Relations and Professional Development (OL)	3	OCCUPATIONAL COURSES		13	CNS 108*	Personal Nutrition	2	AHS 109*	Medical Terminology for Allied Health Sciences (OL)	3	CNA 100*	Patient Care Fundamentals	8
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