

Culinary Arts Associate of Applied Science (CA43)

DESCRIPTION

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 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.

EMPLOYMENT OPPORTUNITIES

Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

LICENSURE/CERTIFICATION

Culinary Arts students receive the ServSafe® certification prior to program completion. Students also have the option of taking the National Restaurant Association Educational Foundation (NRAEF) ManageFirst Program™ competencies in nutrition, purchasing, foodservice costs, hospitality and restaurant management, and human resources management.

ADMISSIONS CRITERIA

1. Submit a completed application and application fee;
 2. Be at least 16 years of age;
 3. Submit official high school transcript or GED transcript;
 4. Submit official college transcripts, if applicable;
- Meet the following assessment requirements:

TEST	Reading	Writing	Numerical	Algebra
COMPASS	79	62	NA	37
SAT	450	NA	440	NA
ACT	17	16	19	NA

CULINARY ARTS DEGREE CURRICULUM

The curriculum for the Culinary Arts Associate of Applied Science degree program is designed for the semester system. A student may enter the program any semester for general education courses, fall and spring for program courses. To graduate, degree-seeking students must earn a minimum of 62 semester credit hours. The program requires a minimum of 1470 contact hours and generally takes 4 semesters to complete.

Program Courses	Credits
General Education Core	15
Area I - Language Arts/Communication	3
ENGL 1101 - Composition and Rhetoric	
Area II - Social/Behavioral Sciences	3
PSYC 1101-Introduction to Psychology	
SOCI 1101-Introduction to Sociology	
ECON 1101-Principles of Economics	
ECON 2105-Macroeconomics	
Area III - Natural Sciences/Mathematics - Select 1	3

MATH 1100 - Quantitative Skills and Reasoning	
MATH 1101 - Mathematical Modeling	
MATH 1111 - College Algebra	
Area IV - Humanities/Fine Arts	3
ENGL 2130-American Literature	
HUMN 1101-Humanities	
MUSC 1101-Music Appreciation	
Program-Specific Requirements	3
General Core Elective	
Occupational Courses	47
COMP 1000 - Introduction to Computers (OL)	3
CUUL 1000 - Fundamentals of Culinary Arts	4
CUUL 1110 - Culinary Safety and Sanitation*	4
CUUL 1120 - Principles of Cooking*	4
CUUL 1220 - Baking Principles*	4
CUUL 1320 - Garde Manger*	4
CUUL 1129 - Fundamentals of Restaurant Operations	4
CUUL 2130 - Culinary Practicum and Leadership	6
CUUL 1370 - Culinary Nutrition and Menu Development	4
CUUL 2160 - Contemporary Cuisine	4
Culinary/Hospitality Related Elective	6

(OL) designation indicates course may be available online during selected semesters. * "C" or higher grade is required for this course.

PROGRAM COSTS

Tuition/Fees: \$5,370
 Books/Supplies: \$1,200
 Uniform Costs: Approximately \$60*
 Knife Kits: Approximately \$115*
 Liability Insurance: \$11 per fiscal year
 Physical Exam: \$150**
 TB Test: \$40**
 Hepatitis B Series: \$265**
 Course Supply Fees:

- CUUL 1120 Principles of Cooking : \$30
- CUUL 1220 Baking Principles: \$30
- CUUL 1320 Garde Manger: \$30
- CUUL 1129 Fundamentals of Restaurant Operations: \$30
- CUUL 2160 Contemporary Cuisine : \$30

* Uniforms and Knife Kits are required beginning with CUL 112 Principles of Cooking.

**Physical Exam (documenting adequate health including the ability to lift 50 pounds, to do prolonged standing, and to tolerate heat.), TB Test, and Hepatitis B Series are required by mid-semester of the first semester.

(Costs are estimates and are subject to change.)

PRACTICUM EDUCATION

The Culinary Arts Practicum provides students with an opportunity for in-depth application and reinforcement of principles and techniques in a foodservice job setting. The practicum allows the student to become involved in a professional work situation applying technical skills.

The Practicum requires that the student spend a minimum of 12 hours a week in a supervised work setting for 15 weeks, for a total of 180 hours. If the student misses more than 36 hours from the practicum course, they will automatically be dropped from the course. Students are evaluated by the internship site supervisor and the internship coordinator.

Practicum sites are selected and/or approved by the program instructors. Students are responsible for having reliable transportation to the site.

TOP 10 REASONS

why OTC is the right choice for you!

1. Great-paying careers!
2. Strong **job placement!**
3. Affordable tuition with financial aid options you don't have to pay back!
4. Over 100 majors to choose from!
5. Flexible class scheduling: day, evening, and online classes!
6. Faculty with real-world experience
7. Hands-on learning
8. Small class sizes
9. An Associate's Degree, diploma, or certificate in less 2 years or less!
10. We **GUARANTEE** your education!

GET STARTED TODAY!

1. Select a program! Free career counseling is available.
2. Review the Admissions Checklist and **APPLY** online at www.ogeecheetech.edu!
3. Plan for expenses. You can view tuition and fees and available financial aid options online as well.

QUESTIONS:

Contact Admissions at 912.688.6994 or via email at enrollmentservices@ogeecheetech.edu!

Ogeechee Technical College does not discriminate on the basis of race, color, national origin, gender or disability. The following individuals have been designated to coordinate the College's implementation of nondiscrimination policies: Kelli Waters, Title IX Coordinator, Office 143D, JEK Building, 912.871.1885 and Penny Hendrix, ADA/Section 504 Coordinator, Office 171E, JEK Building, 912.486.7211.