



Culinary Arts Diploma (CA44)

Description

The Culinary Arts diploma 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 Diploma. 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, cost control, and hospitality and restaurant management.

Admissions Criteria

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

Test	Reading	Writing	Numerical
Accuplacer	55	60	34
Compass	70	32	26
SAT	24	25	22
SAT	430	NA	400
ACT	13	12	17
PSAT	22	23	20

Culinary Arts Diploma Curriculum

The curriculum for the Culinary Arts diploma 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, diploma-seeking students must earn a minimum of 52 semester credit hours. The program requires a minimum of 1320 contact hours and generally takes 4 semesters to complete.

Program Courses	Credits
Basic Skills Courses	8
MATH 1012 Foundations of Mathematics (OL)	3
EMPL 1000 Interpersonal Relations and Professional Development (OL)	2
ENGL 1010 Fundamentals of English I (OL)	3
Occupational Courses	44
COLL 1010 College and Career Success Skills (OL)	3
CUUL 1000 Fundamentals of Culinary Arts*	4
CUUL 1110 Culinary Safety and Sanitation*	2
CUUL 1120 Principles of Cooking*	6
CUUL 1129 Fundamentals of Restaurant Operations	4
CUUL 1220 Baking Principles*	5
CUUL 1320 Garde Manger*	4
CUUL 1370 Culinary Nutrition and Menu Development	3
CUUL 2130 Culinary Practicum	6
CUUL 2160 Contemporary Cuisine	4
Select one	3
MGMT 1115 Leadership (OL)	
CUUL 2190 Principles of Culinary Leadership	

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

Program Costs

Tuition/Fees: \$6,108

Books/Supplies: \$1,000

Uniform/Knife Kit Package: Approximately \$270*

Liability Insurance: \$10 per fiscal year

Physical Exam: \$150 **

TB Test: \$40**

Hepatitis B Series: \$265**

Course Supply Fees:

- CUUL 1120 Principles of Cooking: \$80
- CUUL 1129 Fundamentals of Restaurant Operations: \$80
- CUUL 1220 Baking Principles: \$80
- CUUL 1320 Garde Manger: \$80
- CUUL 1370 Culinary Nutrition and Menu Development: \$80
- CUUL 2160 Contemporary Cuisine: \$80
- CUUL 2250 Advanced Baking Principles: \$80

** Uniforms/ Knife Kits package is required beginning with CUUL 1000 Fundamentals of Culinary Arts.*

***Physical Exam (documenting adequate health including the ability to lift 50 pounds, to do prolonged standing, and to tolerate heat is encouraged but not required. TB Test and Hepatitis B Series are required by the end of the first semester. If students have proof of immunizations, a copy can be provided to the instructor.*

(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 clinical 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 15 hours a week in a supervised work setting for 15 weeks, for a total of 225 hours. If the student misses more than 45 hours from the practicum course, he or she will automatically be dropped from the course. Students are evaluated by the practicum 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.

GAINFUL EMPLOYMENT

For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at www.ogeecheetech.edu/gainful_employment.

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!

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