

Welcome to Schoolcraft.

CREENTIAL YEAR 2021–2022

Culinary Arts

Credentials

| | |
|---------------------------|-----------|
| Culinary Arts Certificate | 24 cr. |
| Culinary Arts AAS Degree | 63-65 cr. |

Major Description

Culinary Arts associate degree. This provides the necessary knowledge and skills to obtain advanced level positions in the restaurant and food service industries. The curriculum focuses on a variety of food service aspects, including food preparation, cost and portion control, quantity baking and pastry, butchery and charcuterie fabrication, dining room operations, food purchasing and menu formulation Culinary Arts certificate. This option provides the culinary foundation courses that prepare students for immediate entry in the workplace.

The culinary arts program is certified by the American Culinary Federation Education Foundation (ACFEF). Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services.

For more information on accreditation please contact:

American Culinary Federation

Wendy Laino, Accreditation Manager

180 Center Place Way, St. Augustine, FL 32095 904-824-4468 | wlaino@acfcchefs.net

Culinary Arts Certificate

Schoolcraft program code # 1YC.00079

The culinary arts certificate is designed to prepare students for a career in the culinary arts field. The focus of the certificate is on establishing hands-on culinary skills and job-related performance characteristics necessary to successfully enter a basic food service occupation. The certificate prepares students for success by instruction in quality food preparation, portion control, quantity baking, breakfast and pantry work, quantity pastry, meat cutting and dining room operations.

This program contains some courses that are restricted only to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation, or proof of current ServSafe certification, and CUL 103, Introduction to Professional Cooking Skills and Techniques, are pre-program requirements.

Students who satisfactorily complete the program requirements qualify for a certificate of program completion. Upon completion of the certificate program, students may select the associate degree as their second-year option. All the requirements of that associate degree must be fulfilled, including all of the college requirements.

This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

SAMPLE SCHEDULE OF COURSES

Admission Prerequisites

| Course # | Course Title | Credits |
|----------|--|---------|
| CUL 102* | Culinary Sanitation | 2 |
| CUL 103 | Introduction to Professional Cooking Skills and Technique | 4 |
| | TOTAL CREDITS: 6 | |

First Year - Fall Semester

| Course # | Course Title | Credits |
|----------|-----------------------------|---------|
| CUL 144 | Baking | 3 |
| CUL 124 | Breakfast and Pantry | 3 |
| CUL 125 | Pastries 1 | 3 |
| | TOTAL CREDITS: 9 | |

First Year - Winter Semester

| Course # | Course Title | Credits |
|----------|--|---------|
| CUL 142 | Butchery | 3 |
| CUL 128 | Introduction to Food Techniques | 3 |
| CUL 143 | Dining Room Service | 3 |
| | TOTAL CREDITS: 9 | |

PROGRAM TOTAL 24 CREDITS

*If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

Culinary Arts AAS Degree

Schoolcraft program code # AAS.00087

The culinary arts associate degree program provides the skills necessary to enter food service occupations at advanced levels. The technical portion of the curriculum prepares students in quality food preparation, advanced food preparation, cost control, portion control, quantity baking, quantity pastry, advanced pastry, meat cutting, garde manger, dining room operation and classical cooking techniques. Food purchasing and storage functions, menu formulation, terminology, and decorative culinary skills are also covered.

This program contains some courses restricted to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation or proof of current ServSafe certification as well as CUL 103, Introduction to Professional Cooking Skills and Techniques are pre-program requirements. The college requirements portion of the curriculum is vital to students' development.

Students who satisfactorily complete all college and program requirements qualify for an associate in applied science degree.

The culinary arts program is accredited by the American Culinary Federation Education Foundation, Inc. Accrediting Commission. Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services. For more information on accreditation please contact:

American Culinary Federation
180 Center Place Way
St. Augustine, FL 32095
904-824-4468
Wendy Laino, Accreditation Manager
wlaino@acfcchefs.net

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

SAMPLE SCHEDULE OF COURSES

Admission Prerequisites

These courses are pre-program requirements and not included in degree program totals.

| Course # | Course Title | Credits |
|----------|---|---------|
| CUL 102* | Culinary Sanitation | 2 |
| CUL 103 | Introduction to Professional Cooking Skills and Technique | 4 |
| | Total Credits: 6 | |

First Year - Fall Semester

| Course # | Course Title | Credits |
|----------|--------------------------|---------|
| CUL 144 | Baking | 3 |
| CUL 124 | Breakfast and Pantry | 3 |
| CUL 125 | Pastries 1 | 3 |
| English | Select one: | 3 |
| ENG 100 | Communication Skills | |
| ENG 101 | English Composition 1 | |
| | Total Credits: 12 | |

Culinary Arts AAS Degree (continued)

First Year - Winter Semester

| Course # | Course Title | Credits |
|-------------|---------------------------------|---------|
| CUL 142 | Butchery | 3 |
| CUL 128 | Introduction to Food Techniques | 3 |
| CUL 143 | Dining Room Service | 3 |
| Mathematics | Select one: | 3-4 |
| MATH 101 | Business Mathematics | |
| MATH 111 | Applications-Utility of Math | |
| MATH 122 | Elementary Statistics | |
| | Total Credits: 12-13 | |

First Year - Spring/Summer Session

| Course # | Course Title | Credits |
|-------------|---|---------|
| CHEM 100 | Introduction to the Chemistry of Food for Culinary Arts | 4 |
| English | Select one: | 3 |
| ENG 106 | Business English | |
| ENG 102 | English Composition 2 | |
| HUM 106 | Introduction to Art and Music | 1 |
| CUL 241** | Culinary Nutrition | 2 |
| Elective*** | See list | 3-4 |
| | Total Credits: 13-14 | |

Second Year - Fall Semester

| Course # | Course Title | Credits |
|----------|------------------------------------|---------|
| CUL 227 | Restaurant Cooking and Preparation | 3 |
| CUL 215 | Charcuterie | 3 |
| CUL 244 | International and American Cuisine | 6 |
| | Total Credits: 12 | |

Second Year - Winter Semester

| Course # | Course Title | Credits |
|-------------|--------------------------|---------|
| CUL 240 | Pastries 2 | 3 |
| CUL 242 | À la Carte | 3 |
| CUL 243 | Storeroom Operations | 2 |
| PSYCH 153 | Human Relations | 3 |
| Elective*** | See list | 3 |
| | Total Credits: 14 | |

Culinary Arts AAS Degree (continued)

Electives - Select two courses from the classes listed below to fulfill the elective requirement:

| Course # | Course Title | Credits |
|------------|--|---------|
| ART 120 | Drawing: Theory and Elements | 3 |
| BUS 122 | Advertising | 3 |
| BUS 207 | Business Law 1 | 3 |
| BUS 217*** | Business Management | 3 |
| BUS 220 | Supervision | 3 |
| BUS 226*** | Principles of Marketing | 3 |
| CIS 120 | Software Applications | 3 |
| CM 107** | Culinary Management - Food and Culture | 3 |
| CM 109** | Hospitality Law | 3 |
| CM 203 | Restaurant Concepts and Design | 3 |
| CM 210** | Wine and Spirits | 3 |
| CM 309** | Culinary Law | 3 |
| CUL 260** | Competitive Ice Carving | 3 |
| CUL 267 | Chocolatier | 3 |
| CUL 295 | Salon Competition 1 | 3 |
| CUL 297 | Salon Competition 2 | 4 |
| NFS 360** | Ensuring a Sustainable Food Supply | 3 |

PROGRAM TOTAL 63-65 CREDITS

* If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

** Signifies culinary course is open to any Schoolcraft student.

*** If BUS 217 or BUS 226 is selected, student must first complete the prerequisite course of BUS 101.