

Technical and Vocational Programs

D 55 15 0 Culinary Arts – Diploma
C 55 15 0 I Culinary Arts – Certificate I
C 55 15 0 II Culinary Arts – Certificate II
(Offered only COA - Edenton-Chowan)

CONCENTRATION OVERVIEW

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities. Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Upon completion of this concentration, graduates will be able to qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.



Student Learning Outcomes – Upon completion of the program, students will:

1. Demonstrate proper safety and sanitation procedures in a food service operation.
2. Perform appropriate knife cuts accurately to industry standards.
3. Execute proper cooking techniques to achieve appropriate culinary methodologies.
4. Measure ingredients and scale recipes precisely.

Partnership: N/A

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D 55 15 0 Culinary Arts – Diploma

(Offered only at COA - Edenton-Chowan)

First Year Fall Semester Course Number and Title	Pre-Requisites and Co- Requisites	Class Hours	Lab Hours	Work Hours	Total Contact Hours	Total Credit Hours
CUL 110 Sanitation and Safety (1 st 8 weeks)	Pre-Requisites: None	2			2	2
CUL 140 Culinary Skills I (1 st 8 weeks)	Pre-Requisites: None Co-Requisites: CUL 110	2	6		8	5
CUL 135 Food and Beverage Service	Pre-Requisites: None	2			2	2
CUL 240 Culinary Skills II (2 nd 8 weeks)	Pre-Requisites: CUL 110 and CUL 140 Co-Requisites: None	1	8		9	5
CUL 273 Career Development (2 nd 8 weeks)	Pre-Requisites: None	1			1	1
ENG 102 Applied Communications II Or MAT 110 Math Measurement & Literacy	Pre-Requisites for ENG 102: None Pre-Requisites for MAT 110: MAT 003 Tier 1	3-2	0-2		3-4	3
TOTAL SEMESTER HOURS		10-11	14-16		25-26	18

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COLLEGE OF THE ALBEMARLE

First Year Spring Semester Course Number and Title	Pre-Requisites and Co- Requisites	Class Hours	Lab Hours	Work Hours	Total Contact Hours	Total Credit Hours
CUL 112 Nutrition for Foodservice	Pre-Requisites: None	3			3	3
CUL 120 Purchasing	Pre-Requisites: None	2			2	2
CUL 160 Baking I (1 st 8 weeks)	Pre-Requisites: None Co-Requisites: CUL 110	1	4		5	3
CUL 170 Garde Manger I (2 nd 8 weeks)	Pre-Requisites: None Co-Requisites: CUL 110	1	4		5	3
CUL 230 Global Cuisines	Pre-Requisites: CUL 110 and CUL 140 Co-Requisites: None	1	8		9	5
COM 101 Workplace Communication		3			3	3
WBL Required Courses: Option 1: WBL 111 Work- Based Learning I (Spring) 10 contact hours WBL 121 Work-Based Learning II (Summer) 10 contact hours Option 2: WBL 112 Work- Based Learning I (Spring or Summer) 20 contact hours		0-2		0-20	0-20	0-2
TOTAL SEMESTER HOURS		11-13	16	0-20	27-47	19-21
First Year Summer Semester Course Number and Title	Pre-Requisites and Co- Requisites	Class Hours	Lab Hours	Work Hours	Total Contact Hours	Total Credit Hours
HRM 245 Human Resource Management-Hospitality	Pre-Requisites: None	3			3	3
WBL Required Courses: Option 1: WBL 111 Work- Based Learning I (Spring) 10 contact hours WBL 121 Work-Based Learning II (Summer) 10 contact hours Option 2: WBL 112 Work- Based Learning I (Spring or Summer) 20 contact hours		0-2		0-20	0-20	0-2
TOTAL SEMESTER HOURS		3-5		0-20	3-23	3-5
TOTAL SEMESTER HOURS REQUIRED FOR DIPLOMA						42

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