



# Culinary Arts and Foodservice Management

2008-2009

Career and Technical Programs

Culinary Arts and Hospitality

Management

(541) 463-3503

Two-Year Associate of Applied  
Science Degree

Career Pathway Certificate of  
Completion, Baking and Pastry

Career Pathway Certificate of  
Completion, Food Preparation  
and Production

**Purpose** To transform student passion for food and cooking into careers as future chefs, restaurant owners, food and beverage managers, and more. The program is accredited by the American Culinary Federation and focuses on classical culinary principles and techniques. Coursework is sequenced in building blocks of knowledge and skills with an emphasis on learning by doing.

**Learning Outcomes** The graduate of the two-year AAS will:

- develop a broad range of culinary and dining room service skills.
- operate equipment including cook tops, food processors, ovens (baking, convection, and conventional), dough mixers, meat slicers, espresso machines, cash register, point of sales (POS) systems and a variety of kitchen tools.
- develop supervisory and human relations skills.
- understand the fundamentals of financial analysis, purchasing and receiving, menu planning and costing, and food and beverage controls.
- access library, computer and communications services and obtain information and data from regional, national and international networks.
- develop essential baking and pastry knowledge and skills.
- perform mathematical functions related to food service operations.
- gain hands-on experience planning and preparing large events in the Center for Meeting and Learning.

**Employment Trends** Statewide, 385 annual openings first-line supervisors/manager of food preparation and serving workers are projected in Oregon, and 33 openings are projected annually in Lane County; statewide, 65 annual openings for chefs and head cooks are projected in Oregon,

and 4 openings are projected annually in Lane County; and statewide, 615 annual openings for restaurant cooks are projected in Oregon, and 54 openings are projected annually in Lane County.

**Wages** Graduates qualify as first-line supervisors/manager of food preparation and serving workers with an annual average hourly rate of \$14.94 or an average annual salary of \$30,192; chefs' and head cooks' wages with an annual average hourly rate of \$17.29 or an annual salary of \$35,958; and restaurant cooks' wages with an annual average hourly of \$10.77 or an annual average salary of \$22,407 (all statewide figures).

#### Costs in Addition to Tuition (2-year program estimate)\*

Program fee (non-refundable) .....	\$325
Books, class fees, college fees, etc. ....	\$5,085
Differential tuition.....	\$2,900
Total estimate .....	\$8,310

This program uses a differential tuition model based on the number of lab hours in each class.

\* Subject to change without notice.

#### Licensing and Other Certification Exams

**Required** During the course of the program, students earn a Lane County Food Handlers Card and may be eligible to take National Restaurant Association Education Foundation (NRAEF) certificate examinations for various courses.

**Prerequisites** Placement test scores of reading, 68; writing, 64; and readiness for MTH 025 or higher. Students can enter the Culinary Arts sequence in fall term only.

# Culinary Arts and Foodservice Management

**Admission Deadline** Student applications are accepted beginning March 1 and are reviewed and interviews are held spring and summer terms for fall admission. Steps to be completed for entry into the Culinary Arts program include the following:

1. Complete an application for admission to Lane Community College, available in Enrollment Services or online at [lanecc.edu/es/admissions.html](http://lanecc.edu/es/admissions.html).
2. Complete an application for admission to the Culinary Arts program, available from the Culinary Arts and Hospitality Management office or online at [lanecc.edu/culinary](http://lanecc.edu/culinary).
3. Submit the completed Culinary Arts application with supporting documentation to the Culinary Arts and Hospitality Management office. Applications are accepted March 1-June 30. Late applications accepted through August 30, if spaces are available.

**Number of New Students Admitted Annually** Facilities limit the number of students admitted to this program. Approximately 70 students enter the program in the fall.

**Criteria Used for Admission** Students are selected based on timely application to the program and a point allocation system.

**Cooperative Education (Co-op)** Students earn credit for on-the-job work experience related to educational and career goals. Through Co-op, students can develop and practice skills, expand career knowledge, and make contacts for future employment. For more information contact Duane Partain, Culinary Arts Co-op Coordinator, Bldg. 19, Rm 206, (541) 463-3504.

**Program Advisor** Betty Svarverud, (541) 463-5378

**Program Counselor** Carolyn Litty, (541) 463-5236

**Program Contact** Denise Elder, (541) 463-3503

**Note:** All CA, FN, and HRTM courses required for this program must be taken for a grade, not pass/no pass, and must be passed with a grade of C- or better. MTH 025 or higher required for program.

## Two-Year Associate of Applied Science Degree

First Year	Fall
CA 160 Introduction to Cooking Theories 1 <sup>*,D,G</sup> .....	5
CA 175 Foodservice Sanitation and Safety <sup>D,G</sup> .....	2
CG 203 Human Relations at Work <sup>H</sup> .....	3
HRTM 105 Restaurant Operations <sup>D,G</sup> .....	3
MTH 025 Basic Mathematics Applications or higher <sup>*,D,M</sup>	3
Total Credits	16
	Winter
CA 162 Introduction to Cooking Theories 3 <sup>*,D,G</sup> .....	6
CA 184 Dining Room and Kitchen Lab 1 <sup>*,D,G</sup> .....	3
FN 105 Nutrition for Foodservice Professionals <sup>D,G</sup> .....	3
Optional Program Elective .....	(2 - 3)
Arts and Letters requirement <sup>R</sup> .....	3
Total Credits	15 - 18

	Spring
CA 161 Introduction to Cooking Theories 2 <sup>*,D,G</sup> .....	6
CA 185 Dining Room and Kitchen Lab 2 <sup>*,D,G</sup> .....	4
CA 200 Restaurant and Menu Management <sup>D,G</sup> .....	3
WR 115W Introduction to College Writing: Workplace Emphasis or higher <sup>W</sup> .....	3
Total Credits	16

	Summer
CA 280 Co-op Ed: Culinary Arts, Second Year <sup>D,G</sup> .....	6
Total Credits	6

Second Year	Fall
CA 186 Dining Room and Kitchen Lab 3 <sup>*,D,G</sup> .....	4
CA 279 Buffet and Banquet Planning <sup>*,D,G</sup> .....	2
CA 292 Advanced Cooking Theories 1 (Garde Manger) <sup>*,D,G</sup> .....	3
HRTM 265 Hospitality Financials 1 <sup>D,G</sup> .....	3
Program Elective .....	2 - 3
Total Credits	14-15

	Winter
CA 176 Concepts of Taste and Flavor <sup>*,D,G</sup> .....	2
CA 187 Dining Room and Kitchen Supervision <sup>*,D,G</sup> .....	4
CA 279 Buffet and Banquet Planning <sup>*,D,G</sup> .....	2
CA 291 Advanced Cooking Theories 2 (International Cuisine) <sup>*,D,G</sup> .....	3
HRTM 275 Hospitality Financials 2 <sup>*,D,G</sup> .....	3
Optional Program Elective.....	(2 - 3)
Science/Math/Computer Science requirement <sup>R</sup> .....	3
Total Credits	17-20

	Spring
CA 279 Buffet and Banquet Planning <sup>*,D,G</sup> .....	2
CA 290 Advanced Cooking Theories 3 (American Regional) <sup>*,D,G</sup> .....	3
CA 297 Culinary Leadership <sup>*,D,G</sup> .....	3
HE 252 First Aid <sup>D,P</sup> .....	3
Program Elective.....	2 - 4
Choice of:.....	3
Arts and Letters requirement <sup>R</sup>	
Science/Math/Computer Science requirement <sup>R</sup>	
Social Science/Human Relations requirement <sup>R</sup>	
Total Credits	16-18

Elective Offerings	
CA 110 Culinary Adventuring: Local Guest Chef Series <sup>D, G</sup> .....	2
CA 130 Culinary Adventuring: Oregon Wine Country <sup>D, G</sup> .....	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry <sup>D, G</sup> .....	2
CA 121 Culinary Adventuring: The Composition of Cake <sup>D, G</sup> .....	2
CA 122 Culinary Adventuring: Rise and Shine Artisan Bread <sup>D, G</sup> .....	2
CA 199 Culinary Adventuring new classes <sup>D, G</sup> .....	1-8
CA 277 Culinary Competition Lab <sup>D, G</sup> .....	2
CA 225 Catering Lab <sup>D, G</sup> .....	2
CA 286 Fundamentals of Wine, Beer and Spirits <sup>D, G</sup> .....	3
CA 123 International Baking <sup>D,G</sup> .....	2
HRTM 281 Restaurant Ownership <sup>D,G</sup> .....	3
CA 160A Food Preparation and Production <sup>D,G</sup> .....	3
CA 195 Advanced Baking <sup>D,G</sup> .....	3
HRTM 150 At Your Service <sup>D,G</sup> .....	2

# Culinary Arts and Foodservice Management

## Baking and Pastry

Career Pathway Certificate of Completion

	<b>Fall</b>
CA 161 A Beginning Baking <sup>D, G</sup> .....	3
CA 175 Foodservice Safety and Sanitation <sup>D, G</sup> .....	2
CA 120 Seasonal Baking and Pastry <sup>D, G</sup> .....	2
Total Credits	8
	<b>Winter</b>
CA 161 B Intermediate Baking <sup>D, G</sup> .....	3
MTH 25 Basic Mathematics <sup>*, D, M</sup> .....	3
CA 123 International Baking <sup>D, G</sup> .....	2
Total Credits	8
	<b>Spring</b>
CA 195 Advanced Baking <sup>D, G</sup> .....	3
CA 121 Composition of Cake <sup>D, G</sup> .....	2
CA 120 Seasonal Baking and Pastry <sup>D, G</sup> .....	2
Total Credits	7

## Food Preparation and Production

Career Pathway Certificate of Completion

	<b>Fall</b>
CA 160 A Food Preparation and Production <sup>D, G</sup> .....	3
CA 175 Foodservice Sanitation and Safety <sup>D, G</sup> .....	2
HRTM 105 Restaurant Operations <sup>D, G</sup> .....	3
Total Credits	8
	<b>Winter</b>
Program Elective <sup>D, G</sup> .....	2
Program Elective <sup>D, G</sup> .....	2
CG 203 Human Relations at Work <sup>H</sup> .....	3
Total Credits	7

Check current class schedule for terms offered or go to:

[lanecc.edu/culinary/culinary](http://lanecc.edu/culinary/culinary) adventuring.

Students may take Cooperative Education any term approved by the coordinator.

### Students interested in transferring to a four-year institution should:

1. Substitute WR 121 classes for WR 115W.
2. Add MTH 111 and MTH 112.
3. Add a speech course.
4. Add WR 122 and WR 123.

#### Standard footnotes:

\* Prerequisite required

A Meets Arts/Letters requirement

B Must be passed with grade of "B-" or better to use as a prerequisite

D Degree or certificate requirement; must be passed with grade of "C-" or better

G Must be taken for a grade, not P/NP; major requirement

H Meets Human Relations/Social Science requirement

M Meets Mathematics requirement

P Meets PE/Health requirement

R Required for AAS degree

S Meets Science/Math/Computer Science requirement

W Meets Written Communications or English Composition requirement