



**2009-2010
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**

Culinary Arts and Food Service Management

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.....	<u>\$2,900</u>
Total estimate.....	<u>\$8,310</u>

Some courses in this program have differential fees. See the online credit class schedule for current course fees.
* 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 Serv-Safe National Certification. Students may be eligible to take National Restaurant Association Education Foundation (NRAEF) certificate examinations for various courses.

Prerequisites Students can enter the Culinary Arts sequence in fall term only. Complete college placement tests with the following minimum scores: writing-64, reading-68 and readiness for MTH 025-taking Math Placement Test Parts A, B and C-7 out of 10 in each part, and attach copies of test score sheets to application. Students with prior college credit may attach a copy of transcript(s). Math must be current within one year or a placement test will need to be taken.

Culinary Arts and Food Service 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 and Student Financial Services or online at 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.
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. Students may be called for interviews.

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 Joe McCully, Hospitality Cooperative Education Coordinator, Bldg. 19, Rm. 210, (541) 463-3516.

Program Advisor Lisa Stegall, (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 ^{*,D,G}	5
CA 175 Foodservice Sanitation and Safety	2
CG 203 Human Relations at Work ^H	3
HRTM 105 Restaurant Operations ^{D,G}	3
MTH 025 Basic Mathematics Applications or higher ^{*,D,M}	3
Total Credits	16

Winter

CA 162 Introduction to Cooking Theories 2 ^{*,D,G}	5
CA 184 Dining Room and Kitchen Lab 1 ^{*,D,G}	3
FN 105 Nutrition for Foodservice Professionals ^{D,G}	3
Program Electives	2-3
Arts and Letters requirement ^R	3
Total Credits	16-17

	Spring
CA 163 Introduction to Cooking Theories 3 ^{*,D,G}	5
CA 185 Dining Room and Kitchen Lab 2 ^{*,D,G}	4
CA 200 Restaurant and Menu Management ^{D,G}	3
WR 115W Introduction to College Writing: Workplace Emphasis or higher ^W	3
Total Credits	15

Summer

CA 280 Co-op Ed: Culinary Arts, Second Year ^{D,G}	9
Total Credits	9

Second Year

	Fall
CA 186 Dining Room and Kitchen Lab 3 ^{*,D,G}	4
CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 292 Advanced Cooking Theories 1 (Garde Manger) ^{*,D,G}	3
HRTM 265 Hospitality Financials 1 ^{D,G}	3
Program Electives.....	2-5
Total Credits	14-17

Winter

CA 176 Concepts of Taste and Flavor ^{*,D,G}	2
CA 187 Dining Room and Kitchen Supervision ^{*,D,G}	4
CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 293 Advanced Cooking Theories (International Cuisine) ^{*,D,G}	3
HRTM 275 Hospitality Financials 2 ^{*,D,G}	3
Program Electives.....	2-3
Science/Math/Computer Science requirement ^R	3
Total Credits	19-20

Spring

CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 294 Advanced Cooking Theories 3 (American Regional) ^{*,D,G}	3
CA 297 Culinary Leadership ^{*,D,G}	2
HE 252 First Aid ^{D,P}	3
Program Electives.....	2-6
Choice of:	3
Arts and Letters requirement ^R	_____
Science/Math/Computer Science requirement ^R	_____
Total Credits	15-19

Elective Offerings

CA 110 Culinary Adventuring: Local Guest Chef Series ^{D, G}	2
CA 130 Culinary Adventuring: Oregon Wine Country ^{D, G}	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry/Autumn ^{D, G}	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry/Spring ^{D, G}	2
CA 121 Culinary Adventuring: The Composition of Cake ^{D, G}	2
CA 122 Culinary Adventuring: Artisan Breads ^{D, G}	2
CA 199 Culinary Adventuring new classes ^{D, G}	1-8
CA 277 Culinary Competition Lab ^{D, G}	2
CA 225 Catering Lab ^{D, G}	2
CA 123 International Baking and Pastry.....	2
HRTM 281 Restaurant Ownership.....	3
HRTM 286 Fundamentals of Wine, Beer and Spirits ^{D, G}	3
CA 160A Food Preparation and Production	3
CA 163A Beginning Baking and Pastry.....	3

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CA 163B Intermediate Baking and Pastry.....	3
CA 163C Advanced Baking and Pastry	3
HRTM 150 At Your Service	2
FN 255 Introduction to Medical Nutrition Therapy *	3

Baking and Pastry

Career Pathway Certificate of Completion

	Fall
CA 163A Beginning Baking and Pastry ^{D, G}	3
CA 175 Foodservice Safety and Sanitation ^{D, G}	2
CA 120A Culinary Adventuring: Seasonal Baking and Pastry/Autumn ^{D, G}	2
Total Credits	7

	Winter
CA 163B Intermediate Baking and Pastry ^{D, G}	3
MTH 025 Basic Mathematics*, ^{D, M}	3
CA 123 International Baking ^{D, G}	2
Total Credits	8

	Spring
CA 163C Advanced Baking and Pastry ^{D, G}	3
CA 121 Composition of Cake ^{D, G}	2
CA 120B Culinary Adventuring: Seasonal Baking and Pastry/Spring ^{D, G}	2
Total Credits	7

Food Preparation and Production

Career Pathway Certificate of Completion

	Fall
CA 160 A Food Preparation and Production ^{D, G}	3
CA 175 Foodservice Sanitation and Safety ^{D, G}	2
HRTM 105 Restaurant Operations ^{D, G}	3
Total Credits	8

	Winter
Program Elective ^{D, G}	2
Program Elective ^{D, G}	2
CG 203 Human Relations at Work ^H	3
Total Credits	7

Check current class schedule for terms offered or go to: 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

