



2018 - 2019  
Career Technical Programs

**Culinary Arts and  
Hospitality Management**  
541.463.3518

lanecc.edu

# Culinary Arts and Food Service Management

Associate of Applied Science Degree

Dual Degree option for Culinary Arts Students/Graduates

Less than One-Year Certificate of Completion, Baking and Pastry

**Program Coordinator** Wendy Milbrat, 541.463.3518, [milbratw@lanecc.edu](mailto:milbratw@lanecc.edu) or email: [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu)

**Purpose** To enable the transformation of students' passion for food and cooking into careers as future professional culinarians, restaurant owners, food and beverage managers, pastry cooks, dietary managers and other careers in food services. Focusing on classical culinary principles and techniques, the program's coursework is sequenced in building blocks of knowledge and skills competencies with an emphasis on learning by doing.

**Learning Outcomes** The student who successfully completes all Culinary Arts and Food Service Management requirements 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 fundamental baking and pastry knowledge and skills.
- perform mathematical functions related to food service operations.
- successfully plan and prepare large culinary events in the Center for Meeting and Learning.

**Accreditation** Culinary Arts, accredited by the American Culinary Federation Foundation Accrediting Commission, a specialized accrediting commission recognized by the Council for Higher Education Accreditation. A student graduating from the program will be eligible to receive national certification status as a Certified Culinarian (CC).

**Admission Information** A separate application to the program is required. Admission information is available from the Culinary Arts and Hotel/Restaurant/Tourism Management office, Building 19, Room 204 or online at [lanecc.edu/culinary](http://lanecc.edu/culinary). Or email: [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu)

**Advising and Counseling** Program Advisors, Claudia Riumallo and Sarah Rick

**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 job openings. For more information contact Joe McCully, Cooperative Education Coordinator, Bldg.19, Rm. 210, 541.463.3516, [mccullyj@lanecc.edu](mailto:mccullyj@lanecc.edu)

**Job Openings Projected through 2020**

#### **Chefs and Head Cooks**

Lane County openings - 4 annually

Statewide openings - 55 annually

#### **Food Service Managers**

Lane County openings - 11 annually

Statewide openings - 145 annually

#### **Production Bakers**

Lane County openings - 12 annually

Statewide openings - 96 annually

#### **Restaurant Cooks**

Lane County openings - 68 annually

Statewide openings - 1161 annually

#### **Supervisors and Managers of Food Preparation and Serving Workers**

Lane County openings - 40 annually

Statewide openings - 559 annually

#### **Chefs and Head Cooks**

Lane County average hourly - \$20.94, average annual \$43,555

Oregon average hourly \$23.70, annual average annual - \$49,284

#### **Food Service Managers**

Lane County average hourly - \$21.41, average annual \$44,529

Oregon average hourly - \$24.95, average annual - \$51,895

#### **Production Bakers**

Lane County average hourly - \$15.28, average annual -\$31,790

Oregon average hourly \$14.57, average annual - \$30,306

#### **Restaurant Cooks**

Lane County average hourly - \$13.12, average annual - \$27,288

Oregon average hourly \$13.11, average annual - \$27,253

#### **Supervisors and Managers of Food Preparation and Serving Workers**

Lane County average hourly - \$14.87, average annual - \$30,934

Oregon average hourly \$15.77, average annual - \$32,788

**Costs** (Estimate based on 2017-18 tuition and fees for 2-yr program) The total of all the differential fees attached to Culinary Arts courses and other fees may change during the year - see the online credit class schedule for fees assigned to courses.

Books .....	\$850
Differential Fees* .....	\$2,760
Instruments/Tools .....	\$190
Program Specific Fees.....	\$1,793
Resident Tuition and General Student Fees.....	\$11,802
Uniforms.....	\$200
<hr/>	
Total Estimated Cost	\$17,595

\*This is the total of all the differential fees attached to the courses in this program. These fees and other course fees may change during the year. See the online credit class schedule for fees assigned to courses.

# Culinary Arts and Food Service Management

## Course Requirements

- Must be a credit-level student. Students can enter the Culinary Arts program in fall, winter, or spring terms. Fall term entry is highly recommended in order to begin the foundational Cooking Theories course sequence. Complete college placement tests with the following minimum scores: writing-70, reading-68 and readiness for MTH 025 taking the Arithmetic section of the Accuplacer test and scoring 75 or higher and attach copies of test score sheets to application.
- A Lane County Food Handlers card is required for entry into the program.
- General Education Requirements (21 total credits) may be completed prior to program entry or any program term. For complete details refer to the college catalog or meet with your academic advisor.
- Prerequisites are required for some courses. See course descriptions.
- All courses required for this program must be taken for a letter grade, not P/NP, and must be passed with a grade of C- or better.
- To reach 2nd year status, the following classes must be taken and passed with min grade of C-: CA 163, CA 175, CA 200, HRTM 105, HRTM 106, and MTH 025 or higher.
- Directed electives may be met in any term of the two-year program. Check current class schedule for which Directed Electives are offered in a given term.
- 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 or WR 121\_H for WR 115W 2. Add MTH 111 and MTH 112 3. Add a speech course 4. Add WR 122 and WR 123
- MS PowerPoint and Excel are used extensively. If students are not familiar with these programs, they are encouraged to take these classes prior to or during their first year in the program.

## First Year

General Education Requirement: MTH 025C Basic Mth. App. (culinary) or higher .....	3
CA 160 Introduction to Cooking Theories 1 .....	7
CA 175 Foodservice Sanitation and Safety .....	2
HRTM 105 Restaurant Operations .....	3

## Winter

HRTM 106 Introduction to Hospitality Management .....	3
General Education Requirement: WR115 or higher .....	4
CA 162 Introduction to Cooking Theories 2 .....	7
FN 105 Nutrition for Foodservice Professionals .....	3

## Spring

General Education Requirement: HE 252 First Aid .....	3
Culinary Directed Elective: Choose from directed elective list .....	2
CA 163 Introduction to Cooking Theories 3 .....	7
CA 200 Menu Management .....	3
General Education Requirement: Human Relations (see college catalog for details) .....	3

## Second Year

HRTM 260 Hospitality Human Resources and Supervision .....	3
CA 292 Advanced Cooking Theories 1 .....	7
HRTM 265 Hospitality Financials 1 .....	3
General Education Requirement: Arts and Letters (see college catalog for details) .....	3

## Winter

CA 293 Advanced Cooking Theories 2 .....	7
HRTM 275 Hospitality Financials 2 .....	3
HRTM 290 Hospitality Leadership .....	3
Culinary Directed Elective: Choose from directed electives list .....	2
General Education Requirement: Science/Math /Computer Science (see college catalog for details) .....	3

## Spring

CA 294 Advanced Cooking Theories 3 .....	7
CA 176 Concepts of Taste and Flavor .....	3
HRTM 220 Sustainability in the Hospitality Industry .....	2
General Education Requirement: Choice of Social Science or Science/Math/Computer Science or Arts and Letters (see college catalog for details) .....	3

## Summer

CA 280 Co-op Ed: Culinary Arts, Second Year .....	7
---	---

## Directed Electives

BI 103H General Biology-Mushrooms .....	4
BT 163 QuickBooks .....	4
BT 123 MS EXCEL for Business .....	4
BT 122 MS POWERPOINT for Business .....	3
BT 120 MS WORD for Business .....	4
CA 120 Culinary Adventuring: Seasonal Baking and Pastry .....	2
CA 121 Culinary Adventuring: The Composition of Cake .....	2
CA 123 Culinary Adventuring: International Baking & Pastry .....	2
CA 130 Culinary Adventuring: Oregon Wine Country .....	2
CA 159 Kitchen Fundamentals .....	2
CA 163A Beginning Baking and Pastry .....	3
CA 163B Intermediate Baking and Pastry .....	2
CA 163C Advanced Baking and Pastry .....	2
CS 120 Concepts of Computing: Information Processing .....	4
FN 110 Personal Nutrition .....	3
HRTM 100 Introduction to Culinary and Hospitality .....	3
HRTM 104 Introduction to Travel and Tourism .....	3
HRTM 109 Principles of Meetings and Convention Management .....	3
HRTM 110 Hospitality Sales and Marketing .....	3
HRTM 140 Hospitality Law and Security .....	3
HRTM 209 Advanced Principles of Meeting, Convention, and Special Event Management .....	3
HRTM 205 Managing the Restaurant Operation .....	3
HRTM 230 Hotel Operations 1 .....	3
HRTM 231 Hotel Operations 2 .....	3
HRTM 286 Bar and Beverage Management .....	3
HST 104, 105, or 106 World History .....	4
PHL 201 Ethics .....	4
COMM 115 Introduction to Intercultural Communication .....	4
COMM 130 Business and Professional Communication .....	4
SUST 101 Introduction to Sustainability .....	3
SUST 120 Gardening and Sustainable Food Systems .....	3
Choice of:	
WR 121 Academic Composition .....	
WR 121_H Academic Composition .....	4
BA 278 Leadership & Team Dynamics .....	4
CA 122 Artisan Breads .....	2

# Culinary Arts and Food Service Management

## Baking and Pastry

Offered by the Culinary Arts & Hotel/Restaurant/Tourism Management, 541.463.3518

Less than One-Year Certificate of Completion

Program Coordinator Wendy Milbrat, 541.463.3518, [milbratw@lanecc.edu](mailto:milbratw@lanecc.edu)

**Purpose** The certificate in Baking and Pastry is for students who want to gain entry into the food service industry as beginning bakers and pastry cooks.

**Learning Outcomes** The student who successfully completes all Baking and Pastry requirements will:

- develop essential and advanced baking and pastry knowledge and skills.
- operate equipment including cook tops, food processors, ovens (baking, convection, and conventional), dough mixers and a variety of kitchen tools.
- perform mathematical functions related to food service operations.

**Admission Information** A separate application to the program is required. Admission information is available from the Culinary Arts and Hotel/Restaurant/Tourism Management office, Building 19, Room 204 or online at [lanecc.edu/culinary](http://lanecc.edu/culinary); or email: [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu)

**Advising and Counseling** Program advisor's, Claudia Riumallo and Sarah Rick. Located in Building 12

**Costs** (Estimate based on 2017-18 tuition and fees for program)

Books .....	\$250
Differential Fees* .....	\$831
Program Specific Fees.....	\$686
Resident Tuition and General Student Fees.....	\$2,843

Total Estimated Cost \$4,610

\*This is the total of all the differential fees attached to the courses in this program. These fees and other course fees may change during the year. See the online credit class schedule for fees assigned to courses.

### Course Requirements

- This certificate is a fall term start only.
- Must be a credit level student. Complete college placement tests with the following minimum scores: writing 70, reading 68 and readiness for MTH 025 or higher, taking the Arithmetic section of the Accuplacer test and scoring 75 or higher and attach copies of test score sheets to application.
- Students that do not meet reading and/or math requirements may apply to PASS Lane Summer programming for alternative admission process. PASS Lane contact is Marcia Koenig ([koenigm@lanecc.edu](mailto:koenigm@lanecc.edu)) 541.463.5818, Bldg. 11/244
- A Lane County Food Handlers card is required for entry into the program.
- Prerequisites are required for some courses. See course descriptions.
- All courses required for this certificate must be taken for a letter grade, not P/NP, and must be passed with a grade of C- or better.

	Fall
CA 175 Foodservice Sanitation and Safety.....	2
CA 163A Beginning Baking and Pastry .....	3
CA 120 Culinary Adventuring: Seasonal Baking and Pastry.....	2
MTH 025C Basic Mth. App. (Culinary Math) strongly recommended.....	3
Winter	
CA 163B Intermediate Baking and Pastry .....	2
CA 123 Culinary Adventuring: International Baking and Pastry.....	2
CA 122 Artisan Breads.....	2
Spring	
CA 163C Advanced Baking and Pastry.....	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry.....	2
CA 121 Culinary Adventuring: The Composition of Cake.....	2

## Dual-Degree Option for Culinary Arts Students/Graduates

Offered by the Culinary Arts & Hotel/Restaurant/Tourism Management, 541.463.3518

Associate of Applied Science Degree

Program Coordinator Wendy Milbrat, 541.463.3518, [milbratw@lanecc.edu](mailto:milbratw@lanecc.edu); or email: [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu)

**Purpose** Advising Plan for Culinary Arts AAS students (Completing a second Two-Year Associate of Applied Science degree) Students who have obtained the 2 yr. AAS degree in Culinary Arts during the 2014-15 academic year or later may also complete the 2 yr AAS degree in Hotel/Restaurant/Tourism Management to enhance their industry skill set and education. This list shows the nine classes (24 credits) needed to complete this degree. Note: This dual degree is not an option for Hotel/Restaurant/Tourism Management graduates seeking a Culinary Arts 2 yr. AAS degree.

**Learning Outcomes** The student who successfully completes all Dual-Degree Option for Culinary Arts Students/Graduates requirements will:

**Costs** This cost is in addition to the AAS Culinary Arts and Food Service Management degree.

Books .....	\$350
Program Specific Fees.....	\$80
Resident Tuition and General Student Fees.....	\$3,012

Total Estimated Cost \$3,442

\*Course fees may change during the year. See the online credit class schedule for fees assigned to courses.

First Year	Fall
HRTM 230 Hotel Operations 1 .....	3
HRTM 226 Banquet Operations 1 .....	2
HRTM 110 Hospitality Sales and Marketing.....	3
Winter	
HRTM 231 Hotel Operations 2 .....	3
HRTM 140 Hospitality Law and Security.....	3
HRTM 227 Banquet Operations 2 .....	2
Spring	
HRTM 205 Managing the Restaurant Operation .....	3
HRTM 286 Bar and Beverage Management .....	3
HRTM 228 Banquet Operations 3 .....	2

To request this information in an alternate format please contact the Center for Accessible Resources at (541) 463-5150 or [accessibleresources@lanecc.edu](mailto:accessibleresources@lanecc.edu).