

### ADMISSION

#### Program Outcomes

The courses that make up the Culinary Arts program will get you ready to start your career as a culinary professional. The curriculum includes courses covering all the basics, including:

- Culinary Fundamentals
- Guest/Customer Service
- Garde Manger
- Human Resource Management
- Nutrition
- Purchasing and Cost Control
- Sanitation and Safety
- International cooking
- Catering
- Baking

Once you've completed CCC&TI's program, you have the opportunity to obtain certifications that demonstrate your knowledge and skills to potential employers.

Students can receive certifications in ServSafe, Nutrition, and Human Resource Management when they pass the certification tests offered by the National Restaurant Association. American Culinary Federation (ACF) certification is available to graduates. To learn more about gaining ACF certification, visit the American Culinary Federation website (<https://www.acfchefs.org/>).

#### Occupational Outlook

Graduates of CCC&TI's Culinary Arts program are ready for employment in a variety of culinary settings and in a variety of positions. Graduates can serve as line cooks, or assistant pastry chefs, just to name a few. And with experience, graduates can advance to positions such as sous-chef, chef garde manger, pastry chef, executive chef, chef de cuisine, or food service manager. According to the U.S. Department of Labor's *Occupational Outlook Handbook* (<https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm>), "Overall employment of cooks is projected to grow 10 percent from 2019 to 2029, much faster than the average for all occupations. Individual growth rates will vary by specialty."

#### Admission Steps

- Complete CCC&TI admissions application online at [cccti.edu](http://cccti.edu)
- Submit official high school/GED/AHS transcripts and college transcripts
- Complete FASFA online at [www.studentaid.gov](http://www.studentaid.gov)
- Meet placement testing requirements
- Meet with advisor to register for classes
- Pay for classes and purchase books from bookstore
- Purchase Culinary uniform from Outfitters in Hudson, NC
- Purchase knife kit at CCC&TI's College Bookstore

## Important Contact Information

### Admissions

Contact Sara Greene, Admissions Specialist, at 828.726.2706 or [sfgreene@cccti.edu](mailto:sfgreene@cccti.edu) for more information and how to complete the enrollment and registration process.

### Financial Aid

Contact Financial Aid at 828.726.2713 as soon as possible to inquire and complete your FAFSA. Check your CCC&TI student email frequently to monitor your Financial Aid status.

### Program Director

Contact Keith Andreasen, Director, Culinary Arts, at 828.726.2478 or [kandreasen@cccti.edu](mailto:kandreasen@cccti.edu)

## PROGRAM OFFERINGS – Culinary Arts Degree Program (A55150)

Fall Semester I					
ACA	115	Success & Study Skills	F/S/SS		1 credit
CUL	110	Sanitation and Safety	Fall Only		2 credits
CUL	140	Culinary Skills I	Fall Only		5 credits
HRM	110	Introduction to Hospitality and Tourism	Fall Only		3 credits
HRM	124	Guest Service Management	F/S		3 credits
MAT	110	Math Measurement and Literacy	F/S/SS		3 credits
				Total	17 Credits
Spring Semester I					
CUL	160	Baking I	Spring Only	Corequisite: CUL 110 and CUL 160A	3 credits
CUL	160A	Baking I Lab	Spring Only	Corequisite: CUL 110 and CUL 160	1 credit
CUL	170	Garde Manger I	Spring Only	Corequisite: CUL 110 and CUL 170A	3 credit
CUL	170A	Garde Manger I Lab	Spring Only	Corequisite: CUL 110 and CUL 170	1 credit
CUL	240	Culinary Skills II	Spring Only	Prerequisite: CUL 110, CUL 140 Corequisite: CUL 240A	5 credits
CUL	240A	Culinary Skills Lab	Spring Only	Prerequisite: CUL 110, CUL 140 Corequisite: CUL 240	1 credit

ENG	111	Expository Writing	F/S/SS		3 credits
				Total	17 Credits
<b>Summer Semester I</b>					
WBL	111	Work - Based Learning I	F/S/SS		1 credit
		<b>AND</b>			
WBL	121	Work - Based Learning II	F/S/SS	Prerequisite: WBL 111	1 credit
		<u>OR</u>			
WBL	112	Work-Based Learning I	F/S/SS		2 credits
				Total	2 credits
<b>Fall Semester II</b>					
COM	120	Interpersonal Communication	F/S/SS		3 credits
CUL	230	Global Cuisines	Fall Only	Corequisite: CUL 230A	5 credits
CUL	230A	Global Cuisines Lab	Fall Only	Corequisite: CUL 230	1 credit
CUL	250	Classical Cuisine	Fall Only	Any Prerequisite or Corequisite?	5 credits
		<u>OR</u>			
CUL	270	Garde Manger II	Fall Only	Prerequisite: CUL 110, CUL 140, CUL 170 Corequisite: CUL 270A	3 credits
CUL	270A	Garde Manger II Lab	Fall Only	Prerequisite: CUL 110, CUL 140, CUL 170 Corequisite: CUL 270	1 credit
CUL	260	Baking II	Fall Only	Corequisite: 260A	3 credits
CUL	260A	Baking II Lab	Fall Only	Corequisite: 260	1 credit
		<u>OR</u>			
CUL	280	Pastry & Confections	Fall Only	Prerequisite: CUL 110, CUL 140, CUL 160 Corequisite: CUL 280A	3 credits
CUL	280A	Pastry & Confections	Fall Only	Prerequisite: CUL 110, CUL 140, CUL 160 Corequisite: CUL 280	1 credit
				Total	17- 18 credits
<b>Spring Semester II</b>					
CUL	112	Nutrition for Foodservice	Spring Only		3 credits
CUL	120	Purchasing	Spring Only		2 credits

HRM	245	Human Resources Management-Hospitality	Spring Only		3 credits
* Student Choice		Major Elective	F/S/SS		3 credits
* Student Choice		Humanities/Fine Arts Elective	F/S/SS		3 credits
* Student Choice		Social Science Elective	F/S/SS		3 credits
				Total	17 – 19 credits
<b>Total Credit Hours: 70 - 73</b>					

**Note:** For the Social Science elective, culinary students are encouraged to take either ECO 251 or ECO 252 which is required in the Hospitality Management Program.

**Major Electives:**

ACC 120	Principles of Financial Accounting I	3	2	5
BUS 137	Principles of Management	3	0	3
BUS 230	Small Business Management	3	0	3
BUS 260	Business Communication	3	0	3
CIS 110	Introduction to Computers	2	2	3
CUL 275	Catering Cuisine	1	8	5
CUL 283	Farm-To-Table	2	6	5
CUL 285	Competition Fundamentals	1	4	3
HRM 140	Legal Issues-Hospitality	3	0	3
HRM 210	Meetings and Event Planning	3	0	3
HRM 230	Club and Resort Management	3	0	3
HRM 240	Marketing for Hospitality	3	0	3
HRM 280	Management Problems-Hospitality	3	0	3
MKT 223	Customer Service	3	0	3

**\*Students who wish to pursue internship and/or work-based learning opportunities through the Disney College Program at Walt Disney World® Resort in Florida or Disneyland® Resort in California should contact Keith Andreasen, Executive Chef and Culinary Arts /Hospitality Director**

## PROGRAM OFFERINGS – Culinary Arts Degree Program (A55150) & Hospitality Management (A25110) dual degrees

**Students who plan to earn both the AAS in Culinary Arts (A55150) and the AAS in Hospitality Management (A25110) should successfully complete the following courses for the double major option:**

ACC	120	Principles of Financial Accounting	F/S/SS		4 credits
CTS	130	Spreadsheets	On Demand		3 credits

BUS	121	Business Math	Fall Only		3 credits
BUS	137	Principles of Management	F/S/SS		3 credits
BUS	260	Business Communication	Spring Only	Prerequisite: ENG 111	3 credits
HRM	140	Legal Issues - Hospitality	Spring only		3 credits
HRM	210	Meetings and Event Planning	Fall Only		3 credits
HRM	230	Club and Resort Management	Fall Only		3 credits
HRM	240	Marketing for Hospitality	Spring Only		3 credits
HRM	280	Management Problems - Hospitality	Spring Only	Prerequisite: HRM 110	3 credits
MKT	223	Customer Service	Fall Only		3 credits

## PROGRAM OFFERINGS – Diploma – Mobile Catering and Food Truck Management (D55150)

<b>Fall Semester I</b>					
BUS	230	Small Business Management	Fall Only		3 credits
CUL	110	Sanitation and Safety	Fall Only		2 credits
CUL	140	Culinary Skills I	Fall Only		5 credits
MAT	110	Mathematical Measurement and Literacy	F/S/SS		3 credits
				Total	13
<b>Spring Semester I</b>					
CUL	170	Garde Manger I	Spring Only	Corequisite: CUL 110 and CUL 170A	3 credits
CUL	170A	Garde Manger I Lab	Spring Only	Corequisite: CUL 110 and CUL 170	1 credit
CUL	240	Culinary Skills II	Spring Only	Corequisite: CUL 110 and CUL 140A	5 credits
CUL	240A	Culinary Skills II Lab	Spring Only	Corequisite: CUL 110 and CUL 140	1 credit
HRM	220	Cost Control-Food Beverage	Spring Only		3 credits

				Total	13
<b>Summer Semester I</b>					
ACC	120	Principles of Financial Accounting	F/S/SS		4 credits
COM	120	Intro to Interpersonal Communication	F/S/SS		3 credits
CUL	275	Catering Cuisine	On demand	Prerequisite: CUL 110, CUL 140 and CUL 240	5 credits
				Total	12
<b>Total Credit Hours: 38</b>					

## COST

	Associate	Diploma
<b>Tuition</b> (\$76/credit hour)	<b>Fall Semester I</b> \$1,292 <b>Spring Semester I</b> \$1,292 <b>Summer Semester I</b> \$152 <b>Fall Semester II</b> \$1,520 <b>Spring Semester II</b> \$1,368 <b>Tuition Total</b> \$3,040	<b>Fall Semester I</b> \$988 <b>Spring Semester I</b> \$988 <b>Summer Semester I</b> \$912 <b>Tuition Total</b> \$2,888 This program is designed to be completed in 12 months
<b>Additional Fees</b>	\$35 campus activity fee (each semester) \$2/per course (max \$10 per semester) campus service fee \$2 (per semester) student accident insurance <b>Total (per semester)</b> \$47	\$35 campus activity fee (each semester) \$2/per course (max \$10 per semester) campus service fee \$2 (per semester) student accident insurance <b>Total (per semester)</b> \$47
<b>Textbooks</b> (purchased from CCC&TI Bookstore)	varies	varies

<b>Culinary Materials</b>	Knife Kit \$310 and Uniform \$150	Knife Kit \$310 and Uniform \$150
<b>Graduation Fee</b>	\$25	\$25
<b>Total</b>	approximately <b>\$5,843</b>	approximately <b>\$2,994</b>