Culinary Arts
Associates Degree, Diploma and Certificate

ADMISSION

Program Outcomes

The courses that make up the Culinary Arts program will get your 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
- ☐ Submit official high school/GED/AHS transcripts and college transcripts
- ☐ Complete FASFA online at www.studentaid.gov
- ☐ Meet placement testing requirements *if needed*
- ☐ Meet with advisor to register for classes
- ☐ Pay for classes and purchase books
- ☐ 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 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 Corey Hooks, Director, Culinary Arts, at 828.759-8189 or thooks@cccti.edu

Accreditation

Caldwell Community College and Technical Institute (CCC&TI) is accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) to award associate degrees. CCC&TI may also offer credentials, such as certificates and diplomas, at approved degree levels. Questions about the accreditation of CCC&TI may be directed in writing to the Southern Association of Colleges and Schools Commission on Colleges at 1866 Southern Lane, Decatur, GA 30033-409 7, by calling (404) 679 -4500, or by using information available on SACSCOC's website, www.sacscoc.org.

PROGRAM OFFERINGS – Culinary Arts Degree Program (A55150)

Fall I						
ACA	122	Transfer and Career Success	F/S/SS			1 credit
CUL	110	Sanitation and Safety	Fall only			2 credits
CUL	140	Culinary skills I	Fall only		8-week class	5 credits
CUL	240	Skills II	Fall only	Prereq: CUL 140	8-week class	5 credits
CUL	240A	Skills II Lab	Fall only	Prereq: CUL 140 Coreq: CUL 240A	8-week class	1 credit
HRM	124	Guest Service Management	Fall only	*Offered Fall in Hudson **Offered Spring Watauga		3 credits
MAT	110	Mathematical Measurement and Literacy	F/S/SS			3 credits
					Total	20 credits

Spring I						
CUL	160	Baking I	Spring Only	Prereq: CUL 110 Coreq: CUL 160A		3 credits
CUL	160A	Baking I Lab	Spring only	Prereq: CUL 110 Coreq: CUL 160		1 credit
CUL	170	Garde Manger I	Spring only	Prereq: CUL 110 Coreq: CUL 170A		3 credits
CUL	170A	Garde Manger I Lab	Spring only	Prereq: CUL 110 Coreq: CUL 170		1 credit
CUL	230	Global Cuisine	Spring only	Prereq: CUL 110 and CUL 140 Coreq: CUL 230A	*Cuisine Dinners	5 credits
CUL	230A	Global Cuisine Lab	Spring only	Prereq: CUL 110 and CUL 140 Coreq: CUL 230		1 credit
ENG	111	Writing and Inquiry	F/S/SS			3 credits
					Total	17 credits
Summer I						
WBL	**111U**	Work-Based Learning I	F/S/SS			1 credit
		AND				
WBL	**121U**	Work-Based Learning II	F/S/SS			1 credit
		OR				
WBL	**112U**	Work-Based Learning I	F/S/SS			2 credits
					Total	2 credits
Fall II						
CUL	112	Nutrition for Foodservice	Fall only	Coreq: CUL 112A		3 credits
CUL	112A	Nutrition for Foodservice Lab	Fall only	Coreq: CUL 112		1 credit
COM	120	Into to Interpersonal Communication	F/S/SS			3 credits
CUL	250	Classical Cuisine	Fall only		*Cuisine Dinners	5 credits
CUL	260	Baking II	Fall only	Coreq: CUL 260A		3 credits
CUL	260A	Baking II Lab	Fall only	Coreq: CUL 260		1 credit
					Total	16
Spring II						
CUL	130	Menu Design	Spring only			2 credits

updated 4.26

HRM	220	Cost Control	Spring only		Capstone Project class	3 credits
HRM	245	Human Resource Management - Hospitality	Spring only			3 credits
*Student Choice		Humanities/Fine Arts Elective	F/S/SS			3 credits
*Student Choice		Social Science Elective	F/S/SS			3 credits
					Total	14 credits
Total Credits: 69						

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.

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
BUS	115	Business Law	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)

Fall Semester I					
CUL	110	Sanitation and Safety	Fall Only		2 credits
CUL	140	Culinary Skills I	Fall Only	1st 8-week class	5 credits
CUL	240	Culinary Skills II	Fall Only	2nd 8-week class	5 credits
CUL	240A	Culinary Skills II Lab	Fall Only	2nd 8-week class	1 credit
MAT	110	Mathematical Measurement and Literacy	F/S/SS		3 credits
				Total	16
Spring Semester I					
HRM	220	Cost Control-Food Beverage	Spring Only		3 credits
CUL	130	Menu Design	Spring Only		2 credits
CUL	170	Garde Manager I	Spring Only	Corequisite: CUL 110 and CUL 170A	3 credits
CUL	170A	Garde Manager I Lab	Spring Only	Corequisite: CUL 110 and CUL 170	1 credit
CUL	230	Global Cuisines	Spring Only	Corequisite: CUL 230A	5 credits
CUL	230A	Global Cuisines	Spring Only	Corequisite: CUL 230	1 credit
				Total	15
Summer Semester I					
CUL	250	Classical Cuisine	Fall Only		5 credits
COM	120	Intro to Interpersonal Communication	F/S/SS		3 credits
				Total	8
Total Credit Hours: 39					

PROGRAM OFFERINGS – Certificate – Baking and Pastry (C55150B)

Fall Semester I					
CUL	110	Sanitation and Safety	Fall Only		2 credits
CUL	160	Baking I	Fall Only	Corequisite: CUL 160A	3 credits
CUL	160A	Baking I Lab	Fall Only	Corequisite: CUL 160	1 credit
MAT	110	Mathematical Measurement and Literacy	F/S/SS		3 credits
				Total	9
Spring Semester I					
BPA	120	Petit Fours and Pastries	Spring Only		3 credits
CUL	260	Baking II	Spring Only	Corequisite: CUL 260A	3 credits
CUL	260A	Baking II Labs	Spring Only	Corequisite: CUL 260	1 credit
				Total	7
Total Credit Hours: 16					

COST

	Associate	Diploma	Certificate
Tuition ($76/credit hour)	**Fall Semester I** $1,216 **Spring Semester I** $1,216 **Summer Semester I** $152 **Fall Semester II** $1,216 **Spring Semester II** $1,064 **Tuition Total** $4,864	**Fall Semester I** $1,216 **Spring Semester I** $1,140 **Summer Semester I** $9608 **Tuition Total** **$2,964** This program is designed to be completed in 12 months	**Fall Semester I** $684 **Spring Semester I** $532 **Tuition Total** **$1,216**

updated 4.26

Additional Fees	Click link to view student fees: https://cccti.edu/tuition-and-fees/	Click link to view student fees: https://cccti.edu/tuition-and-fees/	Click link to view student fees: https://cccti.edu/tuition-and-fees/
Textbooks	varies	varies	varies
Culinary Materials	Knife Kit $410 and Uniform $150	Knife Kit $410 and Uniform $150	Knife Kit $410 and Uniform $150
Graduation Fee	$25	$25	$25
Total	approximately **$5,449** **(excluding additional fees)**	approximately **$3,549** **(excluding additional fees)**	approximately **$1,801** **(excluding additional fees)**