



2007-2008 Career Planning Guide
CULINARY ARTS
Spokane Community College

Spokane Community College
1810 North Greene Street
Spokane, Washington 99217-5399
www.scc.spokane.edu

Completion Award: A.A.S. Degree

Start: Fall, Winter, Spring

Tuition and Fees: <http://www.ccs.spokane.edu/fees.html>

Approximate Quarterly Cost: (subject to change without notice)

Books	\$	400
Supplies and Equipment	\$	375

PROGRAM WEBSITE: <http://www.scc.spokane.edu/?culinary>

Program Description

Basic and advanced procedures in food preparation are included in the two-year culinary arts program. A detailed study is made of the various cooking methods for meats, fish, poultry, vegetables, soups and sauces. Menu terminology and cooking terms are defined and illustrated. Students are given the opportunity to study management factors affecting food cost control, specifications and standards for foods, sanitation, kitchen planning, kitchen equipment, and personnel policies.

This program is accredited by the American Culinary Federation (ACF).

PROGRAM GOALS--Students who successfully complete this program will be able to:

1. Prepare and serve food in a first class restaurant environment.
2. Develop menus listing menu items for a food service operation.
3. Practice safe and sanitary work habits in a first class restaurant establishment.
4. Produce menu items accurately from standardized recipes.
5. Order, purchase and store foods in a commercial kitchen facility.
6. Inventory food products.
7. Operate commercial kitchen machinery in a safe manner.
8. Calculate the costs of a standardized recipe.
9. Prepare fine desserts for a first class restaurant.
10. Hire and supervise kitchen employees.

Career Opportunities

The food service industry is the third largest retail industry in the nation and third in national volume sales and the nation's largest retail employer. One out of six employed in the retail field is a restaurant employee.

The shortage of highly skilled cooks and chefs is acute; employment opportunities for well-qualified beginners are especially positive.

POTENTIAL POSITIONS INCLUDE: Executive chef, prep cook, chef, breakfast cook, dietitian assistant, dinner cook, fry cook, hotel cook, kitchen helper, restaurant manager, sous-chef, pastry cook, short order cook, hospital cook, deli manager.

Suggested Course of Study 2007-2008

Consult Adviser/Counselor for Program Planning and Selection of Electives

CULINARY ARTS A.A.S. Degree: SCC

A.A.S. Degree		A.A.S. Degree (continued)	
FIRST YEAR		SECOND YEAR	
First Quarter	Credits	Fourth Quarter	Credits
APLED 121 Applied Written Communication ¹	4	CUL 253 Advanced Cooking Theory	5
CUL 110 Introduction to Culinary Arts	5	CUL 254 A la Carte Cooking I	10
CUL 115 Food Sanitation ²	3	CUL 266 Cooperative Education Seminar ³ and	1
HM 112 Hospitality Mathematics	3	CUL 267 Cooperative Education Work Experience ³ or	4
ISFTY 111 Industrial First Aid	<u>2</u>	CUL 288 Cooperative Education Work Experience (no seminar)	<u>5</u>
	17		20
Second Quarter		Fifth Quarter	
CUL 124 Cooking Applications I ¹	7-10	BAK 140 Yeast Doughs	1
CUL 126 Food Science	5	CUL 243 Theory of Restaurant Baking	5
HM 116 Nutrition for Chefs and Restaurant Managers	<u>3</u>	CUL 244 Restaurant Baking Applications	10
	15-18	CUL 265 Hospitality Cost Controls	<u>5</u>
Third Quarter			21
CUL 123 Espresso	2	Sixth Quarter	
CUL 127 Banquet Service	2	CUL 255 Menu Planning	3
CUL 131 A la Carte Service	9	CUL 260 Presidential	1
HM 130 Human Relations ¹	<u>5</u>	CUL 263 Theory of Modern Cuisine	5
	18	CUL 264 A la Carte Cooking II	<u>9</u>
			18
		109-112 credits are required for an A.A.S. degree.	
		A 2.0 grade or better must be maintained in all commercial baking (BAK), culinary arts (CUL) or hotel/restaurant management (HM) courses for an A.A.S. degree.	
		¹ This course may be substituted with any course or combination of courses approved by the instructional dean.	
		² This course is required for certification by the Educational Foundation of the National Restaurant Association.	
		³ CUL 266 and 267 (concurrent enrollment) or CUL 288 may be taken during the second year.	
		Disclaimer: The college cannot guarantee courses will be offered in the quarters indicated. During the period this guide is in circulation, there may be curriculum revisions and program changes. Students are responsible for consulting the appropriate academic unit or adviser for more current and specific information. The information in this guide is subject to change and does not constitute an agreement between the college and the student.	