

discover CULINARY ARTS

Program Requirements 2011-2012 CATALOG

CULINARY ARTS ASSOCIATE DEGREE Schoolcraft program code # AAS.00087

The Culinary Arts Associate Degree Program provides the skills necessary to enter food service occupations at advanced levels. The technical portion of the curriculum prepares students in quality food preparation, advanced food preparation, cost control, portion control, quantity baking, quantity pastry, advanced pastry, meat cutting, garde manger, dining room operation and classical cooking techniques. Food purchasing and storage functions, menu formulation, terminology, and decorative culinary skills are also covered.

This program contains some courses restricted to students officially admitted to this program. Additionally, CAP 102, Culinary Sanitation or proof of current ServSafe certification as well as CAP 103, Introduction to Professional Cooking Skills and Techniques are pre-program requirements. The College Requirements portion of the curriculum is vital to students' development.

All courses are not offered each semester. Students should work with the Counseling Center to set up a schedule that will work for them. Students who satisfactorily complete all College Requirements, including electives, qualify for an Associate in Applied Science Degree.

This program requires a special admissions process. Contact the Admissions and Enrollment Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

SAMPLE SCHEDULE OF COURSES ADMISSION PREREQUISITES

These courses are pre-program requirements and not included in degree program totals.

CAP 102*	Culinary Sanitation	2
CAP 103	Introduction to Professional Cooking Skills and Technique	5
		7

FIRST YEAR Fall Semester

CAP 144	Baking	4
CAP 124	Breakfast and Pantry	4
CAP 125	Pastries I	4
ENG 100	Communication Skills	3
		15

Winter Semester

CAP 142	Butchery	4
CAP 128	Introduction to Food Techniques	4
CAP 143	Dining Room Service	4
MATH 101	Business Mathematics	3
		15

Spring/Summer Session

CHEM 100	Introduction to the Chemistry of Food for Culinary Arts	4
ENG 106	Business English	3
HUM 106	Introduction to Art and Music	1
CAP 241**	Culinary Nutrition	2
Elective***	Select one course from the list below	3-4
		13-14

SECOND YEAR Fall Semester

CAP 227	Restaurant Cooking and Preparation	4
CAP 215	Charcuterie	4
CAP 244	International and American Cuisine	8
		16

Winter Semester

CAP 240	Pastries 2	4
CAP 242	À la Carte	4
CAP 243	Storeroom Operations	3
PSYCH 153	Human Relations	3
		14

PROGRAM TOTAL 73-74 CREDITS

* If student provides documentation of current ServSafe certification, CAP 102 is not required. This course is also open to any Schoolcraft student.

** Signifies culinary course is open to any Schoolcraft student.

*** If BUS 217 or BUS 226 is selected, student must first complete the prerequisite course of BUS 101.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with a counselor or advisor. Number of credits may vary depending on the course selection

ELECTIVES

Select one course (3-4 credit hours) from the classes listed below to fulfill the elective requirement:

ART 105	Basic Drawing I	3
BUS 122	Advertising	3
BUS 207	Business Law I	3
BUS 217***	Business Management	3
BUS 220	Supervision	3
BUS 226***	Principles of Marketing	3
CIS 120	Software Applications	3
CM 107**	Culinary Management—Food and Culture	3
CM 109**	Hospitality Law	3
CM 203	Restaurant Concepts and Design	3
CM 210**	Wine and Spirits	3
CAP 191	Externship	3
CAP 247**	Banquets and Catering	3
CAP 260**	Competitive Ice Carving	3
CAP 265**	Advanced Competitive Ice Carving	3
CAP 267	Chocolatier	4
CAP 295	Salon Competition 1	3
CAP 297	Salon Competition 2	4

The Culinary Arts Program is certified by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services.

For more information on accreditation please contact:

American Culinary Federation
180 Center Place Way
St. Augustine, FL 32095
904-824-4468
Candice Childers, Assistant Director of Accreditation,
cchilders@acfcchefs.net

CULINARY ARTS CERTIFICATE

Schoolcraft program code # 1YC.00079

All courses are not offered each semester. Students should work with the Counseling Center to set up a schedule that will work for them.

Students who complete the Program Courses qualify for a Certificate of Program completion. Upon completion of the certificate program, students may select the Associate Degree as their second-year option. All the requirements of that Associate Degree must be fulfilled, including all of the College Requirements.

This program requires a special admissions process. Contact the Admissions and Enrollment Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

ADMISSION PREREQUISITES

These courses are pre-program requirements and not included in program totals.

CAP 102*	Culinary Sanitation	2
CAP 103	Introduction to Professional Cooking Skills and Technique	5
		7

SAMPLE SCHEDULE OF COURSES

FIRST YEAR

Fall Semester

CAP 144	Baking	4
CAP 124	Breakfast and Pantry	4
CAP 125	Pastries I	4
MATH 101	Business Mathematics	3
ENG 100	Communication Skills	3
		18

Winter Semester

CAP 142	Butchery	4
CAP 128	Introduction to Food Techniques	4
CAP 143	Dining Room Service	4
ENG 106	Business English	3
CAP 241**	Culinary Nutrition	2
		17

PROGRAM TOTAL 35 CREDITS

* If student provides documentation of current ServSafe certification, CAP 102 is not required. This course is also open to any Schoolcraft student.

** Signifies culinary course is open to any Schoolcraft student.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with a counselor or advisor.

Virtually any program at Schoolcraft College can be a transfer program if you plan to continue at a four-year institution to earn a bachelor's degree in your major. Visit www.schoolcraft.edu/transfer for information about transfer options. To ensure that the Schoolcraft courses you select are the specific ones required by the four-year college of your choice, be sure to consult regularly with your counselor/advisor.



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