

PROGRAM DESCRIPTION

The Culinary Arts Program prepares students for work in all areas of food service operations including food preparation, menu planning, purchasing food supplies, hiring staff, establishing safety and sanitation procedures, and promoting the business. Students learn and practice their art in the most advanced instructional kitchens in the Midwest, if not the entire country. Important information about the Culinary Arts Program:

- There are ninety-six (96) spots in the program each year. Most students start in the fall semester.
- Culinary Arts courses are offered at the Livonia campus.
- The American Harvest restaurant, a student run establishment, provides lunch and dinner prepared and presented by Culinary Arts students.
- Students are required to register for one rotation (3 courses) per fall and winter semesters. Culinary courses are on 5 week rotations.

APPLICATION REQUIREMENTS

The Culinary Arts Program requires an application (attached to the end of this packet). To be admitted to the program the student must complete the following:

1. Apply to Schoolcraft College	Apply to Schoolcraft College online at www.schoolcraft.edu .
2. Transcripts	It is recommended you request official undergraduate transcripts from <u>all</u> colleges and universities previously attended. Transcripts must be sent directly from the issuing college or university to Schoolcraft College. To confirm that transcripts have been received, contact the Answer Center at 734-462-4426.
3. Academic Advising and Assessment	This program requires minimum assessment levels or course work in the areas of math, reading and writing. Students should have placement scores (Computer Placement Test, ACT, or SAT) submitted prior to meeting with an academic advisor. Students with prior college-level work or a degree may be exempt from placement testing. The Computer Placement Test (CPT) is taken in the Testing Center. ACT or SAT scores must be less than three years old. Contact the Academic Advising at 734-462-4429 to make an appointment.
4. Obtain a CUL 103 Permit	Once all assessment requirements have been met and any necessary foundation coursework is completed, students must meet with a Schoolcraft academic advisor to obtain a permit to register for CUL103. Please note that CUL 103 is restricted to regularly admitted students; High School Dual Enrollment students are not eligible.
5. College Prerequisite Coursework – CUL 103	Complete CUL 103 – <i>Introduction to Professional Cooking Skills and Technique</i> with a grade of <u>2.5</u> or better. Your grade must be posted to your transcript before you submit a program application. Application to the program must be made within five years of completing the CUL 103 course.
6. Obtain Sanitation Certificate	Submit proof of a valid ServSafe Food Protection Manager Certificate earned within the last five years to the Admissions and Welcome Center prior to applying to the Culinary Arts Program. Students may prepare to complete this requirement by taking Schoolcraft's CUL 102 Culinary Sanitation course, Continuing Education class or other opportunities outside of Schoolcraft (Michigan Restaurant Association).
7. Cumulative GPA	Attain a cumulative grade point average of <u>2.0</u> or better for all Schoolcraft College courses.
8. Apply to Culinary Arts Program	Submit the attached Culinary Arts Program Restricted Enrollment Program Change Form with appropriate signatures.

Culinary Arts Information Session

The Culinary Arts Department highly recommends that you attend a culinary arts campus tour. This will include an information session to learn more about the culinary arts program, application process and a tour of the facilities. To find out more about how to schedule a tour go to www.schoolcraft.edu/tour.

CUL 103 Class

In order to be eligible to register for CUL 103 you must first meet with an academic advisor who will verify that all CUL 103 prerequisites are met. Qualified students will be issued an electronic permit which will allow you to register for this course.

- The CUL 103 class tends to fill quickly. On the first day of registration, as early as possible, you may attempt to register for this course online at <http://webadvisor.schoolcraft.edu>

Enrollment Requirements

Once accepted to the program, you will receive information from the Culinary Arts department regarding which rotation you will be assigned. It is recommend that you meet with an academic advisor prior to discuss your overall educational plan.

ATTENDANCE POLICY

Culinary Arts classes are designed to provide students with the necessary time to successfully complete competencies. Students are expected to attend and arrive on time for all scheduled classes. In order to ensure students success the Culinary Arts Program has established an attendance policy. If a student exceeds the maximum absence time they will be withdrawn from the course and will need to re-take the course to graduate. A copy of the attendance policy is available in the Culinary Department and will be provided to students during Culinary Orientation.

ESTIMATION OF TUITION AND FEES

Culinary Arts Program						
	Certificate Program (24 credit hours)			Associate Degree (70 credit hours)		
	<u>Resident</u>	<u>Non-Resident</u>	<u>Out of State</u>	<u>Resident</u>	<u>Non-Resident</u>	<u>Out of State</u>
Tuition:	\$ 2,952.00	\$ 4,248.00	\$ 6,240.00	\$ 8,610.00	\$12,390.00	\$18,200.00
Registration Fees:	\$ 129.00	\$ 129.00	\$ 129.00	\$ 258.00	\$ 258.00	\$ 258.00
Instructional Equipment Fees:	\$ 240.00	\$ 240.00	\$ 240.00	\$ 700.00	\$ 700.00	\$ 700.00
Service Fees:	\$ 192.00	\$ 192.00	\$ 192.00	\$ 560.00	\$ 560.00	\$ 560.00
Infrastructure Fees:	\$ 192.00	\$ 192.00	\$ 192.00	\$ 560.00	\$ 560.00	\$ 560.00
Course Fees:	\$ 2,712.00	\$ 2,712.00	\$ 2,712.00	\$ 5,945.00	\$ 5,945.00	\$ 5,945.00
Uniforms:	\$ 225.00	\$ 225.00	\$ 225.00	\$ 225.00	\$ 225.00	\$ 225.00
Knife Set:	\$ 350.00	\$ 350.00	\$ 350.00	\$ 350.00	\$ 350.00	\$ 350.00
TOTAL:	\$ 6,992.00	\$ 8,288.00	\$ 10,280.00	\$17,208.00	\$20,988.00	\$26,798.00

The above figures are based on 2020-2021 rates and are subject to change. A Resident student is one whose legal residence is in the school districts of Clarenceville, Garden City, Livonia, Northville, Plymouth-Canton or parts of Novi. All other students are Non-Residents or pay out-of-state tuition Estimate does not include textbooks.

NOTE

Requirements for admission to the Culinary Arts Program are subject to change at any time.

Please contact the Admissions and Welcome Center for updates of any applicable changes.

Phone: 734-462-4683 Fax: 734-462-4552

E-mail: admissions@schoolcraft.edu Web: www.schoolcraft.edu

It is the policy of Schoolcraft College that no person shall, on the basis of race, color, national origin, gender, age, marital status, creed, or handicap, be excluded from participating in, be denied benefits of, or be subjected to discrimination during any program or activity or in employment.

Requirements for Obtaining a CUL 103 Permit

Please schedule to meet with a Schoolcraft academic advisor to complete the following application. Please note that registration for CUL 103 requires issuance of an electronic permit by an academic advisor. To be issued a permit, you must work with an academic advisor who will verify that the following requirements have been completed.

Name _____ Student Number _____

Complete the following with a Schoolcraft College Academic Advisor:

Part A: ADMISSION CUL 103 is restricted to regularly admitted students. High School Dual Enrollment students are not eligible for CUL 103. Student must be admitted as a regular student.

Student: <input type="checkbox"/> has been regularly admitted to Schoolcraft College	Academic Advisor Signature	Date

Part B: ASSESSMENT TESTING Take an assessment test unless you are exempt (approved by an academic advisor).

Student: <input type="checkbox"/> has taken assessment test or ⇒ <input type="checkbox"/> is exempt from assessment.	Academic Advisor Signature	Date

Minimum Scores:	CPT	NGA	ACT	SAT(March 2016)
English/Writing	51 +	237	15 +	22+
Reading	57 +	237	15 +	22+
Math	60 +	AR=240 or QRAS=220	16 +	22+

Part C: PROFICIENCY Attain the minimum Assessment Scores listed above or successfully complete appropriate fundamental courses to improve your skills. Assessment Test Scores are valid for up to three years.

Student: <input type="checkbox"/> has met minimum English score or <input type="checkbox"/> has met minimum reading score or <input type="checkbox"/> has met minimum math score or ⇒	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%; text-align: center; vertical-align: top;"> Test Scores/ Course </td> <td style="width: 30%; text-align: center; vertical-align: top;"> Academic Advisor Signature </td> <td style="width: 40%; text-align: center; vertical-align: top;"> Date </td> </tr> <tr> <td style="border: 1px solid black; height: 40px;"></td> <td style="border: 1px solid black;"></td> <td style="border: 1px solid black; width: 100px; height: 40px;"></td> </tr> <tr> <td style="border: 1px solid black; height: 40px;"></td> <td style="border: 1px solid black;"></td> <td style="border: 1px solid black; width: 100px; height: 40px;"></td> </tr> <tr> <td style="border: 1px solid black; height: 40px;"></td> <td style="border: 1px solid black;"></td> <td style="border: 1px solid black; width: 100px; height: 40px;"></td> </tr> </table>	Test Scores/ Course	Academic Advisor Signature	Date									
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Part D: ServSafe Certificate Submit proof of a valid ServSafe Food Protection Manager Certificate earned within the last five years.

Student: <input type="checkbox"/> has current ServSafe Food Protection Manager Certificate (must submit certificate for evaluation) <input type="checkbox"/> or will provide current ServSafe Food Protection Manager Certificate (must submit certificate for evaluation) prior to being eligible to apply to the Culinary Program	Academic Advisor Signature	Date

Part E: OBTAIN CUL 103 PERMIT Once all assessment requirements have been met and any necessary foundation coursework is completed, you must meet with an academic advisor to obtain a CUL 103 permit. This permit will allow you to attempt registration/wait listing for CUL 103. Upon completion of CUL 103 with a grade of 2.5 or above, and submission of a valid ServSafe Food Protection Certificate (earned within five years) you will meet with a representative from the Culinary Arts Department to complete the Culinary Arts Restricted Enrollment Program Change Form. The form will be turned in to the Academic Advising Office who will officially admit you to the Culinary Arts Program.

Student: <input type="checkbox"/> has met requirements for CUL 103 permit ⇒	Academic Advisor Signature	Date

