

#### **PROGRAM DESCRIPTION**

The Professional 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 core courses are on 5week rotations.

#### APPLICATION REQUIREMENTS

The Professional Culinary Arts Program requires students to complete a specific list of requirements before being officially admitted into the program. Students are listed in a pre-program code while the application requirements are being met. The full program start date and implementation of program code may be dependent on space availability. Students must complete 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 <u>www.schoolcraft.edu</u> .
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 schoolcraft.edu/admissions/visit-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 Schoolcraft.edu/OcelotAccess

#### Enrollment Requirements

Once accepted to the program, you will receive information from the Culinary Arts department regarding what assigned. It is recommended that you meet with an academic advisor prior to discussing your overall educations and the second second

### 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

	Professional Culinary Arts Progr Skills Certificate Program (21 credit hours)			Certificate Degree (43 credit hours)		
	<u>Resident</u>	<u>Non-</u> Resident	Out of State	Resident	<u>Non-</u> Resident	Out of State
Tuition:	\$2,835.00	\$4,074.00	\$5,628.00	\$5,805.00	\$8,342.00	\$11,524.00
Registration Fees:	\$132.00	\$132.00	\$132.00	\$220.00	\$220.00	\$220.00
Instructional Equipment Fees:	\$189.00	\$189.00	\$189.00	\$387.00	\$387.00	\$387.00
Service Fees:	\$231.00	\$231.00	\$231.00	\$473.00	\$473.00	\$473.00
Infrastructure Fees:	\$189.00	\$189.00	\$189.00	\$387.00	\$387.00	\$387.00
Course and Learning Management Fees:	\$3,054.00	\$3,054.00	\$3,054.00	\$6,379.00	\$6,379.00	\$6,379.00
Uniforms:	\$380.00	\$380.00	\$380.00	\$380.00	\$380.00	\$380.00
Knife Set:	\$159.99	\$159.99	\$159.99	\$159.99	\$159.99	\$159.99
	\$7,169.99	\$8,408.99	\$9,962.99	\$14.190.99	\$16,727.99	\$19.648.99

Professional Culinary Arts Program					
Associate Degree (60-66 credit hours)					
	<u>Resident</u>	<u>Non-</u> Resident	Out of State		
Tuition:	\$8,910.00	\$12,804.00	\$17,688.00		
Registration Fees:	\$264.00	\$264.00	\$264.00		
Instructional Equipment Fees:	\$594.00	\$594.00	\$594.00		
Service Fees:	\$726.00	\$726.00	\$726.00		
Infrastructure Fees:	\$594.00	\$594.00	\$594.00		
Course and Learning Management Fees:	\$7,002.00	\$7,002.00	\$7,002.00		
Uniforms:	\$380.00	\$380.00	\$380.00		
Knife Set:	\$159.99	\$159.99	\$159.99		
TOTAL:\$18,629.99\$22,523.99\$27,407.99The above figures are based on 2023-2024 rates and are subject to change. A Resident					

The above figures are based on 2023-2024 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.



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.

Academic Advisor Signature

Academic Advisor Signature

Date

Date

Student:

has been regularly admitted to Schoolcraft College 

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

Student:

 $\Box$  has taken assessment test or  $\Rightarrow$ 

□ is exempt from assessment.

Minimum Scores:	CPT	NGA	ACT	<b>SAT</b> (March 2016)	Overall HS GPA
English/Writing	51 +	237	15 +	22+	1.8+
Reading	57 +	237	15 +	22+	1.8+
Math	60 +	AR=240 or QRAS=220	16 +	22+	1.8+

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:		Test Scores/ Course	Academic Advisor Signature	Date		
<ul> <li>has met minimum</li> <li>English score or</li> </ul>	<ul> <li>has successfully completed</li> <li>ENG 050 or higher with a 2.0/C or better</li> </ul>					
<ul> <li>has met minimum</li> <li>reading score or</li> </ul>	<ul> <li>has successfully completed</li> <li>COLLS 050 or higher with a 2.0/C or better</li> </ul>					
<ul> <li>has met minimum</li> <li>math score or ⇒</li> </ul>	<ul> <li>has successfully completed</li> <li>MATH 045 or higher with a 2.0/C or better</li> </ul>					
Part D: ServSafe Certifi	cate Submit proof of a valid ServSafe Food Pro	otection Manager	r Certificate earned within the las	t five vears		
Student:		steellon Managel	Academic Advisor Signature	Date		
<ul> <li>has current ServSaf for evaluation)</li> </ul>	e Food Protection Manager Certificate (must su	ubmit certificate				
	nt ServSafe Food Protection Manager Certifica n) prior to being eligible to apply to the Culinary					
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.						
			Academic Advisor Signature	Date		
Student:	anto for CLIL 102 normit		[			

has met requirements for CUL 103 permit  $\Rightarrow$ 



# Professional Culinary Arts Program Restricted Enrollment Program Change Form

## **Please Print:**

Student Name:			
Last	First	Middle Initial	
Student Number:	or Social Securit	ty Number (last four digits)	
Month and Day of Birth/_			
ServSafe Certificate Submit proo the last five years (must submit certificat		e Food Protection Manager Certificate earned within	
□ Valid ServSafe Certificate alread	dy on file with Schoo	olcraft College	
CUL103 Complete Introduction to within five years of application to the		ng Skills and Technique with a grade of 2.5 or better osted on transcript.	
Cumulative College GPA Attain a	2.0/C or better cumula	lative grade point average	
<b>Pick One:</b> □New Academic Program Name: New Academic Program Number:	Professional Culin AAS.00400	nary Arts Program: Associates Applied Science Degre	
New Academic Program Name: New Academic Program Number:	Professional Culinary Arts Program: Certificate 1YC.00399		
New Academic Program Name: New Academic Program Number:	Professional Culin CRT.00398	nary Arts Program: Skills Certificate	
Semester to Take Effect:			
Fall Winter (year)	(year)		
🖎 Academic Advisor:			
<b>.</b>		Print Name	
Academic Advisor Signature:		Date:	
Student Signature:		Date:	
	Retur Schoolcrat Records 165 McDov 18600 Haggerty Road Phone: 734 Email: screcord@	nft College well Student Center nd, Livonia, MI 48152 1-462-4677	