

# PROGRAMS

## CULINARY ARTS

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing, wine appreciation, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

### Associate in Applied Science Degree Program

		Course Hours Per Week		Semester Hours
		Class	Lab	Credit
<b>First Semester (Fall)</b>				
ACA-115	Success & Study Skills	0	2	1
CUL-110	Sanitation & Safety	2	0	2
CUL-110A	Sanitation & Safety Lab	0	2	1
CUL-140	Culinary Skills I	2	6	5
CUL-160	Baking I	1	4	3
MAT***	MAT-110 or higher	2-3	2	3-4
	<b>Credit Hours</b>	<b>7-8</b>	<b>16</b>	<b>15-16</b>
<b>Second Semester (Spring)</b>				
CUL-135	Food & Beverage Service	2	0	2
CUL-135A	Food & Beverage Serv Lab	0	2	1
CUL-240	Culinary Skills II	1	8	5
ENG-111	Writing and Inquiry	3	0	3
***	Humanities/Fine Arts Elective	3	0	3
***	Technical Elective	1-3	0-6	2-4
	<b>Credit Hours</b>	<b>10-12</b>	<b>10-16</b>	<b>16-18</b>
<b>Third Semester (Summer)</b>				
CUL-130	Menu Design	2	0	2
CUL-170	Garde Manger I	1	4	3
***	Social/Behavioral Sciences Elective	3	0	3
	<b>Credit Hours</b>	<b>6</b>	<b>4</b>	<b>8</b>

## Default Catalog Header Text

		Course Hours Per Week		Semester Hours
<b>Fourth Semester (Fall)</b>				
CUL-214	Wine Appreciation	1	2	2
CUL-260	Baking II	1	4	3
CUL-283	Farm-To-Table	2	6	5
ENG-112 or ENG-114	Writing/Research in the Disc or Prof Research & Reporting	3	0	3
WBL***	WBL-111 or take WBL-112 in Spring	0	0-10	1-0
<b>Credit Hours</b>		<b>7</b>	<b>12-22</b>	<b>14-13</b>
<b>Fifth Semester (Spring)</b>				
CUL-112	Nutrition for Foodservice	3	0	3
CUL-120	Purchasing	2	0	2
CUL-230	Global Cuisines	1	8	5
HRM-245	Human Resource Mgmt-Hosp	3	0	3
WBL***	WBL-121 (if WBL-111 taken) or WBL-112	0	10-20	1-2
<b>Credit Hours</b>		<b>9</b>	<b>18-28</b>	<b>14-15</b>
Total Required Minimum Semester Hours Credit				67

<b>Technical Electives:</b>		<b>Class</b>	<b>Lab</b>	<b>Credit</b>
ACC-115	College Accounting	3	2	4
ACC-120	Prin of Financial Accounting	3	2	4
BPA-150	Artisan & Specialty Bread	1	6	4
BUS-115	Business Law I	3	0	3
BUS-121	Business Math	2	2	3
BUS-139	Entrepreneurship I	3	0	3
BUS-230	Small Business Management	3	0	3
HOR-142	Fruit & Vegetable Prod	1	2	2

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