

Culinary Arts

An Associate of Applied Science Degree Program

PROGRAM DESCRIPTION

The Associate of Applied Science in Culinary Arts degree prepares students for careers as chefs and culinary professionals in a variety of hospitality businesses. The program includes a core of culinary arts courses which develop cooking skills and provide instruction in purchasing and cost control, sanitation, nutrition, and supervision. In addition, students receive a well-rounded academic experience including business, computer, and liberal arts courses that prepare students for a successful career as culinary professionals. Opportunities for graduates include careers as executive chefs, sous-chefs, pastry chefs, line cooks, kitchen managers, catering managers, and even food sales and marketing executives.

APPLICATION PROCEDURE

A student desiring to enroll in the Associate of Applied Science degree program in Culinary Arts must:

1. Submit the Northeast State Application for Admission to the Office of Admissions and Records.
2. Indicate Culinary Arts as the desired major on the Northeast State application form.
3. See a faculty advisor from the Culinary Arts program prior to registering for classes.

TYPICAL PROGRAM OF STUDY

Course No.	Course Title	Credit
FALL		
EDUC 1030	College and Lifelong Learning	3
CULA 1009	Culinary Math Skills	1
CULA 1200	Sanitation and Food Safety	2
CULA 1240	Dining Room Service	2
CULA 1305	Nutrition for Culinary Arts	3
CULA 1310	Fundamentals of Baking	3
CULA 1320	Culinary I	3
SPRING		
ENGL 1010	English Composition I	3
CULA 1325	Culinary II (Fabrication)	3
CULA 1330	Garde Manger	3
CULA 2300	Food and Beverage Management	3
CULA 1000	Career Development for the Hospitality Industry	3
FALL		
ACCT 1010	Principles of Accounting I	3
BUSN 1305	Introduction to Business	3
CULA 1120	Saucier	1
COMM 2025	Fundamentals of Communication	3
Elective	Math Elective (an approved elective from the general education core)	3
SPRING		
CULA 2280	Culinary Internship	2
CULA 2375	Purchasing and Cost Control	3
CULA 2390	Culinary Capstone	3
ECON 2100	Principles of Macroeconomics	3
Elective	Humanities Elective (an approved elective from the general education core)	3
Elective	Culinary Arts	2
Total Credit Hours		61

Additional courses may be required to overcome deficiencies in English, mathematics, and reading.

TYPICAL JOB OPPORTUNITIES:

First-Line Supervisors of Food Preparation:
Directly supervise and coordinate activities of workers engaged in preparing and serving food.

Cooks: Prepare, season, and cook dishes such as soups, meats, vegetables, or desserts in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.

Chefs and Head Cooks: Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

PROGRAM COMPETENCIES

1. Demonstrate the ability to think creatively and work effectively within a kitchen facility.
2. Demonstrate knowledge of culinary theory and terms.
3. Demonstrate competency in equipment safety, sanitation, and cleaning.
4. Demonstrate knowledge of nutrition principles, cost and inventory control, and procurement processes.
5. Demonstrate knowledge of food safety, cross-contamination, and foodborne illness to include local health code.

Average Starting Salary Range*

\$31,350 - \$78,950

*Source:

Bureau of Labor Statistics, Occupational Employment Statistics Survey; Tennessee Department of Labor and Workforce Development, Labor Market Information

FOR FURTHER INFORMATION CONTACT:

Technologies Division

Telephone: 423.354.2420

Northeast State Community College is part of the Tennessee Board of Regents system, Tennessee's largest higher education system, governing 40 post-secondary educational institutions with over 200 teaching locations. The TBR system includes 13 two-year colleges, 27 colleges of applied technology, and TN eCampus, providing programs to students across the state, country, and world.

Northeast State Community College does not discriminate on the basis of race, color, religion, creed, ethnic or national origin, sex, disability, age status as a protected veteran or any other class protected by Federal or State laws and regulations and by Tennessee Board of Regents policies with respect to employment, programs, and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Linda W. Calvert, Vice President for Institutional Advancement and Culture, AffAct@NortheastState.edu, P.O. Box 246, Blountville, TN 37617-0246, 423.323.0222.

Northeast State Community College's policy on nondiscrimination can be found at <https://apps.northeaststate.edu/ie/policymanual/pol.asp?p=254>.

Northeast State Community College is accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) to award the associate degree. Northeast State also may offer credentials such as certificates and diplomas at approved degree levels. Questions about the accreditation of Northeast State Community College may be directed in writing to the Southern Association of Colleges and Schools Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097, by calling (404) 679-4500, or by using information available on SACSCOC's website (www.sacscoc.org).