

Culinary Arts

A Technical Certificate Program

PROGRAM DESCRIPTION

The Culinary Arts certificate program will prepare students for careers as culinary professionals in various hospitality businesses such as restaurants, hotels, and bakeshops. The program includes core courses that develop food preparation, cooking, and baking skills and provide instruction in cost control, sanitation, and nutrition.

PROGRAM ARTICULATION

All courses in the Culinary Arts certificate program will articulate into the Associate of Applied Science degree program in Culinary Arts. If applicable to the student, additional courses may be required to overcome deficiencies in English, mathematics, and reading to complete the A.A.S. degree.

APPLICATION PROCEDURE

A student desiring to enroll in the technical certificate program in Culinary Arts must:

1. Submit the Northeast State Application for Admission to the Office of Admissions and Records.
2. Indicate Culinary Arts certificate 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
<u>FALL</u>		
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
<u>SPRING</u>		
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
Total Credit Hours		26

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 knowledge of culinary theory and terms.
2. Demonstrate competency in equipment safety, sanitation, and cleaning.
3. Demonstrate competency in food production cooking methods including hot and cold foods, and basic baking.
4. Demonstrate knowledge of food safety, cross-contamination, and foodborne illness to include local health code.

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).