
CULINARY ARTS

PROGRAM OVERVIEW

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The Culinary Arts curriculum is planned to meet the increasing employment needs for trained chefs and culinary experts. Successful completion of the program will qualify a person to be employed as a cook, sous chef, executive chef, culinary educator, kitchen manager, and food sales representative. The Culinary Arts program costs beyond tuition, fees, and books are approximately \$400.00 for uniforms and knife kits.

In a partnership with the Hospitality Management program, students in the Culinary Arts curriculum will have the opportunity to operate and manage a college-owned restaurant in the Gateway Center building in downtown Cumberland. Program specific courses include a practicum component that will provide valuable hands-on experience in all aspects of restaurant management. Students will be required to complete a ten-week summer session between the first and second years of the program.

Culinary Arts students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management and Culinary Arts course. Students are expected to be well groomed in compliance with standards of sanitation. Students will be required to provide medical proof of good physical health.

The Culinary Arts Program at Allegany College of Maryland has been designated as a Statewide Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

This is a career program and is designed to enable students to seek employment at the program's completion. Students planning to transfer should consult with their advisor or the Advising Center staff regarding specific program and course transfer issues.

Successful completion of this program qualifies a student to apply for an Associate of Applied Science degree in Culinary Arts. Graduates having work experience in food preparation may apply for certification with the American Culinary Federation Educational Institute (ACFEI).

Program graduates are eligible to take the national certification examination to become a CDM/CFPP (Certified Dietary Manager/Certified Food Protection Professional). Contact the Certifying Board for Dietary Managers for additional information.

COURSE REQUIREMENTS

REQUIRED CULINARY/HOSPITALITY COURSES

CULA-150	Culinary Techniques I
CULA-201 or	Culinary Techniques II or
HRMG-165	Catering Operations
CULA-208	International Cuisines
CULA-212	Baking I
CULA-213	Baking II
CULA-216	Dining Room Management
CULA-217	Beverage Management
CULA-250 or	On-Site Practicum or
HRMG-210	Internship I
HRMG-101	Introduction to Hospitality
HRMG-110	Food Service Sanitation
HRMG-203	Hospitality Purchasing, Inventory, and Cost Control
HRMG-204	Menu Planning and Food Merchandising
HRMG-205	Food and Beverage Cost Control
HRMG-211	Hospitality Supervision

REQUIRED GENERAL COURSES

BIO-114	Fundamentals of Nutrition
BUAD-110	Business Professionalism and Ethics
ENG-101	English Composition I
SPCH-101	Speech Communication

REQUIRED ELECTIVE COURSES

Please consult with your advisor or the Advising Center staff for selecting appropriate elective courses for graduation.

Mathematic Elective - 3 credit

Social and Behavioral Science Elective - 3 credit

Humanities or Social and Behavioral Science Elective - 3 credit

PROGRAM PATH

CULINARY ARTS

TWO-YEAR CAREER PROGRAM

PREPARATION FOR EMPLOYMENT

FIRST SEMESTER

	<u>Credit Hours</u>
Culinary Arts 150 (Culinary Techniques I)	3
English 101 (English Composition I)	3
Hospitality Management 101 (Introduction to Hospitality)	3
Hospitality Management 110 (Food Service Sanitation)	1
Mathematics Elective	3
Total:	13

SECOND SEMESTER

Biological Science 114 (Fundamentals of Nutrition)	3
Culinary Arts 201 or Hospitality Management 165 (Culinary Techniques II or Catering Operations)	3
Culinary Arts 216 (Dining Room Management)	3
Social and Behavioral Science Elective	3
Speech 101 (Speech Communication)	3
Total:	15

Summer Semester (following second semester)

Culinary Arts 250 or Hospitality Management 210 (On Site Practicum or Internship I)	5
Total:	5

THIRD SEMESTER

Culinary Arts 208 (International Cuisines)	2
Culinary Arts 212 (Baking I)	3
Hospitality Management 204 (Menu Planning and Food Merchandising)	3
Hospitality Management 211 (Hospitality Supervision)	3
Humanities or Social and Behavioral Science Elective	3
Total:	14

FOURTH SEMESTER

Business Administration 110 (Business Professionalism and Ethics)	2
Culinary Arts 213 (Baking II)	3
Culinary Arts 217 (Beverage Management)	2
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control)	3
Hospitality Management 205 (Food and Beverage Cost Control)	3
Total:	13
Total Credit Hours:	60

NOTE: All courses specifically identified by course number are graduation requirements for this program.