

CULINARY MANAGEMENT, ASSOCIATE OF APPLIED SCIENCE

The Associate of Applied Science (AAS) Culinary Management program offers chef training (basic and advanced) as well as restaurant management skills. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in *garde manger* and *a la carte* cooking. Students will have the opportunity to choose between a local or distant externship during their final term in the program. The graduate will have the necessary training to work in a variety of culinary positions such as sous chef, garde manger, kitchen supervisor, and restaurant manager.

Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation (ACF). This accreditation is the highest level available for initial accreditation by the ACF – the premier professional chefs' organization in North America – focusing its efforts on offering education, apprenticeship and industry certification. With the ACF accreditation, OCCI's graduates can apply for the title of certified culinarian upon graduation, along with their associate's degrees. This degree utilizes the same curriculum as the Culinary Arts degree, except that during the final terms the Culinary Management student will take up to an additional 27 academic credits. This will allow the student to transfer into the Bachelor of Applied Science in Hospitality and Tourism at Southern Oregon University. With this degree, the student will transfer to Southern Oregon University with junior standing for registration purposes.

ENTRY REQUIREMENTS

For application and fee information, contact OCCI Admissions at 541-888-7195.

GRADUATION REQUIREMENTS

Students must complete a minimum of 107 credit hours with a cumulative Grade Point Average (GPA) of 2.0 or better. All courses in this program must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the degree is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

PROGRAM STUDENT LEARNING OUTCOMES

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safe and effective kitchen equipment use and maintenance.
- Demonstrate expert-level operation of professional kitchen tools and equipment.
- Demonstrate knife skills, knife sharpening techniques, handling a steel, and cutting techniques.

- Understand the basic principles for using seasoning and flavoring to create good tasting food.
- Obtain ServSafe Certification.
- Demonstrate food preparation for the following cooking methods - saute, broil, grill, braise, deep and stir fry, and poach.
- Understand basic principles of baking through formulas and measurement, mixing and gluten development and the baking process.
- Prepare a variety of pastry products.
- Become familiar with regional and international cuisine. Develop an appreciation for native products, herbs, and foods.
- Understand the basic principles of emulsification and all aspects of the elements of cold food pantry.
- Utilize concept of menu planning, cost control, purchasing, receiving, quality standards, profit, and staffing costs.
- Describe and apply the principles of nutrition to maximize nutrient retention in food preparation.
- Demonstrate supervisory skills and abilities utilizing critical-thinking skills.

Math and writing placement are unique to each student and are determined during the admissions and intake advising process. Additional math or writing courses may be required prior to taking the math or writing program requirements in this degree. For more information on placement methods used, visit our college placement policy here.

PROGRAM GUIDE

Course	Title	Credits
First Year		
Fall		
CRT2000	Introduction Professional Cooking	5
CRT2001	Basic Food Preparation	6
CRT2002	Intro Food and Beverage Industry	1
CRT2015	Sanitation and Safety for Managers	3
CRT2039	Prof Pres for the Culinary Wrkfr ¹	3
Credits		18
Winter		
CRT2003	Baking and Pastry for Culinary Arts	6
CRT2005	Menu Planning and Design	1
CRT2007	Inventory Control and Purchasing	1
CRT2016	Culinary Nutrition ²	3
CRT2050	Regional and International Cuisine	6
CIS120	Concepts of Computing	4
Credits		21
Spring		
CRT2012	A La Carte I	6
CRT2013	A La Carte II	6
CRT2017	Restaurant Management Supervision	3
CRT2018	Culinary Arts Career Planning	1
Credits		16

Second Year**Summer**

CRT2004	Introduction Vineyards and Beverage	2
CRT2006	Restaurant Layout and Design	2
CRT2038	Applied Visual Principles	1
CRT2060	Garde Manger	8
HE250	Personal Health	3
Credits		16

Fall

CRT280C1	CWE: Culinary Arts	6
BA211	Principles of Accounting I	4
ECON201	Microeconomics	4
WR121	English Composition	4
Credits		18

Winter

CRT280C1	CWE: Culinary Arts	6
ECON202	Macroeconomics	4
MTH243	Intro to Probability and Statistics	4
WR122	English Composition	4
Credits		18
Total Credits		107

¹ SP111, SP218, SP219 may be substituted for CRT2039.

² FN225 may be substituted for CRT2016.

* All Honors courses may be substituted for their equivalent requirements.