

# 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 106 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.

## PROGRAM GUIDE

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CRT100	Culinary Foundations I	5
CRT105	Culinary Foundation II	5
CRT110	Intro to Food and Beverage	3
CRT115	Sanitization & Safety for Managers	3
CRT120	Professional Presentations <sup>1</sup>	3
<b>Credits</b>		<b>19</b>
<b>Winter</b>		
CRT125	Baking & Pastry for Culinary Arts	5
CRT130	Menu Planning & Inventory Control	2
CRT135	Culinary Nutrition <sup>2</sup>	3
CRT140	International Cuisine	5
CIS120	Concepts of Computing	4
<b>Credits</b>		<b>19</b>
<b>Spring</b>		
CRT145	Restaurant Management & Supervision	3
CRT150	American Cuisine	6
CRT155	Garde Manger	6
<b>Credits</b>		<b>15</b>
<b>Second Year</b>		
<b>Summer</b>		
CRT160	Craft of Beverage Service	3
CRT165	Restaurant Service	10
CRT2018	Culinary Arts Career Planning	1

HE250	Personal Health	3
<b>Credits</b>		<b>17</b>
<b>Fall</b>		
BA211Z	Principles of Financial Accounting	4
CRT280C1	Directed Practice: Culinary Arts	6
ECON201Z	Principles of Microeconomics	4
WR121Z	Composition I	4
<b>Credits</b>		<b>18</b>
<b>Winter</b>		
CRT280C1	Directed Practice: Culinary Arts	6
ECON202Z	Principles of Macroeconomics	4
STAT243Z	Elementary Statistics I	4
WR122Z	Composition II	4
<b>Credits</b>		<b>18</b>
<b>Total Credits</b>		<b>106</b>

<sup>1</sup> COMM111Z, COMM218Z, COMM219 may be substituted for CRT120.

<sup>2</sup> FN225 may be substituted for CRT135.