



Program Description

The Culinary Arts program is designed to meet the varied needs of food service establishments. Students are provided with a background of hot and cold food preparation, food service management, and cost control. Demonstrations and practical experience provided in our operational dining room/cafeteria permit students to develop the necessary food preparation skills for gainful employment.

Program Core Competencies

1. Conduct safe and sanitary food preparation.
2. Operate, clean and assemble commercial kitchen and baking equipment.
3. Demonstrate proficiency in basic baking.
4. Demonstrate proficiency in basic cooking skills.
5. Prepare buffet foods and set up buffet tables and centerpieces.
6. Demonstrate advanced culinary preparation skills.
7. Demonstrate proficiency in the preparation of stocks, soups, and sauces.
8. Calculate food, beverage, and labor costs and determine menu selling prices.
9. Demonstrate knowledge of the storeroom cycle-purchasing, receiving, storage and issuance.

Degrees and Diplomas

Culinary Arts

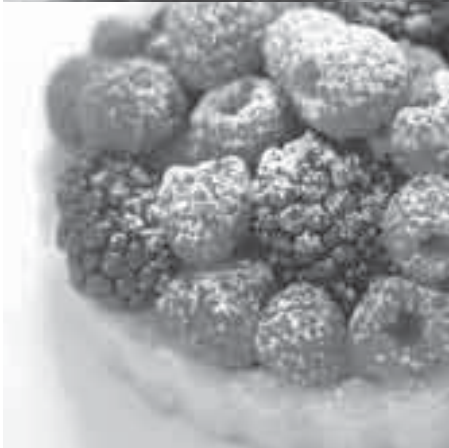
A.A.S. Degree

Culinary Arts

Diploma



Restaurant and Foods/Beverage Services





Offered on North Mankato Campus


Admission Dates: Fall, Spring, and Summer Semesters


Culinary Arts A.A.S. Degree (69 Credits)

AAS3409

REQUIRED TECHNICAL COURSES		49
CART1800	Introduction to Food Service	2
CART1803	Food and Beverage Control	1
CART1855	Wok/Oriental Cookery	2
CART1900	Specialty Breads	2
FBMG2950	Specialty Option I	1
FBMG2986	Hospitality Nutrition I	2
FBMG2990	Advanced Culinary Skill Production	3
HLTH1950	CPR	1
HLTH1952	First Aid	1
HRIC2860	Buffet Preparation and Service	2
HRIC2870	Basic Management/Supervisory Skills	2
HRIC2871	Purchasing and Receiving	2
HRIC2875	Menu Design	2
OTEC1001	Computer Software for College	2
OTEC2000	Employment Search Skills	2
QFPR1840	Basic Cooking Principles	3
QFPR1841	Basic Meat, Poultry, Fish/Shellfish Identification & Processing	4
QFPR1842	Stocks, Sauces And Soups	3
QFPR1846	Introduction to Breakfast And Pantry	3
QFPR1850	Basic Baking	4
QFPR1880	Quality Assurance	2
QFPR1890	Quality Food Production	3

REQUIRED LIBERAL ARTS & SCIENCES		20
<i>To complete an A.A.S. Degree, students must complete 20 MNTC credits from 3 of the 10 MNTC Goal Areas (combination of required and recommended). See pgs. 56-62 for more information.</i>		
<i>MNTC - Goal Area 1: Communications</i>		
SPCH100	Interpersonal Communication	3
<i>MNTC - Goal Area 5: History & the Social & Behavioral Sciences</i>		
ETHN101	American Racial Minorities	3

 See pages 205-256 to find course descriptions for the courses listed above.

 This program has an online option for one or more of its courses. Contact Advisor for online option availability. For more information visit online.southcentral.edu

Culinary Arts Diploma



Offered on North Mankato Campus

Admission Dates: Fall, Spring, and Summer Semesters

Culinary Arts Diploma (55 Credits)


DIP3411

REQUIRED TECHNICAL COURSES

49	
CART1800	Introduction to Food Service 2
CART1803	Food and Beverage Control 1
CART1855	Wok/Oriental Cookery 2
CART1900	Specialty Breads 2
FBMG2950	Specialty Option I 1
FBMG2986	Hospitality Nutrition I 2
FBMG2990	Advanced Culinary Skill Production 3
HLTH1950	CPR 1
HLTH1952	First Aid 1
HRIC2860	Buffet Preparation and Service 2
HRIC2870	Basic Management/Supervisory Skills 2
HRIC2871	Purchasing and Receiving 2
HRIC2875	Menu Design 2
OTEC1001	Computer Software for College 2
OTEC2000	Employment Search Skills 2
QFPR1840	Basic Cooking Principles 3
QFPR1841	Basic Meat, Poultry, Fish/Shellfish Identification & Processing 4
QFPR1842	Stocks, Sauces And Soups 3
QFPR1846	Introduction to Breakfast And Pantry 3
QFPR1850	Basic Baking 4
QFPR1880	Quality Assurance 2
QFPR1890	Quality Food Production 3

REQUIRED LIBERAL ARTS & SCIENCES

6	
	<i>MNTC - Goal Area 1: Communications</i>
SPCH100	Interpersonal Communication 3
	<i>MNTC - Goal Area 5: History & the Social & Behavioral Sciences</i>
ETHN101	American Racial Minorities 3

 See pages 205-256 to find course descriptions for the courses listed above.