



South Central College Program Design

DIP 3411 Culinary Arts

Program Information

Instructional Level Technical Diploma

Career Cluster Business Management and Administration

Description

The Culinary Arts program is designed to meet the varied needs of food service establishments. Learners 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 learners to develop the necessary food preparation skills for gainful employment.

Mission

The mission of the Culinary Arts Program is to guide students to develop the necessary food preparation skills for gainful employment by providing a background in hot and cold food preparation, food service management, and cost control.

Program Student Learning Outcomes

- 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

Program Configurations

Fall Start

Credits

Technical Course	49
Liberal Arts & Sciences	6

Fall-Year 1

Course #	Course Title	Credits	Function
CULN 1100	Introduction to Foodservice	2	Technical Course
CULN 1101	Sanitation & Food Safety	2	Technical Course
CULN 1102	Culinary Math	1	Technical Course
CULN 1103	Culinary Fundamentals 1	4	Technical Course
CULN 1104	Culinary Fundamentals 2	4	Technical Course
CULN 1105	Butchery	4	Technical Course

Spring-Year 1

Course #	Course Title	Credits	Function
CULN 1200	Garde Manger 1	3	Technical Course
CULN 1201	Garde Manger 2	3	Technical Course
CULN 1202	A la Carte Cooking & Production	4	Technical Course
CULN 1203	Baking I	2	Technical Course
CULN 1204	Baking 2	4	Technical Course

Summer-Year 1

Course #	Course Title	Credits	Function
CULN 1300	Culinary Management	4	Technical Course
CULN 1301	Advanced Culinary	4	Technical Course

Fall-Year 2

Course #	Course Title	Credits	Function
CULN 1106	World Cuisine & Cultures	2	Technical Course
CULN 1205	Hospitality Nutrition	2	Technical Course
CULN 1302	Sustainable Foods & Organic Cooking	1	Technical Course
MKT 1830	Customer Service	3	Technical Course
LAS Elective	Goal Area 9	3	Liberal Arts & Sciences
LAS COMM Elective	Goal Area 1	3	Liberal Arts & Sciences

Program Course List

Number	Title	Credits	Pre/Corequisites
CULN 1100	Introduction to Foodservice	2	None

CULN 1101	Sanitation & Food Safety	2	None
CULN 1102	Culinary Math	1	Accuplacer Arithmetic score of 56 or higher OR MATH 0075 with a grade of C or higher
CULN 1103	Culinary Fundamentals 1	4	CULN 1104 CULN 1101
CULN 1104	Culinary Fundamentals 2	4	CULN 1103
CULN 1105	Butchery	4	CULN 1101
CULN 1106	World Cuisine & Cultures	2	CULN 1101
CULN 1200	Garde Manger 1	3	CULN 1101 CULN 1201
CULN 1201	Garde Manger 2	3	CULN 1200
CULN 1202	A la Carte Cooking & Production	4	CULN 1104
CULN 1203	Baking I	2	CULN 1101 CULN 1204
CULN 1204	Baking 2	4	CULN 1203
CULN 1205	Hospitality Nutrition	2	CULN 1100
CULN 1300	Culinary Management	4	CULN 1100
CULN 1301	Advanced Culinary	4	CULN 1201 CULN 1204
CULN 1302	Sustainable Foods & Organic Cooking	1	CULN 1100
MKT 1800	Introduction to Sales	3	
MKT 1830	Customer Service	3	None