CULINARY ARTS DEPARTMENT

Associate Degree Program: Three degree options
Culinary Arts, Food and Beverage Management, or Catering

Certificate Programs available

The Culinary Arts Program is primarily designed as a two-year curriculum leading directly to employment. Students may, however, transfer into a hotel management, restaurant management, or institutional food service management program at the bachelor's degree level after completing the associate degree.

Extensive laboratory experience is provided for the students in the technical portion of the curriculum. As part of the training, students will prepare meals for special occasions. Lectures and demonstrations supplement these laboratory experiences. Summer work experience is encouraged as a supplement to the formal instruction program.

The greatest strength of the Culinary Arts Program lies with the staff -- all professionals who are strong in their specialized fields. In addition, they are especially adept in related areas pertaining to cost control, organization and administration.

The Culinary Arts Program uses the teaching philosophy of the American Culinary Federation, the Academy of Chefs, Les Amis d'Escoffier Society, the American Hotel and Motel Association Education Institute and the Council on Hotel, Restaurant and Institutional Education as instructional criteria, thereby assuring a high-quality program. The Culinary Arts Program is designed to receive graduates of existing programs and to provide another step on the career ladder of this industry.

Application Procedure - Culinary Arts is a selective admissions program

Application deadlines: Fall semester is April 1 and July 1.
Spring semester is October 1 and December 1.
Submit the following:

1. College application form
2. Scores from the American College Test (ACT). ACT scores are not required for students with previous College credit (Advanced Standing). Act score of 18 or better allows students to enroll in the culinary program. If students have not taken the ACT test they will be required to take the Compass test At JCTC. Students must receive passing scores in reading, writing, and math to begin in the culinary program.
3. Official transcripts of college work completed.

For Financial Assistance Contact:
Financial Aid Officer
Jefferson Education Center
Jefferson Community & Technical College
200 West Broadway
Louisville, KY 40202
Phone: (502) 213-2137

Chef Gail Crawford, Program Coordinator
Culinary Arts, Chestnut Hall, room B16
Jefferson Community & Technical College
109 East Broadway
Louisville, KY 40202
Phone: (502) 213-2317
Email: gail.crawford@kctcs.edu

For Program Information Contact:

Jefferson Community & Technical College not discriminate on the basis of race, color, national origin, religion, marital status, sex or handicap in employment, educational programs or activities as set forth in Title IX, Title VI and Section 504. Jefferson Community &Technical College will comply with Section 504 of the Rehabilitation Act and Title IX. Disabled students can receive individual assistance by contacting the college's handicap able services counselors.

UPDATED 04-09-2012

Culinary Arts is a selective admissions program based on a building block theory. Certain classes must be taken in order. Students can only be admitted into the program through approval of the program coordinator and the selective admissions committee.
Consult the program coordinator for advising @ 213-2317.

Associate of Applied Science (three degree options): Culinary Arts, Food and Beverage Management, or Catering

General Education Requirements

____ _____ Written Communication Course (ENG 101) ..……..3
____ _____ Oral Communication Course (COM 252 **or** COM 181) 3
____ _____ Arts & Humanities Course 3
____ _____ Mathematics Course (MAT 105, MAT 110 or MAT 150) 3
____ _____ Social and Behavioral Science Course 3
____ _____ Science Course 3
Total General Education Requirements …… 18

Culinary Arts Technical Core

____ 100 CUL Fundamentals of the Culinary Arts Profession 2
____ 111 CUL Garde Manger 4
____ 200 CUL Sanitation and Safety 2
____ 211 CUL Basic Food Production…….....4
____ 215 CUL Basic Baking 4
____ 240 CUL Meats, Seafood, and Poultry 4
____ 270 CUL Human Relations Management 3
____ 280 CUL Cost and Control 4
____ 290 CUL Catering 4
____ 230 CUL Nutrition ..……..... 3
____ _____ Computer Literacy (CIT 105 **or** OST 105) 3
Required technical Core Hours ……... 36

Culinary Arts Degree Option

General Education Requirements……..….21
Culinary Arts Technical Core ……33
____ 220 CUL Advanced Baking and Pastry ……..4
____ 260 CUL International Cuisine…….……...……4
____ 298 CUL Culinary Arts Practicum Experience or……...…3
____ 299 CUL Culinary Arts Cooperative Education Experience …….……(3)
TOTAL AAS CULINARYARTS DEGREE REQUIREMENTS 65

Food and Beverage Management Degree Option

General Education Requirements…….21
Culinary Arts Technical Core ……..…….33
____ 160 BAS Introduction to Business…….. ……...……3
____ 282 BAS Principles of Marketing (pre-requisite BE160)…….……..……3
____ 283 BAS Principles of Management ……..……3
____ 201 ACC Principles of Accounting I …….…..……3
____ 298 CUL Culinary Arts Practicum Experience or…….……..……3
____ 299 CUL Culinary Arts Cooperative Education Experience …….……...……(3)

TOTAL AAS FOOD AND BEVERAGE DEGREE REQUIREMENTS 69

Catering Degree Option

General Education Requirements……..…….21
Culinary Arts Technical Core ……...…….33
____ 220 CUL Advanced Baking and Pastry Arts…..…….…4
____ 260 CUL International Cuisine ……..…….…4
____ 298 CUL Culinary Arts Practicum Experience or……...……3
____ 299 CUL Culinary Arts Cooperative Education Experience …….....(3)
____160 BAS Introduction to Business …….……...…..3
____ 283 BAS Principles of Management……..….3

TOTAL AAS CATERING DEGREE OPTION ……..……..69

Suggested plan to take courses and complete the *A.A.S. Culinary Arts Degree* in two years using the Spring and Fall semesters only.

First Semester in the fall

100 CUL Culinary Arts Profession
200 CUL Sanitation and Safety
211 CUL Basic Food Production
240 CUL Meats, Seafood, and Poultry
_____ general education class
Total of 15 hours

Second semester in the Spring
215 CUL Basic Baking
220 CUL Advanced Baking and Pastry Arts
280 CUL Cost and Control
_____ general education requirement
_____ general education requirement
Total hours 17 hours

Third semester in Fall

111 CUL Garde Manger
230 CUL Nutrition and Wellness
_____ General education requirement
_____ General education requirement
CUL 298 Culinary practicum (or)
CUL 299 Culinary cooperative
Total hours 16 hours

Fourth semester in spring

270 CUL Human Relations Management
290 CUL Catering
260 CUL International Cuisine
_____ general education requirement
_____ general education requirement
Total hours 17

ADVANCED CULINARY ARTS CERTIFICATE PROGRAM

Culinary Arts Technical Core…….….36
Culinary Arts Degree Option ……..11
TOTAL CERTIFICATE REQUIREMENTS ……47