

CULINARY MANAGEMENT

Bachelor of Science Degree

The ability to cook, manage personnel, and develop items of varied appeal is highly prized in the hospitality field. The foodservice manager handles many varied yet important tasks every day; overseeing food quality, interacting with customers, and making staffing decisions.

PROGRAM OBJECTIVES

In addition to the program competencies outlined for the Culinary Arts Diploma and Associate of Science programs found on page 14, program competencies for the Bachelor of Science in Culinary Management also include:

- Describe the varied employment opportunities available in the food service industry
- Create a business plan
- Explore, develop, and demonstrate individual management and leadership styles
- Identify, discuss, and describe wines and spirits
- Understand liquor history, liability, and controls
- Recognize the components of event management and contract negotiation
- Learn the art of customer service
- Understand the history of food
- Examine labor laws and employment trends
- Demonstrate quality communication, empowerment, and goal setting as the foundation for decision making, team development, and coaching
- Understand the goal of total product utilization and the importance of control cost and tracking income and spending in the modern kitchen

ENTRY-LEVEL EMPLOYMENT OPPORTUNITIES

Students graduating from the program are prepared to seek entry-level positions such as assistant front-of-the-house managers, assistant kitchen managers, and management trainees.



REQUIREMENTS FOR BACHELOR OF SCIENCE DEGREE

180 Quarter Credits

Twelve 11-Week Quarters or 132 Weeks

GENERAL EDUCATION

GE10110	English Composition I
GE10210	English Composition II
GE10220	College Math
GE10240	Visual Culture of Food
GE10310	World Literature
GE10320	Effective Speaking
GE10410	Introduction to Psychology
GE10430	Environmental Science
GE20510	Ethics
GE20540	United States History: Early Period
GE20550	United States History: 20th Century
GE20570	Western Civilization: Reformation to WWII
GE20580	Economics
GE20610	Theatre Appreciation
OR	
GE20710	Aesthetics
GE30910	Theories of Communication
GE30920	Logic
OR	
GE30950	Music Appreciation
LS10110	Computer Science
LS20510	Career Development
LS20620	Business Law
LS31010	Accounting

General Education Elective List A (Select 1):

GE20530	Sociology
GE20560	Western Civilization: Ancient to Renaissance
GE20590SA	Study Abroad

General Education Elective List B (Select 2):

GE30930	Issues in American Society
GE30940	Literature & Culture
GE31010	Study Abroad

CORE COURSES

CU0015PF	Portfolio Foundations Culinary Arts
CU10110	Application and Use of Culinary Equipment
CU10121	Culinary Skills I
CU10130	Introduction to Food Service Industry
CU10141	Culinary Science, Sanitation, Safety & Supervisory Skills
CU10210	Introduction to Baking
CU10240	Culinary Skills II
CU10250	Nutrition
CU10311	Hors d'oeuvres & Appetizers
CU10330	Introduction to Pastry
CU10340	American Regional Cuisine
CU10411	Charcuterie
CU10420	World Cuisine
CU10430	Desserts, Plating and Presentation
CU20510	Classical European Cuisine
CU20520	Dining Room Operations
CU20610	A La Carte Operations
CU20620	Current Cuisine
CU20630	Purchasing and Cost Control
CU20710	Food & Beverage Operations Management
CU20720	Management by Menu
CU20730	Facilities & Design
CU20810	Principles of Culinary Marketing
CU20820	Restaurant Exploration
CU30910	Leadership Tools & Techniques
CU30920	Hospitality Personnel Management
CU31010	Quick Service Food Operations
CU31020	Event Management
CU31030	Wine & Spirits
CU41110	Dining Room Supervisory Operations
CU41120	Leadership in the Food Service Industry
CU41130	Culinary/Pastry Fellowship
CU41210	Advanced a la Carte
CU41220	Advanced Current Cuisine

CU41230	Culinary Portfolio
CU41240	Customer Service
IN20530CU	Internship I
IN20640CU	Internship II
IN41200CU	Internship III (Supervisory)

