

CULINARY ARTS AND SUPERVISION A.A.S. (CAREER)

Program website (<https://www.frederick.edu/programs/hospitality-culinary-tourism/culinary-arts-and-supervision.aspx>)

Program Description

Program accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies.

Prepares students to assume positions as trained culinary professionals in a variety of settings including restaurants, hotels, resorts, clubs, catering, contract food service, health care facilities, and more. The course offerings emphasize the professional competencies necessary to meet industry standards. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others. Upon Completion of the program, students are immediately eligible to apply for Certified Culinarian® or Certified Pastry Culinarian® with the American Culinary Federation. Graduates should qualify for entry level positions such as lead line cook, station chef, assistant pastry chef, kitchen receiver/assistant kitchen manager, or catering associate. With experience, graduates may advance to positions such as sous chef, banquet chef, executive sous chef, executive chef, kitchen manager, food and beverage manager, or catering or banquet manager.

Program Learning Outcomes

- Produce multiple food products in a timely manner while demonstrating proficiency in both professional cooking and baking techniques.
- Calculate and/or adjust recipe yields, ingredient and recipe costs, and menu cost using at least two different pricing methods, considering fixed and labor costs.
- Analyze the nutritional composition of a recipe and be able to modify and prepare dishes meeting recognized nutritional guidelines.
- Pass the NRAEF Food Protection Managers ServSafe™ examination and demonstrate industry standards in sanitation, safety, and personal hygiene.
- Recognize ingredients from and perform cooking techniques associated with different regional, ethnic and international cuisines.
- Exhibit interpersonal skills and respect in the treatment of colleagues and patrons.
- Exhibit knowledge of traditional management theory, leadership and supervisory roles in the hospitality.
- Demonstrate food production and customer service skills in both kitchen and dining room.

Program Requirements

- Students must complete their credit **English and Mathematics** within the first 24 credits.
- One course must meet the cultural competence graduation requirement (<https://frederick-public.courseleaf.com/general-education-core/#cultural>).

- **CORE: The General Education CORE** is that foundation of the higher education curriculum providing a coherent intellectual experience for all students. Students should check with an advisor or the transfer institution (ARTSYS) before selecting General Education CORE requirements. <http://artsys.usmd.edu/>
- In some General Education categories (Mathematics, Biological & Physical Sciences), a 4-credit course selected from the GenEd course list will satisfy the requirement in place of a 3-credit course. Students should check with an advisor before selecting these courses.
- For the Physical Education, Health, or Nutrition requirement, a 3-credit PHED, HLTH, or NUTR course may satisfy the requirement in place of a 1-credit course. Students should check with an advisor before selecting this course.
- Students must earn a grade of "C" or better in ENGL 101 English Composition.

Code	Title	Credits
English		
ENGL 101	English Composition	3
Mathematics		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommended course(s) below:		3
MATH 101	Foundations of Mathematics	
Social & Behavioral Sciences		
ECON 200	Principles of Macroeconomics (satisfies Cultural Competence requirement)	3
Arts & Humanities		
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
Biological & Physical Sciences		
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3
BSCI 107	Study of the Human Body	
Interdisciplinary & Emergency Issues		
NUTR 102	Nutrition in a Changing World	3
General Education Elective		
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general)		3
Physical Education, Health, or Nutrition Requirement		
NUTR 102	Nutrition in a Changing World (will satisfy this requirement)	
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 103	Culinary II	4
HCTI 104	Baking I	4
HCTI 120	Purchasing & Cost Control	3
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 200	Garde Manger	4
HCTI 220	Food and Beverage Operations	3
HCTI 225	International and American Regional Cuisine (satisfies Cultural Competence requirement)	4
HCTI 230	Restaurant Production and Service	4
HCTI 265	HCTI Practicum	1
Total Credits		60

Transfer Note

For more information on careers and transfer, contact the Career and Academic Planning Services office at 301.846.2471 or visit Transfer

Services (<https://www.frederick.edu/student-resources/counseling-advising/transfer-services.aspx>).

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I (Milestone)	4
HCTI 104	Baking I (Milestone)	4
HCTI 150	Introduction to Hospitality Management (7 1/2 week course) ²	3
ENGL 101	English Composition ¹	3
Credits		16
Recommended Second Semester		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommended course(s) below:		3
MATH 101	Foundations of Mathematics ¹	
HCTI 103	Culinary II (Milestone)	4
HCTI 200	Garde Manger (Milestone)	4
HCTI 120	Purchasing & Cost Control (7 1/2 week course) ²	3
Credits		14
Recommended Third Semester		
HCTI 155	Event Management (7 1/2 week course) ²	3
HCTI 220	Food and Beverage Operations (7 1/2 week course) ²	3
HCTI 225	International and American Regional Cuisine	4
HCTI 230	Restaurant Production and Service	4
HCTI 265	HCTI Practicum ³	1
Credits		15
Recommended Fourth Semester		
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general) ⁴		3
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3
BSCI 107	Study of the Human Body	
ECON 200	Principles of Macroeconomics	3
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
NUTR 102	Nutrition in a Changing World (Satisfies Physical Education, Health, or Nutrition Requirement)	3
Credits		15
Total Credits		60

1

Course should be taken in the first 24 credits.

2

Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

3

HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester, but it may be completed any time after the 2nd semester.

4

Recommend course to be taken during the Spring semester January session.

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.