



# Program Map 2018-2019 College Credit Catalog

## Culinary Arts

Degree: Associate of Applied Science in Culinary Arts (AAS)

Certificate: Culinary Arts Level 2 (C2)



### CULINARY, HOSPITALITY & TOURISM

**Program Description: Accredited by the American Culinary Federation Accrediting Commission.**

This program is designed for students who wish to begin their culinary practices, learn the fundamental skills of working in a commercial food and beverage environment, and plan to enter into higher-level line positions or management training positions in the culinary industry. Upon graduating at this level, a student who has become a junior member of the American Culinary Federation will be automatically eligible to apply for their Certified Culinarian Certification (first level of certification for Chefs). Transfer credits may also be considered. The time of completion for the Associate of Applied Science in Culinary Arts degree for a student who attends full-time is 2 years. The time of completion for the Culinary Arts Level 2 Certificate for a student who attends full-time is 3 semesters. This certificate will also articulate into the Associate of Applied Science degree program. Employment and internship opportunities are available to all students within our programs.

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#### Department Website:

sites.austincc.edu/cularts/culinary-arts/

All courses must be completed with a grade of C or better in order to satisfy degree and prerequisites requirements.

Use this **Program MAP** as an advising guide to choose courses with your advisor and track progress towards milestones and completion of program.

Pre-Degree Requirements		
Program Specific	Reading and Writing Placement <i>Placements based on TSI</i>	Mathematics Placement <i>Placements based on TSI</i>
	<input type="checkbox"/> Basic Developmental Courses <input type="checkbox"/> ESOL Courses <input type="checkbox"/> INRW Courses	<input type="checkbox"/> NCBM and MATD courses paired with MATH courses <input type="checkbox"/> NCBM and MATD courses
<b>SEMESTER-BY-SEMESTER PROGRAM PLAN FOR FULL-TIME STUDENTS</b> <i>Plans can be modified to fit the needs of part-time students by adding more semesters</i>		

C2	D	Semester 1	CR	Advising Notes
	•	EDUC 1300 - Effective Learning: Strategies for College Success <b>OR</b> Oral Communications	3	All first time Austin Community College (ACC) students with fewer than 12 SCH of successful college credit must take the EDUC 1300 course in their first semester at ACC. All other students may select either EDUC 1300 or a speech course from the Component Area Option section of the Core Curriculum Course List. See an advisor or a full-time faculty member in Culinary Arts for more information.
•	•	CHEF 1205 - Sanitation and Safety	2	
•	•	IFWA 1217 - Food Production and Planning	2	
	•	Mathematics	3	Select from MATH 1314, MATH 1332, MATH 1342. Consider 4-year school requirements. Prerequisites are required for all Math options.
•	•	HAMG 1321 - Introduction to the Hospitality Industry	3	
			13	<b>Program Semester Hours / Meet with your Culinary Advisor</b>
Semester 2				
•	•	CHEF 1301 - Basic Food Preparation	3	
•	•	PSTR 1301 - Fundamentals of Baking	3	
	•	ENGL 1301 - English Composition I <b>OR</b> ENGL 2311 - Technical and Business Writing	3	
•	•	IFWA 1310 - Nutrition and Menu Planning	3	
			12	<b>Program Semester Hours / Meet with your Culinary Advisor</b>

		Semester 3		
•	•	CHEF 1340 - Meat Preparation and Cooking	3	
	•	Language, Philosophy, and Culture <b>OR</b> Creative Arts	3	Select from the appropriate area of the Core Curriculum Course List. Prerequisites may be required for selected courses.
			6	<b>Program Semester Hours / Meet with your Culinary Advisor</b>
		Semester 4		
•	•	CHEF 2301 - Intermediate Food Preparation	3	
•	•	RSTO 1304 - Dining Room Service	3	
•	•	HAMG 1324 - Hospitality Human Resources Management	4	
	•	Social and Behavioral Sciences	3	Select from the appropriate area of the Core Curriculum Course List. Prerequisites may be required for selected courses.
			12	<b>Program Semester Hours / Meet with your Culinary Advisor</b>
		Semester 5		
	•	CHEF 1310 - Garde Manger	3	
•	•	CHEF 1341 - American Regional Cuisine	3	Capstone course: Level 2 Certificate (C2).
	•	RSTO 1325 - Purchasing for Hospitality Operations	3	
•	•	Restricted Elective	3	AAS Restricted Elective must be chosen from Culinary Arts courses: CHEF 1302, CHEF 1371, CHEF 1391, CHEF 2302, CHEF 2341, HAMG 1319, HAMG 1391, HAMG 2301, HAMG 2307, IFWA 1319, PSTR 1302, PSTR 1305, PSTR 1310, PSTR 1312, PSTR 1340, PSTR 1343, PSTR 2301, PSTR 2331, PSTR 2350, RSTO 1301, RSTO 1319, RSTO 2307. Prerequisites may be required for selected courses.  C2 Restricted Elective must be chosen from Culinary Arts courses: CHEF 1302, CHEF 1310, CHEF 1371, CHEF 1391, CHEF 2302, CHEF 2341, HAMG 1319, HAMG 1391, HAMG 2301, HAMG 2307, IFWA 1319, PSTR 1302, PSTR 1305, PSTR 1310, PSTR 1312, PSTR 1340, PSTR 1343, PSTR 2301, PSTR 2331, PSTR 2350, RSTO 1301, RSTO 1319, RSTO 1325, RSTO 2307. Prerequisites may be required for selected courses.
			12	<b>Program Semester Hours / Meet with your Culinary Advisor</b>
		Semester 6		
•	•	CHEF 1264 - Practicum (or Field Experience)-Culinary Arts/ Chef Training	2	<b>ACHIEVEMENT:</b> Level 2 Certificate in Culinary Arts.
	•	CHEF 1345 - International Cuisine	3	Capstone course: AAS degree. <b>ACHIEVEMENT:</b> Associate of Applied Science degree in Culinary Arts.
			5	<b>Program Semester Hours</b>
<b>Total Program Hours 60</b>				

Please always check online at [austincc.edu/catalog](http://austincc.edu/catalog) or meet with your academic or program advisor to ensure that you are viewing the latest and most accurate information.

## Career & Transfer Resources

ACC's Career & Transfer websites provide detailed, guided information on career exploration and transfer.

[www.austincc.edu/career](http://www.austincc.edu/career)

[www.austincc.edu/transfer](http://www.austincc.edu/transfer)

For further information regarding this specific program, please see the Career & Transfer Resources supplement provided in the next section of this Program Map.

## Program Map

# Culinary Arts

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Career & Transfer Resources Updated 8/18/17

## Career Information

A skilled culinary professional must be able to demonstrate a well developed sense of taste and smell, exhibit the technical skills of food preparation, understand costs and budgeting, work effectively as part of a team, and comply with health and sanitation standards to be successful in their career.

Where can a degree in Culinary Arts take you? Career paths include:

- Executive Chef
- Sous Chef
- Line Cook
- Caterer
- Food and Beverage Manager
- Kitchen Manager
- Food Service Manager
- Restaurant Manager
- Food Sales
- R&D for food companies

### Common Job Titles

Banquet Chef; Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook; Pastry Baker, Prep Cook (Preparation Cook); Banquet Manager, Catering Manager, Director of Food and Beverage, Food and Beverage Manager, Food Service Manager, Restaurant General Manager

### Regional Labor Market Information

Chefs and Head Cooks: New workers generally start around \$26,137. Normal pay for Chefs and Head Cooks is \$35,096 per year, while highly experienced workers can earn as much as \$49,257. Over the last year, 180 companies have posted 1,196 jobs for Chefs and Head Cooks in this region. There are currently 1,264 Chefs and Head Cooks that are employed in Austin-Round Rock, TX.

Source: <https://austincc.emsicc.com/careers/chef-or-head-cooks>

Food Services Manager: New workers generally start around \$28,016. Normal pay for Food Service Managers is \$42,097 per year, while highly experienced workers can earn as much as \$75,110. Over the last year, 271 companies have posted 4,100 jobs for Food Service Managers in this region. There are currently 2,064 Food Service Managers that are employed in Austin-Round Rock, TX.

Source: <https://austincc.emsicc.com/careers/food-service-manager>

**Career and labor market research tools** (see Quick Reference Guide at <http://www.austincc.edu/career>):

EMSI: <https://austincc.emsicc.com/>, Bureau of Labor Statistics: <http://www.bls.gov/ooh/>, O\*NET: <https://www.onetonline.org/>

**Career Resources:** ACC's career services website provides information on career exploration and employment at <http://www.austincc.edu/career>. Students are encouraged to consult with their [area of study advisor](#) for additional career assistance. The above information is provided as a guide and reference tool for occupations related to this program. This is not a guarantee of job placement in any of these occupations after successful completion of an ACC program. The common job titles listed are representative titles and are provided for career research. These are not the only occupations possible in this area of study.

## Transfer Information

The Associate of Applied Science in Culinary Arts prepares students to directly enter the workforce in the field of culinary arts. A Bachelor of Applied Arts and Sciences (BAAS) is a transfer degree option for students in AAS programs who want to complete a 4-year degree.

**Transfer Guides:** *The universities listed here do not constitute an ACC endorsement. Transfer course evaluations and determination of which courses will count toward a bachelor's degree are made by the receiving transfer institution.*

**Texas State University:** <http://www.owls.txstate.edu/undergraduate-degrees/applied-arts-sciences.html>

**Concordia University Texas:** <http://www.concordia.edu/academics/college-of-business-and-communication/baas-in-business.html>

**Texas A&M University - Central Texas:** <https://www.tamuct.edu/degrees/undergraduate/business-management.html>

**Texas Tech University:** [https://www.depts.ttu.edu/universitystudies/prospective\\_students/baas.php](https://www.depts.ttu.edu/universitystudies/prospective_students/baas.php)

**Additional Transfer Resources:** ACC's transfer website provides information on additional colleges & universities: <http://www.austincc.edu/transferguides>. Students are encouraged to consult with a faculty advisor, area of study advisor, and/or their chosen transfer institution to ensure courses taken at ACC will apply toward their bachelor's degree program.