



2016 – 2017
Career Technical Programs

Culinary Arts and
Hospitality Management
541.463.3503

lanecc.edu

Culinary Arts and Food Service Management

Associate of Applied Science Degree
Dual Degree option for Culinary Arts/Hospitality Management
Career Pathway Certificate, Baking and Pastry

Program Coordinator Wendy Milbrat, Project Specialist, 541.463.3518, milbratw@lanecc.edu or email: CulinaryHospPrograms@lanecc.edu

Purpose To enable the transformation of students' passion for food and cooking into careers as future professional culinarians, restaurant owners, food and beverage managers, pastry cooks, dietary managers and other careers in food services. Focusing on classical culinary principles and techniques, the program's coursework is sequenced in building blocks of knowledge and skills competencies with an emphasis on learning by doing.

Learning Outcomes The student who successfully completes all Culinary Arts and Food Service Management requirements will:

- develop a broad range of culinary and dining room service skills.
- operate equipment including cook tops, food processors, ovens (baking, convection, and conventional), dough mixers, meat slicers, espresso machines, cash register, point of sales (POS) systems and a variety of kitchen tools.
- develop supervisory and human relations skills.
- understand the fundamentals of financial analysis, purchasing and receiving, menu planning and costing, and food and beverage controls.
- access library, computer and communications services and obtain information and data from regional, national and international networks.
- develop fundamental baking and pastry knowledge and skills.
- perform mathematical functions related to food service operations.
- successfully plan and prepare large culinary events in the Center for Meeting and Learning.

Accreditation Culinary Arts, accredited by the American Culinary Federation Foundation Accrediting Commission, a specialized accrediting commission recognized by the Council for Higher Education Accreditation. A student graduating from the program will be eligible to receive national certification status as a Certified Culinarian (CC).

Admission Information A separate application to the program is required. Admission information is available from the Culinary Arts and Hospitality Management office, Building 19, Room 204 or online at lanecc.edu/culinary. Or email: CulinaryHospPrograms@lanecc.edu

Advising & Counseling Program Advisor, Claudia Riumallo; Program Counselor, Carolyn Litty

Cooperative Education (Co-op) Students earn credit for on-the-job work experience related to educational and career goals. Through Co-op, students can develop and practice skills, expand career knowledge, and make contacts for future job openings. For more information contact Joe McCully, Cooperative Education Coordinator, Bldg. 19, Rm. 210, 541.463.3516, mccullyj@lanecc.edu

Job Openings Projected through 2020

Chefs and Head Cooks

Lane County openings 4 annually
Statewide openings 42 annually

Food Service Managers

Lane County openings 9 annually
Statewide openings 98 annually

Production Bakers

Lane County openings 12 annually
Statewide openings 90 annually

Restaurant Cooks

Lane County openings 45 annually
Statewide openings 544 annually

Supervisors and Managers of Food Preparation and Serving Workers

Lane County openings 43 annually
Statewide openings 438 annually

Wages

Chefs and Head Cooks

Lane County average hourly \$18.79, average annual \$39,088
Oregon average hourly \$19.49, average annual \$40,548

Food Service Managers

Lane County average hourly \$23.51, average annual \$48,892
Oregon average hourly \$23.56, average annual \$49,000

Production Bakers

Lane County average hourly \$13.77, average annual \$28,642
Oregon average hourly \$13.91, average annual \$28,927

Restaurant Cooks

Lane County average hourly \$11.06, average annual \$23,010
Oregon average hourly \$11.43, average annual \$23,774

Supervisors and Managers of Food Preparation and Serving Workers

Lane County average hourly \$13.85, average annual \$28,804
Oregon average hourly \$14.27, average annual \$29,678

Costs (Estimate based on 2015-16 tuition and fees for 2-yr program)

Books	\$810
Differential Fees*	\$2,583
Instruments/Tools	\$190
Program Specific Fees	\$4,000
Resident Tuition and General Student Fees	\$10,918
Uniforms	\$170

Total Estimated Cost \$18,671

*This is the total of all the differential fees attached to the courses in this program. These fees and other course fees may change during the year. See the online credit class schedule for fees assigned to courses.

Course Requirements

1. Must be a credit-level student. Students can enter the Culinary Arts program in fall, winter, or spring terms. Fall term entry is highly recommended in order to begin the foundational Cooking Theories course sequence. Complete college placement tests with the following minimum scores: writing-70, reading-68 and readiness for MTH 025 taking the Arithmetic section of the Accuplacer test and scoring 75 or higher and attach copies of test score sheets to application.

Culinary Arts and Food Service Management

2. A Lane County Food Handlers card is required for entry into the program.
3. Prerequisites are required for some courses. See course descriptions.
4. All courses required for this program must be taken for a letter grade, not P/NP, and must be passed with a grade of C- or better.
5. Directed electives may be met in any term of the two-year program. Check current class schedule for which Directed Electives are offered in a given term.
6. Students may take Cooperative Education any term approved by the coordinator.
7. To reach 2nd year status, the following classes must be taken and passed with min grade of C-: CA 163, CA 175, CA 200, HRTM 105, HRTM 106, and MTH 025 or higher.
8. General Education Requirements (may be taken prior to program entry or any program term): Writing requirement, 3 credits; HE 252 First Aid, 3 credits; Arts and Letters requirement, 3 credits; Science/Math/Computer Science, 3 credits; Human Relations requirement, 3 credits; Choice of Social Science or Science/Math/Computer Science or Arts and Letters requirement, 3 credits.
9. Students interested in transferring to a four-year institution should:
 - Substitute WR 121 or WR 121_H for WR 115W
 - Add MTH 111 and MTH 112
 - Add a speech course
 - Add WR 122 and WR 123
10. MS PowerPoint and Excel are used extensively. If students are not familiar with these programs, they are encouraged to take these classes prior to or during their first year in the program.

First Year Fall

CA 160 Introduction to Cooking Theories 1	6
CA 175 Foodservice Sanitation and Safety	2
HRTM 105 Restaurant Operations	3
MTH 025 Basic Mathematics Applications	3
Directed Elective	0-3

Winter

CA 162 Introduction to Cooking Theories 3	7
FN 105 Nutrition for Foodservice Professionals	3
HRTM 106 Introduction to Hospitality Management	3
Directed Electives	0-3
General Education Requirement	3

Spring

CA 163 Introduction to Cooking Theories 3	7
CA 200 Menu Management	3
Directed Elective	0-3
General Education Requirement	6

Second Year

Fall

CA 292 Advanced Cooking Theories 1 (Garde Manger)	7
Directed Elective	0-2
HRTM 265 Hospitality Financials 1	3
General Education Requirement	6

Winter

CA 293 Advanced Cooking Theories 2 (International)	7
Directed Elective	0-2
HRTM 220 Sustainability in the Hospitality Industry	2
HRTM 260 Hospitality Human Resources and Supervision	3
HRTM 275 Hospitality Financials 2	3
General Education Requirement	3

Spring

CA 294 Advanced Cooking Theories 3 (American Regional)	7
CA 176 Concepts of Taste and Flavour	3
HRTM 290 Hospitality Leadership	3
Directed Elective	4

Summer

CA 280 Co-op Ed: Culinary Arts, Second Year	7
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Directed Electives

BA 278 Leadership and Team Dynamics	4
BI 103H General Biology	4
BT 163 QuickBooks	3
BT 123 MS Excel for Business*	3
BT 122 MS PowerPoint for Business*	3
BT 120 MS Word for Business	3
CA 120 Culinary Adventuring: Seasonal Baking and Pastry**	2
CA 121 Culinary Adventuring: The Composition of Cake	2
CA 123 Culinary Adventuring: International Baking and Pastry	2
CA 130 Culinary Adventuring: Oregon Wine Country	2
CA 159 Kitchen Fundamentals	2
CA 163A Beginning Baking and Pastry	3
CA 163B Intermediate Baking and Pastry	3
CA 163C Advanced Baking and Pastry	3
CS 120 Concepts of Computing: Information Processing	4
FN 110 Personal Nutrition	3
HRTM 100 Introduction to Culinary Arts and Hospitality Management	3
HRTM 104 Introduction to Travel and Tourism	3
HRTM 109 Principles of Meeting and Convention Management	3
HRTM 110 Hospitality Sales and Marketing	3
HRTM 140 Hospitality Law and Security	3
HRTM 209 Advanced Principles of Meeting and Convention Management	3
HRTM 205 Managing the Restaurant Operation	3
HRTM 230 Hotel Operations 1	3
HRTM 231 Hotel Operations 2	3
HRTM 286 Bar and Beverage Management	3
HST 104, 105, or 106 World History	4
PHL 201 Ethics	4
COMM 115 Introduction to Intercultural Communications	4
COMM 130 Business and Professional Speech	4
SUST 101 Introduction to Sustainability	3
SUST 120 Gardening and Sustainable Food Systems	3
Choice of:	4
WR 121 Introduction to Academic Writing	
WR 121_H Introduction to Academic Writing	

* MS Powerpoint and Excel are used extensively. If students are not familiar with these software programs they are encouraged to take these classes prior to or during their first year in the program.

Culinary Arts and Food Service Management

Baking and Pastry

Offered by the Culinary Arts and Hospitality Management,
541.463.3518

Career Pathway Certificate

Program Coordinator Wendy Milbrat, Project Specialist,
541.463.3518, milbratw@lanecc.edu; or email: CulinaryHospPrograms@lanecc.edu

Purpose The Career Pathways Certificate (CPC) program in Baking and Pastry is for students who want to gain entry into the food service industry as beginning bakers and pastry cooks. All of the classes offered in this CPC program apply directly to an Associate of Applied Science degree in Culinary Arts and Foodservice Management.

Learning Outcomes The student who successfully completes all Baking and Pastry requirements will:

- operate equipment including cook tops, food processors, ovens (baking, convection, and conventional), dough mixers and a variety of kitchen tools.
- perform mathematical functions related to food service operations.
- develop essential and advanced baking and pastry knowledge and skills.

Admission Information A separate application to the program is required. Admission information is available from the Culinary Arts and Hospitality Management office, Building 19, Room 204 or online at lanecc.edu/culinary. Or email: CulinaryHospPrograms@lanecc.edu

Advising & Counseling Program Advisor, Claudia Riumallo; Program Counselor, Carolyn Litty

Costs (Estimate based on 2015-16 tuition and fees for program)

Books	\$225
Differential Fees*	\$777
Program Specific Fees.....	\$873
Resident Tuition and General Student Fees.....	\$2,474

Total Estimated Cost \$4,349

*This is the total of all the differential fees attached to the courses in this program. These fees and other course fees may change during the year. See the online credit class schedule for fees assigned to courses.

Admission Information A separate application to the program is required. Admission information is available from the Culinary Arts and Hospitality Management office, Building 19, Room 204 or online at lanecc.edu/culinary. Or email: CulinaryHospPrograms@lanecc.edu

	Fall
CA 163A Beginning Baking and Pastry	3
CA 175 Foodservice Sanitation and Safety.....	2
MTH 025 Basic Mathematics Applications:	
Culinary Majors.....	3
	Winter
CA 163B Intermediate Baking and Pastry	3
CA 120 Culinary Adventuring: Seasonal Baking and Pastry	2
CA 123 Culinary Adventuring: International Baking and Pastry	2
	Spring
CA 163C Advanced Baking and Pastry.....	3
CA 120 Culinary Adventuring: Seasonal Baking and Pastry	2
CA 121 Culinary Adventuring: The Composition of Cake ...	2

Dual-Degree Option for Culinary Arts Students/Graduates

Offered by the Culinary Arts and Hospitality Management,
541.463.3518

Associate of Applied Science Degree

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Purpose Advising Plan for Culinary Arts AAS students (Completing a second Two-Year Associate of Applied Science degree)

Students who have obtained the 2 yr. AAS degree in Culinary Arts during the 2012-13 academic year or later may also complete the 2 yr AAS degree in Hospitality Management to enhance their industry skill set and education. This list shows the nine classes (24 credits) needed to complete this degree.

Note This dual degree is not an option for Hospitality Management graduates seeking a Culinary Arts 2 yr. AAS degree.

	Fall
HRTM 225 Banquet Operations	2
HRTM 230 Hotel Operations 1	3
HRTM 286 Bar and Beverage Management	3
	Winter
HRTM 110 Hospitality Sales and Marketing.....	3
HRTM 225 Banquet Operations	2
HRTM 231 Hotel Operations 2	3
HRTM 140 Hospitality Law and Security.....	3
	Spring
HRTM 225 Banquet Operations	2
HRTM 205 Managing the Restaurant Operation	3

To request this information in an alternate format please contact the Center for Accessible Resources at (541) 463-5150 or accessibleresources@lanecc.edu.

AA/EEO/Veterans/Disabilities Employer—9/16