

Culinary Arts Technology

Culinary Arts Technology Associate in Applied Science

Mission Statement

The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region's best professional culinary education guided by our core values of excellence, leadership, professionalism, ethics, and respect for diversity. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

Entrance Requirements:

Acceptable placement test score(s)

Type of Program:

Day

Employment Opportunities:

Restaurants, hotels, cruise lines, resorts, clubs, and institutional settings

Students entering the Culinary Arts Technology Associate in Applied Science Degree program will choose one of two options: Culinary Arts or Baking and Pastry Arts Concentration. Outside of the degree options, certificates are also available in each of these specialty areas.

The Culinary Arts Concentration trains students in basic skills, methods, and techniques applicable to all aspects of food preparation. This program is designed to provide students the skills enabling them to obtain a position in the food production industry including, but not limited to, a la carte service, catering, buffet preparation, and plating. This concentration teaches the art of professional food preparation and enables graduates to advance into executive industry roles. Other areas of focus include food and beverage management, purchasing, sanitation, marketing cost control, law, and nutrition.

The Baking and Pastry Arts Concentration trains students in basic cooking methods and techniques with a stronger concentration of baking and pastry. Students develop skills including baking breads, cakes, cookies, pies, tarts, and the art of presentation. This concentration includes instruction in sugar work and chocolate work, enabling graduates to excel in industry positions such as bakers, decorators, and pastry chefs. Other areas of focus include food and beverage management, purchasing, sanitation, marketing cost control, law, and nutrition.

- The Culinary Arts concentration is an accredited program by the American Culinary Federation Educational Foundation Accrediting Commission (ACFEFAC). Graduates are eligible for the Certified Culinarian designation, which can lead to sous chef, lead line chef, lead line supervisor, or executive chef positions.
- A grade of "C" or higher in all program courses is required.
- To graduate with an associate degree, candidates must meet the computer competency requirement by taking CPT 170 or by passing the exemption exam at a cost to be assessed by the college.
- Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

Recommended Program Schedule

First Semester

CPT	170	Microcomputer Applications	3.0
CUL	101	Principles of Food Production I	3.0
CUL	155	Sanitation	3.0
HOS	140	The Hospitality Industry	3.0
		College Level Math Elective*	3.0
		or	
		Biological/Physical Science Elective*	

Second Semester

BKP	120	Bakeshop Production	3.0
CUL	102	Principles of Food Production II	3.0
CUL	103	Nutrition	3.0
		or	
BIO	240	Nutrition	
ENG	165	Professional Communications*	3.0
		or	
ENG	101	English Composition I*	
		Humanities/Fine Arts Elective*	3.0

Third Semester

HOS	160	Purchasing for Hospitality	3.0
		CUL Elective**/+ (for CUL track)	3.0
		BKP elective+ (for BKP track)	
		Social Science Elective*	3.0
		BKP/CUL Elective**/+	3.0

Fourth Semester

CUL	145	Dining Room Operations	3.0
CUL	235	Menu Planning	3.0
HOS	171	Food and Beverage Controls	3.0
SPC	209	Interpersonal Communication*	3.0
		or	
SPC	205	Public Speaking*	
		BKP/CUL Elective**/+	3.0

Fifth Semester

HOS	256	Hospitality Management Concepts	3.0
		or	
MGT	101	Principles of Management	
		or	
MGT	150	Fundamentals of Supervision	
HOS	245	Hospitality Marketing	3.0
		or	
MKT	101	Marketing	
		or	
MKT	130	Customer Service Principles	
HOS	265	Hotel, Restaurant, and Travel Law	3.0
		BKP/CUL Elective**/+	3.0

Total Required Credit Hours: 69.0

* General education course

Recommend:

MAT 155 or MAT 170

HSS 295 or SPA 102 (prerequisite SPA 101 or exemption test for SPA 101)

PSY 103 or PSY 201

Culinary AAS students must select one of the following tracks in order to meet graduation requirements:

****Culinary Arts Concentration:**

- Required: CUL 108 and CUL 225
- Two electives from the following: BKP 121, BKP 182, BKP 183, BKP 220, CUL 110, HOS 130, HOS 264, HOS 299, CWE 113

+Baking and Pastry Arts Concentration:

- Required: BKP 121, BKP 182, BKP 183, BKP 220

Visit <https://www.gvltec.edu/gainful-employment/> for important information about the educational debt, earnings and graduation rates of students who attended programs.