

Proposal for Revision of Culinary Arts
Associate in Applied Science Degree Program

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Effective Semester Fall 2012

This document describes three proposed changes to the Culinary Arts Program:

Addition of CAHM 161-Foodservice Safety and Sanitation (2 credits)

In 2007 outside consultants were hired to evaluate the Culinary Arts program and their report recommended adding a course in food safety and sanitation. Government agencies and the hospitality industry have made safety and sanitation a higher priority in recent years. Benchmarking culinary arts programs at community colleges nationally revealed that most institutions have a food safety course. Finally, adding this course will allow the Program to become eligible for accreditation by the American Culinary Federation (ACF). Graduates of a Culinary Arts program that is accredited by the ACF are more valuable and marketable in the industry.

Addition of DIET 106-Nutrition for a Healthy Lifestyle (3 credits)

Knowledge of basic nutrition principles is essential for culinary arts students so they can consider nutritional factors when preparing menus. In addition, a nutrition course is required in order for the Culinary Arts Program to become eligible for accreditation by the ACF.

Removal of CAHM 266-Hospitality Law (3 credits)

Hospitality Law is not typically part of a Culinary Arts Program and not required for ACF accreditation. CAHM faculty consulted the ACF and they recommended removing CAHM 266.

Removal of CAHM 276-Food and Beverage Management

After benchmarking area community colleges, specifically Atlantic Cape Community College where the culinary arts program is accredited by the ACF, the CAHM chefs recommend removing CAHM 276-Food and Beverage Management. Students in the Culinary Arts program are focusing on food management in all of the 200-level culinary arts courses and also are receiving instruction in beverage management in the required course, CAHM 271-Food, Beverage Management & Labor Cost Controls. The content presented in these courses provides students with sufficient reinforcement about food and beverage management to justify removing CAHM 276 from the Culinary Arts Program.

Effects of the Revision

The revision will ensure graduates have the skills and knowledge that are sought by employers and transfer institutions. Adding the courses in nutrition and food safety position the Culinary Arts program for ACF accreditation. The purpose of pursuing ACF accreditation is to ensure Culinary Arts graduates are competitive and marketable. Prospective employers who interview graduates from an ACF accredited program are assured that the students have attained the performance standards established by the industry. Acquiring ACF accreditation will guarantee that the Culinary Arts AAS Degree program is competitive with other culinary arts programs in Philadelphia and the region.

This revision reduces the number of credits required from 66 to 65.

Catalog Description

CURRENT CATALOG PAGE

Culinary Arts

The Culinary Arts program leads to an Associate in Applied Science (A.A.S.) degree and provides students with a culinary education that has depth and breadth as well as crucial work experience. The Culinary Arts program is designed to expose students to a broad range of career options to which they can add depth and specificity through their work experience during and after completing the curriculum.

Graduates of the program are prepared for positions as chefs, cooks and kitchen workers in restaurants, schools, health care and university food operations, and other institutions. If Culinary Arts students are interested in pursuing Apprenticeship status, an American Culinary Federation (ACF) qualified Culinary Arts faculty chef will assist students with securing and supervising the required employment.

STUDENT LEARNING OUTCOMES:

Upon completion of this program graduates will be able to:

- Demonstrate skills and knowledge required of culinarians in basic and quantity food preparation.
- Demonstrate industry-standard knowledge and skills regarding sanitation, food safety, nutrition and supervision in the hospitality industry.
- Demonstrate the ability to make educated, lawful, ethical and productive decisions in food-service related supervisory positions.

PROGRAM ENTRY REQUIREMENTS:

New students are required to take College placement tests at the time of entry. Students identified as needing developmental work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

PROGRAM OF STUDY AND GRADUATION REQUIREMENTS:

A total of 66 credit hours as prescribed must be successfully completed with a grade point average of 2.0. Some students may wish to take additional courses beyond program requirements. Additional expenses for students in the program include uniforms, knife set, medical and dental examinations and field trips.

For More Information Contact:

The Division of Business and Technology, Room C1-9, 1700 Spring Garden Street, Philadelphia, PA 19130, Telephone (215) 496-6164; or the College Information Center (215) 751-8010.

CULINARY ARTS ASSOCIATE IN APPLIED SCIENCE COURSE SEQUENCE			
Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
FIRST SEMESTER			
CAHM 110 - Introduction to the Hospitality Industry		3	
ENGL 101 - English Composition I		3	ENGL 101
CIS 103 - Applied Computer Technology		3	Tech Comp
MATH 118 - Intermediate Algebra		3	Mathematics
CAHM 170 - Elementary Food Prep., Principles & Practices		4	
SECOND SEMESTER			
ENGL 102 - The Research Paper	ENGL 101	3	ENGL 102, Info Lit
Humanities Elective		3	Humanities
Social Science Elective		3	Social Sciences
CAHM 171 - Quantity Food Preparation	CAHM 170	4	
CAHM 151 - Elementary Baking and Pastry		4	
SUMMER (14-Week Session)			
CAHM 198 - Work Experience (400 hours)	CAHM 110	3	
THIRD SEMESTER			
Science Elective*		3/4	Natural Science
CAHM 271 - Food, Beverage Management & Labor Cost Controls	CAHM 110, CAHM 170, CIS 103 and Math 118 or higher	3	
CAHM 210 - American Cuisine	CAHM 170	4	
CAHM 185 - Dining Room Management		3	
CAHM 266 - Hospitality Law		3	
FOURTH SEMESTER			
CAHM 211 - Techniques of Garde Manger & International Cuisine	CAHM 170	4	
CAHM 276 - Food & Beverage	CAHM 171	3	

Management			
CAHM 270 - Advanced Food Production, Nutrition and Finishing	CAHM 171	4	
CAHM 280 - Introduction to Supervision in the Hospitality Industry	CAHM 110 & CAHM 198	3	

MINIMUM CREDITS NEEDED TO GRADUATE: 66

General Education Requirements

All General Education requirements are met through required courses (as indicated above) except for the **American/Global Diversity** requirement, the **Interpretive Studies** requirement and the **Writing Intensive** requirement. Therefore, in order to graduate, students in this program must choose one course that is designated **American/Global Diversity**, one course that is designated **Writing Intensive** and one course that is designated **Interpretive Studies**. The same course may be used to fulfill all three requirements. View the courses that fulfill all degree requirements and receive a more detailed explanation of the College's general education requirements to help in your selection.

* Students who plan to transfer to four-year institutions should choose their science elective based on the science requirements of their intended transfer institution.

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PROPOSED CATALOG PAGE

Culinary Arts

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Graduates of the program are prepared for positions as chefs, cooks and kitchen workers in restaurants, schools, health care and university food operations, and other institutions. If Culinary Arts students are interested in pursuing Apprenticeship status, an American Culinary Federation (ACF) qualified Culinary Arts faculty chef will assist students with securing and supervising the required employment.

STUDENT LEARNING OUTCOMES:

Upon completion of this program graduates will be able to:

- Demonstrate skills and knowledge required of culinarians in basic and quantity food preparation.
- Demonstrate industry-standard knowledge and skills regarding sanitation and, food safety.
- Demonstrate industry-standard knowledge and skills regarding nutrition.
- Demonstrate the ability to make educated, lawful, ethical and productive decisions in food-service related supervisory positions.

PROGRAM ENTRY REQUIREMENTS:

New students are required to take College placement tests at the time of entry. Students identified as needing developmental work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

Program of Study Requirements:

Culinary Arts students are responsible for purchasing uniforms, knife sets, and other related materials required for the program.

Graduation Requirements:

To qualify for the Associate in Applied Science (A.A.S.) degree in Culinary Arts, students must complete 65 credit hours as prescribed and attain a grade point average of 2.0. Some students may wish to take additional courses beyond program requirements.

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CULINARY ARTS ASSOCIATE IN APPLIED SCIENCE COURSE SEQUENCE			
Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
FIRST SEMESTER			
CAHM 161- Foodservice Safety and Sanitation		2	
CAHM 110 - Introduction to the Hospitality Industry		3	
ENGL 101 - English Composition I		3	ENGL 101
MATH 118 - Intermediate Algebra		3	Mathematics
CAHM 170 - Elementary Food Prep., Principles & Practices		4	
SECOND SEMESTER			
CIS 103 - Applied Computer Technology		3	Tech Comp
CAHM 171 - Quantity Food Preparation	CAHM 170	4	
CAHM 151 - Elementary Baking and Pastry		4	
DIET 106-Nutrition for a Healthy Lifestyle		3	
ENGL 102 - The Research Paper	ENGL 101	3	ENGL 102, Info Lit
SUMMER			
CAHM 198-Culinary Arts Work Experience	CAHM 110, CAHM 171, CAHM 161	3	
THIRD SEMESTER			
CAHM 185 - Dining Room Management	CAHM 110, CAHM 170	3	
CAHM 210 - American Cuisine	CAHM 171, CAHM 161	4	
Social Science Elective		3	Social Sciences
Humanities Elective		3	Humanities
CAHM 271 - Food, Beverage Management & Labor Cost Controls	CAHM 110, CAHM 170, CIS 103 and MATH 118 or higher	3	
FOURTH SEMESTER			
CAHM 211-International Cuisine	CAHM 171, CAHM 161	4	
CAHM 270 - Advanced Culinary Skills	CAHM 171, CAHM 161	4	
Science Elective*		3/4	Natural Science
CAHM 280 - Introduction to Supervision in the Hospitality Industry	CAHM 110 & CAHM 198	3	
MINIMUM CREDITS NEEDED TO GRADUATE 65			

General Education Requirements

All General Education requirements are met through required courses (as indicated above) except for the **American/Global Diversity** requirement, the **Interpretive Studies** requirement and the **Writing Intensive** requirement. Therefore, in order to graduate, students in this program must choose one course that is designated **American/Global Diversity**, one course that is designated **Writing Intensive** and one course that is designated **Interpretive Studies**. The same course may be used to fulfill all three requirements. View the courses that fulfill all degree requirements and receive a more detailed explanation of the College's general education requirements to help in your selection.

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