



2011 - 2012
Career and Technical Programs

Culinary Arts and
Hospitality Management
541.463.3503

lanecc.edu

Culinary Arts and Foodservice Management

Two-Year Associate of Applied Science Degree

Career Pathway Certificate of Completion, Baking and Pastry

Career Pathway Certificate of Completion, Food Preparation and Production

Career Pathway Certificate of Completion, Dietary Manager

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.

Accreditation The Culinary Arts two-year program (AAS degree) is 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 receive national certification status as a Certified Culinarian (CC).

Learning Outcomes The graduate of the two-year AAS 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.

Employment Trends:

- Food Service Managers - Statewide openings - 87 annually, projected through 2018; Lane County openings -7 annually, projected through 2018
- Chefs and Head Cooks - Statewide openings, 25 annually, projected through 2018; Lane County openings - 2 annually, projected through 2018
- Restaurant Cooks - Statewide openings, 556 annually, projected through 2018; Lane County openings - 41 annually, projected through 2018
- Production Bakers - Statewide openings, 92 annually, projected through 2018; Lane County openings - 39 annually, projected through 2018

Wages

- Chefs and Head Cooks - annual average hourly rate of \$17.02 in Lane County, \$20.11 statewide with an average annual salary of \$41,831;
- Food Service Managers - \$21.30 an hour in Lane County, \$25.29 statewide with an annual average salary of \$52,609;

- First-Line Supervisors and Managers of Food Preparation and Serving Workers - \$13.92 an hour in Lane County, \$15.86 statewide with an annual average salary of \$32,771;
- Restaurant Cooks - \$11.57 an hour to \$11.43 statewide with an annual average salary of \$23,771;
- Production Bakers - \$12.15 an hour to \$12.92 statewide with an annual average salary of \$26,877.

Costs in Addition to Tuition (2-year program estimate)*

Program fee (non-refundable)	\$325
Books, class fees, college fees, etc.	\$5,285
Differential Fees*	\$3,507
Total estimate	\$9,117

*This is the total of all the differential fees attached to Culinary Arts courses. These and other fees may change during the year - see the online credit class schedule for fees assigned to courses.

Licensing and Other Certification Exams Required During the course of the program, students may earn a Serv-Safe National Certification and be eligible to take National Restaurant Association Education Foundation (NRAEF) certificate examinations for various courses.

Prerequisites Students can enter the Culinary Arts sequence in fall term only. Complete college placement tests with the following minimum scores: writing-64, reading-68 and readiness for MTH 025 - taking Math Placement Test Parts A, B and C - 7 out of 10 in each part, and attach copies of test score sheets to application. Students with prior college credit, must attach a copy of transcript(s). Math must be current within one year or a placement test will need to be taken. A Lane County Food Handlers Card is required for entry into the program.

Admission Information Available from the Culinary Arts and Hospitality Management office or online at lanecc.edu/culinary.

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 employment. For more information contact Joe McCully, Cooperative Education Coordinator, Bldg.19, Rm. 210, 541.463.3516, mccullyj@lanecc.edu

Program Contact Wendy Milbrat, 541.463.3503.

Note ALL courses required for this program must be taken for a grade, not pass/no pass, and must be passed with a grade of C- or better.

Culinary Arts and Food Service Management

Two-Year Associate of Applied Science Degree

Courses recommended prior to beginning program:

Arts and Letters requirement ^{D,G,R}	3
Science/Math/Computer Science requirement ^{D,G,R}	3
Choice of:.....	3
Arts and Letters requirement ^{D,G,R}	
Science/Math/Computer Science requirement ^{D,G,R}	
Total Credits	9

First Year

CA 160 Introduction to Cooking Theories 1 ^{*,D,G}	5
CA 175 Foodservice Sanitation and Safety ^{D,G}	2
CG 203 Human Relations at Work ^{D,G}	3
HRTM 105 Restaurant Operations ^{D,G}	3
MTH 025 Basic Mathematics	
Applications or higher ^{*,D,G}	3
Total Credits	16

Fall

CA 162 Introduction to Cooking Theories 2 ^{*,D,G}	5
CA 184 Dining Room and Kitchen Lab 1 ^{*,D,G}	3
FN 105 Nutrition for Foodservice Professionals ^{D,G}	3
Program Electives ^{1,D,G}	2-8
Total Credits	13-14

Winter

CA 163 Introduction to Cooking Theories 3 ^{*,D,G}	5
CA 185 Dining Room and Kitchen Lab 2 ^{*,D,G}	4
CA 200 Restaurant and Menu Management ^{D,G}	3
WR 115W Introduction to College Writing: Workplace Emphasis or higher ^{D,G}	3
Total Credits	15

Spring

CA 163 Introduction to Cooking Theories 3 ^{*,D,G}	5
CA 185 Dining Room and Kitchen Lab 2 ^{*,D,G}	4
CA 200 Restaurant and Menu Management ^{D,G}	3
WR 115W Introduction to College Writing: Workplace Emphasis or higher ^{D,G}	3
Total Credits	15

Summer

CA 280 Co-op Ed: Culinary Arts, Second Year ^{D,G}	9
Total Credits	9

Second Year

CA 186 Dining Room and Kitchen Lab 3 ^{*,D,G}	4
CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 292 Advanced Cooking Theories 1 (Garde Manger) ^{*,D,G}	3
HRTM 265 Hospitality Financials 1 ^{D,G}	3
Total Credits	14-17

Winter

CA 176 Concepts of Taste and Flavor ^{*,D,G}	2
CA 187 Dining Room and Kitchen Supervision ^{*,D,G}	4
CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 293 Advanced Cooking Theories (International Cuisine) ^{*,D,G}	3
HRTM 275 Hospitality Financials 2 ^{*,D,G}	3
Total Credits	16-17

Spring

CA 279 Buffet and Banquet Planning ^{*,D,G}	2
CA 294 Advanced Cooking Theories 3 (American Regional) ^{*,D,G}	3
CA 297 Culinary Leadership ^{*,D,G}	2
HE 252 First Aid ^{D,G}	3
Program Electives ^{1,D,G}	2-9
Total Credits	12-16

**Program electives can be met at any time/term of the 2-Year Program.

Program 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 110 Culinary Adventuring: Local Guest Chef Series	2
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 163A Beginning Baking and Pastry	3
CA 163B Intermediate Baking and Pastry	3
CA 163C Advanced Baking and Pastry	3
CA 225 Catering Lab	2
CA 277 Culinary Competition Lab	2
ES 102 Contemporary Racial and Ethnic Issues	4
FN 206 Co-op Ed: Dietary Manager Seminar	2
FN 255 Introduction to Medical Nutrition Therapy	3
FN 280 Co-op Ed: Dietary Manager	4
GEOG 201 World Regional Geography	3
HRTM 104 Introduction to Travel and Tourism	3
HRTM 106 Introduction to Hospitality Management	3
HRTM 109 Principles of Meeting and Convention Management	3
HRTM 110 Hospitality Sales and Marketing	3
HRTM 130 Hospitality Information Systems	3
HRTM 140 Security in the Hospitality Industry	3
HRTM 281 Restaurant Ownership	3
HRTM 286 Fundamentals of Wine, Beer and Spirits	3
HST 104, 105, or 106 World History	4
PHL 201 Ethics	4
SP 115 Introduction to Intercultural Communications	4
SP 130 Business and Professional Speech	4
SUST 101 Introduction to Sustainability	3
WR 121 Introduction to Academic Writing	4

Culinary Arts and Food Service Management

Baking and Pastry

Career Pathway Certificate of Completion

Purpose The Career Pathways Certificate 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 Certificate Program apply directly to an Associate of Applied Science degree in Culinary Arts and Foodservice Management.

Learning Outcomes The graduate will:

- develop essential and advanced baking and pastry knowledge and skills.
- 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.

Admission Information Available from the Culinary Arts and Hospitality Management office or online at lanecc.edu/culinary.

Costs in Addition to Tuition (estimate)*

Differential Fees* \$717

*This is the total of all the differential fees attached to Baking and Pastry Career Pathway Certificate courses. These and other fees may change during the year - see the online credit class schedule for fees assigned to courses.

	Fall
CA 163A Beginning Baking and Pastry ^{D,G}	3
CA 175 Foodservice Safety and Sanitation ^{D,G}	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry ^{1,D,G}	2
Total Credits	7

	Winter
CA 163B Intermediate Baking and Pastry ^{D,G}	3
MTH 025 Basic Mathematics Applications or higher ^{*,D,G}	3
CA 123 Culinary Adventuring: International Baking ^{D,G}	2
Total Credits	10

	Spring
CA 163C Advanced Baking and Pastry ^{D,G}	3
CA 121 Culinary Adventuring: Composition of Cake ^{D,G}	2
CA 120 Culinary Adventuring: Seasonal Baking and Pastry ^{1, D,G}	2
Total Credits	7

¹CA 120 Seasonal Baking and Pastry requirement is 4 total credits; 2 credits may be completed in any term

Food Preparation and Production

Career Pathway Certificate of Completion

Purpose The Career Pathways Certificate Program in Food Preparation and Production is for students who want to gain entry into the food service industry as entry-level food production cooks. Some of the classes offered in this Certificate Program apply directly to an Associate of Applied Science degree in Culinary Arts and Foodservice Management.

Learning Outcomes The graduate 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 restaurant operations, menu planning and costing, and food and beverage controls.

Admission Information Available from the Culinary Arts and Hospitality Management office or online at lanecc.edu/culinary.

	Fall
CA 160A Food Preparation and Production ^{D,G}	3
CA 175 Foodservice Sanitation and Safety ^{D,G}	2
HRTM 105 Restaurant Operations ^{D,G}	3
Total Credits	8
	Winter
CA 160B Food Preparation and Production ^{2 D,G}	2
Program Elective ^{D,G}	2
CG 203 Human Relations at Work ^{D,G}	3
Total Credits	7

Check current class schedule for terms offered or go to: lanecc.edu/culinary/careerpathways.

Students may take Cooperative Education any term approved by the coordinator.

Students interested in transferring to a four-year institution should:

1. Substitute WR 121 classes for WR 115W.
2. Add MTH 111 and MTH 112.
3. Add a speech course.
4. Add WR 122 and WR 123.

Standard footnotes:

* Prerequisite required

B Must be passed with grade of "B" or better to use as a prerequisite

D Degree or certificate requirement; must be passed with grade of "C-" or better

G Must be taken for a grade, not P/NP; major requirement

R Required for AAS degree

Culinary Arts and Food Service Management

Dietary Manager

Career Pathway Certificate of Completion

Offered in partnership with the Health Professions Division by Culinary Arts and Hospitality Management, 541.463.3503

Purpose To offer Culinary Arts and Hospitality Management students the opportunity to earn an additional industry credential in dietary services management to broaden their employability as part of a health professionals team.

According to the Dietary Manager Association, a Certified Dietary Manager (CDM®) has the education, training, and experience to competently perform the responsibilities of a dietary manager and has proven this by passing a nationally-recognized credentialing exam and fulfilling the requirements needed to maintain certified status...CDMs are experts at managing dietary operations. They are trained and qualified to administrate menus, food purchasing, and food preparation; and to apply nutrition principles, document nutrition information, ensure food safety, manage work teams, and more.

Learning Outcomes Graduates will be able to direct and control or assist with the dietary departments of hospitals, long-term care facilities, schools, correctional facilities, and many other settings, having skills for:

- menu planning
- food purchasing
- food service sanitation and safety
- financial management
- employee recruitment, training and supervision
- supervising the serving of special meals prescribed for medical purposes
- nutritional screening
- documentation of nutritional assessment data in the medical record

Employment Trends, Food Service Managers Statewide openings - 87 annually, projected through 2018; Lane County openings - 7 annually, projected through 2018

Wages The Dietary Managers Association conducted a national online survey in 2008 of wages. For our region (California, Oregon, Washington and Alaska), in areas of a population under 100,000 (88 responses), the average salary was \$45,833. In a major city or suburb in our region (113 responses), the average salary was \$60,311.

Costs in Addition to Tuition and Registration Fees (estimates)*

Books\$100-300

Subject to change without notice.

Admission Information available from the Culinary Arts and Hospitality Management office or online at lanecc.edu/culinary.

Program Endorsement The Dietary Manager Program has been approved by the Dietary Managers Association through June 2015. Graduates are eligible for the credentialing exam and active DMA membership.

Cooperative Education (Co-op) The Dietary Manager Training Program requires 4 credits (150 hours) of practical experience. 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 employment. Contact Tamberly Powell, Dietary Manager Co-op Coordinator, Bldg. 4, Rm. 229, 541.463.5525, powellt@lanecc.edu

Program Coordinator Tamberly Powell, 541.463.5525, powellt@lanecc.edu

Program Counseling and Advising The Health Professions 1 Team, Building 1, Room 103

Required Courses	Winter
FN 105 Nutrition for Foodservice Professionals *,D,G	3
FN 255 Introduction to Medical Nutrition Therapy *,D,G	3
FN 206 Co-op Ed: Dietary Manager Seminar *,D,G	2
FN 280 Co-op Ed: Dietary Manager *,D,G	4
Total Credits	12

(Culinary Arts students completing this Certificate may take these Co-op hours as Program Elective credits for the AAS Degree)