

## CULINARY MANAGEMENT

### Program Overview

The hospitality and food service industry offers some of the brightest prospects in today's job market. Students can prepare for this growing field through MCC's Culinary Management program.

The program gives students the knowledge and hands-on skills needed for entry-level positions within various settings of the food service industry. Courses are designed to build a strong foundation, focusing on sustainable food; preparation, handling, sanitation and safety; and business and management. In addition to standard coursework, students have the opportunity to work in Slàinte, the student-run restaurant, attend guest lectures and participate in related field trips.

Students who successfully complete National Restaurant Association Educational Foundation (NRAEF) ManageFirst coursework during culinary management classes will be eligible for the industry-recognized ManageFirst Diploma. Students who successfully complete the Sanitation and Safety course are prepared to take the Illinois Sanitation Certificate examination.

**The primary purpose of an Associate in Applied Science degree is to prepare students for employment. The AAS degree is not designed specifically for transfer; however, there are opportunities to apply some coursework or the whole degree to a bachelor's degree program. For more information, see an academic advisor and the department chair.**

### Requirements for the Associate in Applied Science (AAS) in Culinary Management

Curriculum: OCC 140	Credit Hours		
<b>General Education Core</b>			
<b>Communications</b> 2 courses	6	(3) ENG 151 Composition I	(3) ENG 152 Composition II <b>or</b> (3) SPE 151 Intro to Speech
<b>Humanities &amp; Fine Arts</b> 1 course SPA 151 recommended	3	<b>Humanities</b> <i>Select from the following prefixes or course numbers:</i> ENG (does not include: 105, 151, 152, 088-099) FRE GER (3) JRN 152 Intro to Mass Communication (3) JRN 155 Newswriting (3) JRN 165 Intro to Broadcasting (3) JRN 170 Feature Writing PHI (4) SPA 151 Elementary Spanish I (4) SPA 152 Elementary Spanish II (4) SPA 251 Intermediate Spanish I (4) SPA 252 Intermediate Spanish II (3) SPE 155 Interpersonal Communication (3) SPE 161 Small Group Communication	<b>Humanities cont'd.</b> (3) SPE 251 Intercultural Communication (3) SPE 265 Fundamentals of Oral Interpretation <b>Fine Arts</b> <i>Select from the following prefixes or course numbers:</i> ART (does not include: 166, 290, 299) (3) AET 141 Interior Design I (3) AET 142 History of Interiors (3) AET 241 Interior Design II (3) DGM 167 Graphic Design I (3) DGM 168 Computer Art I (3) JRN 180 Intro to Film MUS (does not include: 100, 104, 160, 161, 162, 201-218) THE
<b>Mathematics, Physical or Life Sciences</b> 1 course  Mathematics course recommended	3	<b>Mathematics</b> <i>Select from the following prefixes or course numbers:</i> MAT (100-level or above)	<b>Sciences</b> <i>Select from the following prefixes or course numbers:</i> BIO CHM (3) GEG 220 The Global Environment (4) HRT 103 Intro to Plant Science (4) HRT 105 Intro to Soil Science
<b>Social and Behavioral Sciences</b> 1 course PSY 151 recommended	3	<i>Select from the following prefixes or course numbers:</i> ECO PSY	

<b>Program Core</b>	56	(3) CLM 100 Intro to Professional Hospitality (7) CLM 101 Culinary Skills I (7) CLM 102 Culinary Skills II (5) CLM 103 Culinary Skills III (7) CLM 104 Culinary Skills IV (2) CLM 105 Safety and Sanitation (3) CLM 106 Culinary Nutrition	(3) CLM 107 Culinary and Hospitality Supervision (5) CLM 108 Restaurant Operations (5) CLM 140 Garde Manger and Int'l Cuisine (3) CLM 150 Inventory and Purchasing Resources (3) CLM 160 Menu Planning (3) CLM 170 Hospitality Inventory Cost Control
<b>Total Degree Credits</b>	71		

**Other AAS Graduation Requirements:**

- 2.0 minimum cumulative GPA at MCC upon completion of program
- 15 semester hours of program-specific coursework taken at MCC
- Completion of Intent to Graduate form
- Completion of end-of-program assessment as directed by this department

**Requirements for the Chef's Assistant I Certificate**

<b>Curriculum: OCC 411</b>	<b>Credit Hours</b>	
<b>Program Core</b>	19	(3) CLM 100 Introduction to Professional Hospitality (7) CLM 101 Culinary Skills I (7) CLM 102 Culinary Skills II (2) CLM 105 Sanitation and Safety
<b>Total Certificate Credits</b>	19	

**Requirements for the Baking and Pastry Assistant I Certificate**

<b>Curriculum: OCC 413</b>	<b>Credit Hours</b>	
<b>Program Core</b>	19	(3) CLM 100 Introduction to Professional Hospitality (2) CLM 105 Sanitation and Safety (7) PAS 101 Pastry Skills I (7) PAS 102 Pastry Skills II
<b>Total Certificate Credits</b>	19	

**Other Certificate Graduation Requirements:**

- 2.0 minimum cumulative GPA at MCC upon completion of program
- For certificates of less than 12 credit hours, *all* required credits must be completed through MCC coursework. For all other certificates, one-half of the minimum credit hours required must be completed through MCC coursework.
- Completion of Intent to Graduate form

**For more information, contact the department chair:  
(815) 455-8732.**