

CULINARY MANAGEMENT

Program Overview

The hospitality & food service industry is one segment of the largest employment field in the world- travel and tourism. Students can prepare for this growing field through MCC's Culinary Management program and obtain additional industry certification by completing National Restaurant Association Educational Foundation (NRAEF) classes.

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 culinary foundation, with an emphasis on leadership and management skills, sustainable practices and food safety skills. Students complete the program by running Tartan Bistro, the student-run restaurant. Please visit www.mchenry.edu/culinary to see important program information including: the culinary student code of conduct, attendance expectations, culinary specific

scholarships and current transfer agreements to 4 year Baccalaureate programs.

Program Costs

CLM 101 and PAS 101 course fees include the MCC required student uniform and toolkit. Additional recommended items will vary by class and some additional items will be available for purchase in the bookstore. Student uniforms will be ordered the first week of classes during CLM 101 & PAS 101.

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 410	Credit Hours	
General Education Core		
Communications 2 courses	6	(3) ENG 151 Composition I (3) ENG 152 Composition II (3) SPE 151 Intro to Speech
Humanities & Fine Arts, Social & Behavioral Sciences Select 1 course from Humanities & Fine Arts or 1 course from Social & Behavioral Sciences PSY 151 and SPA 151 recommended	3-4	<p>Humanities & Fine Arts <i>Select 1 course from the following prefixes or course numbers:</i> (3) ART 150 Hum. Through Arts (3) ART 151 Art Appreciation (3) ART 155 Non-Western Art (3) ART 165 Ethnic Folk Art (3) ART 171 Art History I (3) ART 172 Art History II (3) ART 174 Studies in Cont Art (3) ART 175 History of Photo. (3) ENG (100 level and above excluding 105, 108, 151, 152, 250, 252) FRE (3) JRN 180 Intro. to Film (3) MUS 151 Music Apprec. (3) MUS 153 Intro. Non-Western Music (3) MUS 154 Intro. to Am. Music (3) MUS 171 Music History I (3) MUS 172 Music History II (3) PHI 151 Intro. to Philosophy (3) PHI 155 Intro. to Logic (3) PHI 160 Eastern Philosophy (3) PHI 240 Philosophy of Rel. (3) PHI 251 Intro. to Ethics (3) PHI 262 Found. Rel. Texts (3) PHI 261 Religions of World SPA (3) THE 151 Intro. to Theatre</p> <p>Social & Behavioral Sciences Choose 1 course from the following prefixes or course numbers: (3) ANT 151 Intro. to Anthro. (3) ANT 155 Intro. to Archaeol. (3) ANT 160 Intro. Phys. Anthro. (3) ANT 170 Intro. Cult. Anthro. (3) ECO 150 Intro. Economics (3) ECO 251 Microeconomics (3) ECO 252 Macroeconomics (3) GEG 202 Geography of the Developed World (3) GEG 203 Geography of the Developing World (3) GEG 204 Economic Geog. (3) HIS 131 Western Civ. I (3) HIS 132 Western Civ. II (3) HIS 165 History of Latin Am. (3) HIS 170 US History I (3) HIS 172 US History II (3) PLT 150 Intro. Pol. Thought (3) PLT 151 US Government (3) PLT 155 State & Local Govt. (3) PLT 251 Internat'l. Relations (3) PLT 255 Comparative Govt. (3) PSY 151 Intro. to Psychology (3) PSY 250 Hum Dev/Life Span (3) PSY 251 Child Psychology (3) PSY 255 Adult Development (3) PSY 260 Intro. Gerontology (3) PSY 265 Social Psychology (3) SOC 151 Intro. to Sociology (3) SOC 175 Soc. of Families (3) SOC 251 Social Problems (3) SOC 260 Soc. of Race & Eth. (3) SOC 261 Soc. of Sex & Gen.</p>

Mathematics, Physical or Life Sciences, Technology Select 1 course from Mathematics and 1 course from Physical or Life Sciences	6-8	Mathematics (3) BUS 145 Business Applications of Mathematics MAT (100-level or above)	Physical or Life Sciences <i>Select from the following prefixes or course numbers:</i> BIO CHM HRT
Program Core	47	(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 (2) CLM 105 Sanitation and Safety (3) CLM 106 Culinary Nutrition or (3) HFE 250 Nutrition for Wellness	(3) CLM 107 Culinary and Hospitality Supervision (3) CLM 130 Inventory, Purchasing & Costing (4) CLM 140 Garde Manger and Int'l Cuisine (3) CLM 160 Menu Planning (7) CLM 208 Restaurant Operational Skills
Business Elective	0-2	(0-2) BUS 255 Business Internship (optional)	
Total Degree Credits	62-67		

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 graduation application
- Completion of end-of-program assessment as directed by this department

Requirements for the Chef's Assistant I Certificate

Curriculum: OCC 411	Credit Hours	
Program Core	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
Total Certificate Credits	19	

For more information, visit: www.mchenry.edu/chef

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 graduation application

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