

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	Minimum Credit Hours	Courses	
Written Communication	3	ENG 151 or ENG 152 recommended <i>Please see page 65 for AAS Degree course options</i>	
Oral Communication	3	SPE 151 recommended <i>Please see page 65 for AAS Degree course options</i>	
Arts Humanities Social Science Behavioral Science	3	PSY 151 recommended <i>Please see page 65 for AAS Degree course options</i>	
Mathematics Physical Science Life Science	3	<i>Please see page 65 for AAS Degree course options</i>	
Arts Humanities Social Science Behavioral Science Mathematics Physical Science Life Science	3	<i>Please see page 65 for AAS Degree course options</i>	
Total General Education	15		
Program Core	39	(2) 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 107 Culinary and Hospitality Supervision or (3) MGT 210 Human Resources Management (3) CLM 130 Inventory, Purchasing & Costing (3) CLM 160 Menu Planning (7) CLM 208 Restaurant Operational Skills

Program electives	10	(2) CLM 255 Culinary Business Internship (7) PAS 101 Pastry Skills I	(3) CLM 106 Culinary Nutrition (4) CLM 140 Garde Manger and Int'l Cuisine (3) CLM 180 Bar and Beverage Management (3) CLM 181 Introduction to Wine Culture (3) HFE 250 Nutrition for Wellness
Total Minimum Degree Credits	64		

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 Assistant Restaurant Manager Certificate Pathways

Curriculum: OCC 417	Credit Hours	
Program Core	29	(2) CLM 100 Introduction to Professional Hospitality (7) CLM 101 Culinary Skills I (3) CLM 107 Culinary and Hospitality Supervision or (3) MGT 210 Human Resources Management (2) CLM 255 Restaurant Operations Internship (7) PAS 101 Pastry Skills I (3) MGT 205 Creative Leadership (3) MGT 225 Cross Cultural Management (2) PAS 255 Bakery Operations Internship
Total Certificate Credits	29	

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

Requirements for the Beverage Management Certificate

Curriculum: OCC 418	Credit Hours	
Program Core	21	(2) CLM 100 Introduction to Professional Hospitality (2) CLM 105 Sanitation and Safety (3) CLM 107 Culinary and Hospitality Supervision (3) CLM 130 Inventory, Purchasing & Costing (3) CLM 160 Menu Planning (3) CLM 180 Bar & Beverage Management (3) CLM 181 Introduction to Wine Culture (2) CLM 255 Restaurant Operations Internship
Total Certificate Credits	21	

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

Requirements for the Chef's Assistant I Certificate

Curriculum: OCC 411	Credit Hours	
Program Core	18	(2) 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	18	

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

Requirements for the Hospitality Marketing Specialist Certificate

Curriculum: OCC 419	Credit Hours	
Program Core	29	(2) CLM 100 Introduction to Professional Hospitality (7) CLM 101 Culinary Skills I (3) CLM 107 Culinary and Hospitality Supervision (3) CLM 160 Menu Planning (2) CLM 255 Restaurant Operations Internship (3) MKT 160 Social Media Marketing (7) PAS 101 Pastry Skills I (2) PAS 255 Bakery Operations Internship
Program Electives	6	(3) MKT 110 Principles of Marketing (3) MKT 120 Principles of Advertising (3) MKT 130 Professional Selling (3) MKT 140 Principles of Retailing
Total Certificate Credits	35	

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

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.**