

Culinary Arts

Certificate of Completion

PROGRAM DESCRIPTION

This program is designed to expose students to the step-by-step process, from foundation to advanced skill mastery, of classical and contemporary culinary techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry.

ACCREDITATION

American Culinary Federation (ACF)

PROGRAM COSTS

(beyond standard tuition/fees and textbooks)

Material Costs

- \$23 OLCC Liquor Control Card
- Additional costs for books, knives and supplies approximately \$1,500

Enrollment Fees

- Specified courses carry a \$185 per credit course fee for lab and consumable materials (estimated at \$4440)

PROGRAM ENTRANCE REQUIREMENTS

Academic Entrance Requirements

- Required:
 - Completion of or enrollment in WR 121 Academic Composition or BA 214 Business Communications
 - Minimum placement scores resulting in MTH 060 Algebra I placement (equivalent to CUL 090 Applied Math for Culinary Arts) or completion of MTH 020 Pre-Algebra/MTH 031 Health Care Math ("C" or better)

PROGRAM PERFORMANCE STANDARDS

Academic Requirements

- Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
- All courses in the program must be completed with a grade of C or higher.

PROGRAM COURSE REQUIREMENTS

Core Requirements

BAK 101	Introduction to Baking & Pastry ¹	4
CUL 090	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
CUL 110	Culinary Foundations I ¹	4
CUL 140	Culinary Foundations II ¹	4
CUL 170	Culinary Foundations III ¹	4
CUL 180	Modern Garde Manger ¹	4
CUL 200	Kitchen Operations/Elevation	5
CUL 230	Nutrition & Healthy Cooking ¹	4
HM 130	Supervision in Hospitality	4
HM 150	Procurement & Cost Control	3
HM 190	Dining Room Operations	5
WR 121	Academic Composition	4
or BA 214	Business Communications	

Total Credits 51

¹ Course carries a \$185 per credit fee for lab and consumable materials.