

CASCADE CULINARY INSTITUTE- CULINARY ARTS

CERTIFICATE OF COMPLETION ASSOCIATE OF APPLIED SCIENCE

The Cascade Culinary Institute Culinary Arts program has been accredited by the American Culinary Federation Foundation Accrediting Commission since 2003. This program is designed to expose students to the step-by-step process, from foundation to advanced skill mastery, of classical and contemporary culinary arts techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry. Emphasis is given to technique and ratios over that of recipes. The curriculum delivers hands on applied learning that is grounded in theory. Instructors conduct daily assessment of student learning in the areas of applied competency-based skill development, professionalism, food safety and sanitation, and organization; combined with standard homework assignments, projects, quizzes and exams. All courses required for the program must be completed at a "C" grade or better and graduates must have a cumulative 2.0 GPA or higher.

COST OF PROGRAM

- \$23 OLCC Liquor Control Card
- \$185 per credit course fee
- Additional costs for supplies: toolkit, uniforms and textbooks, approximately \$1,500.

PROGRAM ENTRANCE REQUIREMENTS

- High school diploma or GED
- Minimum placement scores resulting in WR 121 placement OR completion of WR 65/95 ("C" or better)
- Minimum placement scores resulting in MTH 60 placement (equivalent to CUL 90) OR completion of MTH 20/31 ("C" or better)

CERTIFICATE OF COMPLETION (51 CREDITS)

TERM ONE

CUL 90	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
CUL 110	Culinary Arts Foundations I	4
WR 121	English Composition	4

TERM TWO

CUL 140	Culinary Foundations II	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3

TERM THREE

CUL 170	Culinary Foundations III	4
CUL 180	Modern Garde Manger	4
HM 190	Contemporary Dining Room Service Operations, Etiquette and Guest Relations	5

TERM FOUR

BAK 101	Introduction to Baking and Pastry	4
CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4

ASSOCIATE OF APPLIED SCIENCE (95 CREDITS)

TERM ONE

CUL 90	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
CUL 110	Culinary Foundations I	4
WR 121	English Composition	4

TERM TWO

BAK 101	Introduction to Baking and Pastry	4
CUL 140	Culinary Foundations II	4
HMI30	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3

TERM THREE

CUL 170	Culinary Foundations III	4
CUL 180	Modern Garde Manger	4
HM 190	Contemporary Dining Room Service Operations, Etiquette and Guest Relations	5
HM 210	Menu Composition and Analysis	3

TERM FOUR

CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 220	International Cuisine and Global Flavor Profiling	4
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4
CUL 280	Culinary Arts Industry Internship	6

TERM FIVE

CUL 240	Butchery	4
I course	Culinary Specialization List	4
I course	Culinary Specialization List	4

TERM SIX

HM 160	Wine and Specialty Beverage Management and Service	3
I course	Culinary Specialization List	4
I course	Culinary Specialization List	4

TERM SEVEN

CUL 270	Culinary Arts Capstone Internship	6
HM 290	Career Success and E-Folio Presentation	2

SPECIALIZATION(S)

BA 101	Intro to Business	4
BA 206	Management Fundamentals I	4
BA 223	Marketing Principles I	4
BA 250	Entrepreneurship	4
BAK 210	Modern Sugar and Chocolate Décor	4
BAK 220	Celebration and Specialty Cakes	4
BAK 235s	Classical French Pastries	4
BAK 240	The Craft of Artisan Breads	4
BAK 245s	Advanced Sugar Décor & Chocolate Sculpting	4
BAK 255s	Artisan Breads with Heirloom Whole Grains	4
CUL 245s	Modernist Cuisine & the Evolution of Cooking	4
CUL 255s	Event Planning and Execution with Modern Banquet Cookery	4
CUL 265s	Advanced Skill Development and Culinary	4

	Competition Mastery	
NUTR 100's	Nutrition Therapy and Clinical Management ³ Practices	
RMGT 275s	Hospitality Industry Marketing: The ³ Blogosphere, Food Photography, and Social Media	
RMGT 295s	Restaurant Industry Entrepreneurship and Concept Development	3
SUST 100s	Sustainable Food Production Systems Overview and Operational Assessment	3
SUST 150s	Applied Growing and Raising of Farm Plants and Animals	4
SUST 180s	Applied Harvesting and Food Preservation ⁴ Principles	
SUST 190s	Farm-to-Table and Sustainable Cuisine Practices	4
CUL 199	Selected Topics: Culinary	4
BAK 101	Introduction to Baking & Pastry	4
CUL 101	Introduction to Culinary	4

Visit <http://www.cocc.edu/Financial-Aid/Gainful-Employment/> to find more information on program cost, how students have financed the cost, average graduation rate and jobs associated.

Effective for 2016–17 Academic Year