

Culinary Skills and Management



Business • Management • Marketing • Technology

The associate of applied science degree with specialization in culinary skills and management and the culinary skills and management certificate program are designed to prepare students for careers in the food service industry. Labor market projections indicate that opportunities for trained cooks and chefs are expected to increase in the years ahead.

Students in the culinary skills and management program take college courses to gain knowledge and skills in cooking and restaurant operation. They receive hands-on experience operating the Cuisine 1300 Restaurant located on the MCCC campus and also gain experience in banquet operations, catering and kitchen management.

Graduates of this program are prepared to accept jobs as cooks and chefs in hotels, fine dining restaurants, resorts and institutions. The work is demanding and the hours are long; however, job security, promotions and good salaries reward the energetic worker.

Students are required to purchase their own uniforms, knives, tools and books. It is recommended that students have food service experience prior to enrollment in the program at MCCC.

In addition to completion of the required general education courses, students desiring the program designation on their transcript must complete the required core and specialized courses. Students are required to take the CSM courses in the order listed; however, the remaining courses required for the degree may be selected in accordance with the college schedule and advisor recommendations.

Students are reminded that CSM 111 (Food Sanitation) must be completed successfully before they may enroll in CSM 101A-D. CSM 111 is offered in the six-week summer session immediately preceding fall semester.

Credits

Required General Education Courses	19
ENGL 151 (English Composition I) or ENGL 101 (Written and Oral Communication)	3
† BSMTH 101 (Business Math)	3
POLSC 151 (Introduction to Political Science)	3
¹ Social Science/Humanities Elective.....	3
² Science Elective.....	4
† CIS 130 (Introduction to Computer Information Systems)	3

Required Core Courses 44

Pre-1st Semester

³ CSM 111 (Food Sanitation)	2
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1st Semester

CSM 101 (Food Preparation I)

CSM 101A (Introduction to Culinary Arts)	4
CSM 101B (Basic Restaurant Production)	2
CSM 101C (Baking I)	2
CSM 101D (Soups, Stocks, Sauce Production)	2

2nd Semester

CSM 116 (Food Preparation II)

CSM 116A (Introduction to Buffet Preparation)	4
CSM 116B (Beginning Pastries)	2
CSM 116C (Baking II)	2
CSM 116D (Institutional Food Preparation)	2

Spring Semester

CSM 114 (Nutrition)	2
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3rd Semester

CSM 201 (Advanced Food Preparation I)

CSM 201A (Introduction to Hospitality Industry)	2
CSM 201B (Dining Room Procedures)	1
CSM 201C (Menu Planning)	1
CSM 201D (Purchasing and Receiving)	1
CSM 201E (a la Carte Food Preparation)	3

4th Semester

CSM 216 (Advanced Food Preparation II)

CSM 216A (Garde Manger)	2
CSM 216B (Menu Planning)	1
CSM 216C (Ice Carving)	2
CSM 216D (Advanced Buffet Preparation)	3
CSM 119 (Bar Management)	1
CSM 207 (Restaurant Management and Supervision)	3

Total Degree Requirements 63

† Tech Prep course. See page 14.

¹ See the social science/humanities alternatives listed on page 37.

² See the science alternatives listed on page 38.

³ CSM 111 is offered during the summer session and must be completed successfully before the student enrolls in CSM 101A-D.

Certificate Program: Culinary Skills and Management

Monroe County Community College offers certificate programs, recognizing that many employers place value on a certificate which authenticates specialized educational preparation. Certificate programs are designed to develop specific skills. Each program concentrates on specialty courses with skill development and job upgrading being the primary objective. The courses taken under the certificate plan are applicable to the associate degree.

Job opportunities include:

- Airlines
- Catering
- Clubs
- Hospitals and institutions
- Resorts
- Restaurants and hotels
- Vending
- Fine dining cooks

¹ CSM 111 (Food Sanitation)	2
CSM 101 (Food Preparation I)	
CSM 101A (Introduction to Culinary Arts)	4
CSM 101B (Basic Restaurant Production)	2
CSM 101C (Baking I)	2
CSM 101D (Soups, Stocks, Sauce Production)	2
CSM 116 (Food Preparation II)	
CSM 116A (Introduction to Buffet Preparation)	4
CSM 116B (Beginning Pastries)	2
CSM 116C (Baking II)	2
CSM 116D (Institutional Food Preparation)	2
CSM 114 (Nutrition)	2
CSM 201 (Advanced Food Preparation I)	
CSM 201A (Introduction to Hospitality Industry)	2
CSM 201B (Dining Room Procedures)	1
CSM 201C (Menu Planning)	1
CSM 201D (Purchasing and Receiving)	1
CSM 201E (a la Carte Food Preparation)	3
CSM 216 (Advanced Food Preparation II)	
CSM 216A (Garde Manger)	2
CSM 216B (Menu Planning)	1
CSM 216C (Ice Carving)	2
CSM 216D (Advanced Buffet Preparation)	3
CSM 119 (Bar Management)	1
CSM 207 (Restaurant Management and Supervision)	3

Total Certificate Requirements 44

¹ CSM 111 is offered during the summer session. This course must be completed successfully before the student enrolls in CSM 101A-D.

For a student to be considered for the culinary skills and management program, the Business Division of Monroe County Community College requires:

1. High school graduation or successful completion of the General Education Development (GED) test.
2. Completed Monroe County Community College Application for Admission form.
3. Official transcripts from high school and all post-secondary schools (if applicable).
4. Two letters of personal reference (references from food service employers or instructors preferred).
5. One of the following:
 - ACT scores of 18 or higher in math, reading and English;
 - COMPASS scores meeting currently accepted levels for satisfaction of general education graduation requirements, or placement above 090 course levels;
 - Completion of mandated 090 courses.
6. Recent employment record. (The Culinary Skills and Management Admissions Committee is interested in a student's exposure to and experience with the food service industry; therefore, such experience is preferred.)
7. It is mandatory that applicant complete these steps for candidacy and have a completed folder on file in the Admissions Office no later than April 15 of the year the applicant wishes to enter the program.
8. When all of the above steps have been completed, the applicant must contact the Culinary Skills and Management Office to set up an interview appointment. An admission interview is required for entry to the program.

The culinary skills and management program at Monroe County Community College emphasizes food preparation, restaurant management and food service operations. Applicants to the program should be in good general health; be able to stand for prolonged periods at work stations such as stove tops, prep tables and sinks; move swiftly between work areas within a busy and very active setting, and safely lift and handle up to 30 pounds. The student is regularly required to talk, hear, view and effectively perform in a variety of culinary kitchen/restaurant situations. Keen senses of sight, taste and smell are also vital to a student's success in this program. The student is frequently required to stand, walk, stoop or kneel. The student is exposed to heat generated from the use of kitchen equipment. To insure personal safety of the individual student and fellow class members, all students must be able to hear and understand verbal instructions, follow procedures, be able to multitask, work under stressful situations and meet deadlines.