

CULINARY SKILLS AND MANAGEMENT

Business Division

Web Site: <http://www.monroeccc.edu/business/culinary/culinary.htm>

The culinary skills and management certificate program is designed to prepare students for careers in the food service industry. New labor market projections indicate that opportunities for trained cooks and chefs are expected to increase in the years ahead. New 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. 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. There will be additional expenses for participation in required field trips. It is recommended that students have food service experience prior to enrollment in the program at MCCC.

Students are required to take the culinary skills and management courses in the order listed; however, the remaining courses required for the associate of applied science degree may be selected in accordance with the college schedule and advisor recommendations.

Students are required to successfully complete CSM 111 (Food Sanitation) before they may enroll in CSM 101A-D (Food Preparation I courses). CSM 111 (Food Sanitation) is offered in the six-week Summer Session immediately preceding Fall Semester.

Career Opportunities

Students completing this program are prepared to accept jobs as cooks and chefs in:

- Resorts, hotels and casinos
- Fine dining restaurants
- Hospitals and health care facilities
- Catering and mobile food service enterprises
- Vending
- Food service management and distribution

Transfer Information

The MCCC culinary skills and management program has an articulation agreement with Eastern Michigan University in hotel and restaurant management. For more information, please see <http://www.emich.edu/ccr/artguide.php#MON>.

Additional information about transferring to a four-year college or university may be found at <http://www.monroeccc.edu/academicadv-transfer/transindex.htm>.

Culinary Skills and Management Certificate

	Credits
Required Core Courses	44
Pre-1st Semester	
CSM 111 (Food Sanitation)	2
<i>Must be completed during the Summer Term before a student will be permitted to enroll for CSM 101 (Food Preparation I) courses.</i>	
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
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 201E (a la Carte Food Preparation)	3
CSM 207 (Restaurant Management and Supervision)	3
CSM 219 (Beverages in Food Service)	2
4th Semester	
CSM 216 (Advanced Food Preparation II)	
CSM 216A (Garde Manger)	2
CSM 216B (Menu Planning)	1
CSM 216D (Advanced Buffet Preparation)	3
CSM 216E (Contemporary Food Design & Architecture)	2

Total Certificate Requirements 44 credits
Total Certificate Cost 59 minimum billable contact hours

GAINFUL EMPLOYMENT INFORMATION—CERTIFICATE
 Gainful employment information for the culinary skills and management certificate is available on our website at [https://www.monroeccc.edu/consumer/gainfulemp/CSM.CERT%20-%20GE%20Disclosure%20\(2017\)/12.0503-Gedt.html](https://www.monroeccc.edu/consumer/gainfulemp/CSM.CERT%20-%20GE%20Disclosure%20(2017)/12.0503-Gedt.html).

Associate of Applied Science Degree: Culinary Skills and Management Program

Students wishing to pursue the associate of applied science degree in culinary skills and management will be required to successfully complete the General Education coursework outlined below. These courses may be taken anytime during the student's program and should be selected with input and advice from a program advisor or counselor.

Note: The following codes identify courses that satisfy MCCC's General Education Requirements:

- (C1) GE Natural Sciences Competency
- (C2) GE Mathematics Competency
- (C3) GE Writing Competency
- (C4) GE Computer Literacy Competency
- (C5) GE Human Experience Competency
- (C6) GE Social Systems Competency

Required General Education Courses	Credits 19-20
C1 Natural Science Competency	4
C2 Mathematics Competency	3 or 4
C3 ENGL 151 (English Composition I)	3
C4 Computer Literacy Competency	3
C5 Expressions of the Human Experience Competency . . .	3
C6 Social Systems Competency	3

See the General Education Requirements on Page 31 or the college website (www.monroeccc.edu) for a list of courses that satisfy the General Education Learning Competencies.

Total Degree Requirements **63-64 credits**
Total Degree Cost **79 minimum billable contact hours**

Program Application Information and Process

Culinary skills and management is a selective admission, limited space program. 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.
3. Official transcripts from high school and all post-secondary schools attended (if applicable).
4. Two letters of personal reference (references from food service employers or instructors preferred).

5. One of the following:
 - ACT scores of 20 or higher in math and 18 or higher in reading and English;
 - Take the Accuplacer Placement Test – if 090 courses are required, they must be successfully completed prior to – or concurrently with – fall culinary classes;
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 an applicant complete these steps for candidacy and have a completed folder on file in the Admissions and Guidance Office no later than April 15 of the year the applicant wishes to enter the program. When all of the steps have been completed, the applicant must contact the Office of Admissions and Guidance to set up an interview appointment. A mandatory admission interview with the chef instructor is required for entry into the program. If openings in the program are available after the May interview and selection process, a second round of applicant reviews and interviews may be conducted. The deadline for this second round process will be June 15 prior to the start of the Summer Term (when CSM 111 must be taken).

The culinary skills and management program at MCCC 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. Students are 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.