

PROGRAM PLANNING GUIDE

CULINARY ARTS PROGRAM ATA Degree and Certificate of Completion

PROGRAM DESCRIPTION: The Culinary Arts Program at South Puget Sound Community College is designed to provide knowledge and skills in the areas of food production, service and hospitality, and kitchen supervision and management. First year students progress through high volume cafeteria applications using basic fundamental knowledge in the areas of short order, pantry, sauté, starch and vegetables, meats and seafood, soups and sauces, and restaurant baking. Second year students build on skills learned in the first year while preparing contemporary and classical foods of western and eastern cultures in the dining room operation.

All students in the program will gain valuable specifically marketable skills, regardless of previous experience in the hospitality/food service industry or develop a plan to achieve career goals.

PROGRAM OUTCOMES: South Puget Sound Community College believes that all students need to develop a broad range of abilities that will not only make them more effective in their professional pursuits but will enhance their capacity to relate well to others in their daily lives. Therefore students who complete an ATA Degree in Culinary Arts will be able to:

Demonstrate the following skill standards:

- Perform the essential principles of professional work ethic in the field of culinary arts including, punctuality, honesty, integrity, understand fundamental ethical issues, communicate effectively in oral, written, and graphic form, apply fundamental quantitative and computation skills, maintain a helpful and positive attitude (teamwork), deal positively with differences and managing interpersonal relationships, understand themselves and others as they interact in a global environment.
- Knowledge of advanced cooking methods and application of these methods.
- Knowledge of foods and supplies, and their cost.
- Knowledge of nutritional content of foods.
- Advanced hand skills and techniques.
- Proficiency in the use of hand tools and knives.
- Operate and maintain kitchen equipment.
- Organization (mise en place).
- Production at a high level while maintaining quality.
- Knowledge of safety and sanitation.

PROGRAM INFORMATION/CONTACTS:

Admission:

Applications for admission and financial aid are available in Building 25, Office of Enrollment Services, or call (360) 596-5241. Information is also available at the college website: www.spscc.ctc.edu. Students may begin the Culinary Arts Program every quarter with permission of instructor.

Length of Program:

Full-time students typically complete this program in one year for the certificate or two years for the Associate of Technical Arts Degree, if basic skills are complete.

Costs:

Tuition is subject to change by the State Legislature. Detailed tuition information is available in the quarterly class schedule. Tuition and fees do not include the cost of textbooks and supplies.

Advisors:

Chef Dan Martinson, CCE (360) 596-5445, and Chef Bill Wiklendt, CEC, CCE, AAC, (360) 596-5392.

Special Program Note:

A Washington State Food Handler's Permit must be acquired before entry into the program. Individuals without this permit will not be allowed to enter instructional kitchens or work areas.

CAP 102, 103, 104 are lecture, group discussion courses which meet in a classroom on the South Puget Sound Community College campus. CAP 121, 125, 132, 134, 135, 136, 137, 138, 140, 141, 234, 235, 236, 237, 238, 267, 268, 269 are laboratory courses involving work in the instructional kitchens. All 100-level Culinary Arts Program course work may be taken separately with permission of the instructor.

There are three entry points per quarter on a space available basis; some courses have prerequisites.

All equipment, clothing, and supplies must be purchased prior to the first day of class.

Personal Hygiene Code:

A personal hygiene and professional conduct code is in effect in college kitchens as follows: Hair must be neatly maintained, clean, and under control at all times. If a beard is worn, it must be closely trimmed.

Per ACF Standards:

No acrylic or finger nail polish may be worn, no dangling earrings, rings are to be restricted to one band type only.

Required Supplies:

All tools must be permanently marked with student ID# or name with indelible pen or engraver – engraver is available in Food Service Department. All costs are estimated.

1. French Chef's Knife - 8"	\$35.00 - 130.00
2. French Chefs Knife - 10"	\$35.00 -150.00
3. Stiff Boning Knife - 6"	\$15.00 - 90.00
4. Flexible Fillet Knife - 9"	\$20.00 - 85.00
5. Saw Knife (Bread) - 10"	\$15.00 - 125.00
6. Paring Knife - 3	\$7.00 - 45.00
7. Meat Slicer - 12"	\$30.00 - 150.00
8. Tourne' Knife	\$10.00
9. Sharpening Steel	\$25.00
10. Shears	\$25.00
11. Immersion Thermometer	\$15.00
12. Roasting Fork	\$20.00
13. Griddle Spatula	\$20.00
14. 2 X 2 Metal Spatula	\$10.00
15. Vegetable Peeler	\$5.00
16. Melon Baller	\$10.00
17. Fish Tweezers	\$15.00
18. Oyster Knife	\$15.00
19. Zester	\$10.00
20. Tomato Shark	\$10.00
21. Personal Timer	\$20.00
22. Professional Tool Bag/Case	\$50.00 - 100.00

Required Clothing:

Kitchen:

Double Breasted Chef's Coat

(2 each @ \$24) - \$48.00

Cooks Check Pants (2 each @ \$19.00) - \$38.00

Four Way Aprons (2 each @ \$5.00) \$10.00

Closed Toe Black Leather Shoes \$60.00 - 100.00

White Socks (2 each @\$5) - \$10.00

The following items must be purchased at the beginning of CAP 121, Waitstaff I:

Button-Down Long-Sleeve White Shirt/Blouse - \$15.00

Black Dress Slacks or Knee Length Skirt - \$25.00

Black Socks - \$5.00

Appropriate Black Footwear

\$60.00 - 100.00

Black Tie - \$10.00

PROGRAM REQUIREMENTS: An Associate of Technical Arts degree will be awarded upon successful completion of a minimum of 90 credits in courses numbered 100 or above. All core and general education list requirements must be met, with any additional credits to be selected as electives.

Prerequisite:

All students must have successfully completed MATH 090, READ 092, and ENGL 092, or with instructor approval, to register for any 100 CAP courses in the Culinary Arts Program.

All students must have successfully completed ENGL 097, or with instructor's approval, to register for CAP 121, CAP 132, or any 200 CAP courses in the Culinary Arts Program.

Basic Skills Requirements:

English, Reading, or Math may be required based on placement testing. Students are encouraged to complete basic skills requirements at the beginning of their education. Basic skill deficiencies must be completed prior to graduation. If basic skills courses are required, the credits will be in addition to the 90-credit hours required for graduation and should be completed prior to beginning program courses.

ENGL 097	Basic Writing II	5 credits
READ 097	Analytical Reading II	5 credits
MATH 090	Basic Math II	5 credits

Core Requirements:

CAP 102	Nutrition for the Foodservice Professional	5 credits
CAP 103	Applied Foodservice Sanitation	5 credits
CAP 104	Supervision in the Hospitality Industry	5 credits
CAP 121	Waitstaff I	4 credits
CAP 125	Short Order Foods	4 credits
CAP 132	Restaurant Baking I	4 credits
CAP 134	Saute I	4 credits
CAP 135	Food Prep I (Starch/Vegetables)	4 credits
CAP 136	Food Prep II (Meat/Seafood)	4 credits
CAP 137	Pantry I	4 credits
CAP 138	Sauce I	4 credits
CAP 140	Catering	4 credits
CAP 141	Purchasing and Receiving	4 credits
CAP 234	Saute II	4 credits
CAP 235	Food Prep III (Starch/Vegetables)	4 credits
CAP 236	Food Prep IV (Meat/Seafood)	4 credits
CAP 237	Pantry II	4 credits
CAP 238	Sauce II	4 credits
CAP 267	Garde Manager	4 credits
CAP 268	Clipper Café Sous Chef	4 credits
CAP 269	Percival Room Sous Chef	4 credits

General Education Requirements:

Complete a minimum of three credits from each of the four categories: Reading/Writing, Listening/Speaking, Computation, and Human Relations. Unless specific courses are listed below, refer to the General Education List for the Associate of Technical Arts/Associate Degree Nursing/Certificate of Completion.

For a Certificate of Completion, a single course (CMST& 210 (formerly SPCH 103), CMST& 230 (formerly SPCH 115) or CMST 240 (formerly SPCH 105) may count for two Communication and Human Relations Categories.

Communication

Reading/Writing

ENGL& 101	English Composition I (formerly WRIT 101)	5 credits
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Speaking/Listening

5 credits

Computation

5-8 credits

Human Resources

3-5 credits

Cooperative Work Experience/Internships:

Cooperative Work Experience is the internship program a South Puget Sound Community College and offers students an opportunity to receive college credit for paid or unpaid work experience related to their educational goals. This program gives students an opportunity to apply their skills while still in college.

The Cooperative Work Experience/Internship Office number is (360) 596-5359. Please call for an appointment.

For more information, contact the Cooperative Work Experience/Internship office at (360) 596-5359 (Bldg 22-204) or at <http://www.spscc.ctc.edu/internship/>

DIVERSITY REQUIREMENT: South Puget Sound Community College requires all new students seeking an Associate Degree to complete a “diversity” course which meets the college criteria for listing as a diversity course, and has been approved for such listing by the college Instruction Council prior to the student enrolling in the class.

OFFICE OF CIVIL RIGHTS COMPLIANCE STATEMENT: South Puget Sound Community College’s equal opportunity policy prohibits discrimination in our services and in employment against any person on the basis of race or ethnicity, creed, color, national origin, sex, marital status, sexual orientation, age, religion, Vietnam-era or disabled veteran status, or the presence of any sensory, physical or mental disability except in the case of a bona fide occupation qualification. South Puget Sound Community College is an equal opportunity/affirmative action employer and complies with the Americans with Disabilities Act (ADA).

Effective: 2008-2009 Academic Year

Revised: February 28, 2008