

• HOSPITALITY ADMINISTRATION - CULINARY ARTS CONCENTRATION •
Associate in Applied Science Degree

LENGTH: Six-Semester (Two-Year) Program

PURPOSE: This program is designed to produce management personnel for the culinary arts/hospitality industry.

AREA I WRITTEN COMPOSITION

ENG 101..... English Composition I..... 3

AREA II HUMANITIES AND FINE ARTS

CUA 183..... Culinary Art Sculpture 3

SPH 107 Fundamentals of Public Speaking 3

AREA III NATURAL SCIENCES AND MATHEMATICS

Natural Science Elective 4

HSM 140 Hospitality Industry Computer Systems..... 3

BUS 150/MTH 116 or higher Business Math/Mathematical Applications 3

AREA IV HISTORY, SOCIAL, AND BEHAVIORAL SCIENCES

History, Social or Behavioral Science Elective..... 3

AREA V PRE-PROFESSIONAL, MAJOR, AND ELECTIVE COURSES

CUA 101..... Orientation to Hospitality Profession..... 3

CUA 112..... Sanitation, Safety & Food Service 2

HMM 241 Restaurant Service Management..... 3

CUA 213..... Food Purchasing and Cost Control 3

HMM 260 Human Resources Management 3

HMM 106 Beverage Selection and Appreciation 3

CUA 125..... Basic Food Preparation/Lab 5

CUA 111..... Foundations in Nutrition..... 3

CUA 115..... Advanced Food Preparation..... 3

CUA 205..... Introduction to Garde Manger..... 3

CUA 255..... Field Experience - Savory 3

CUA 285..... Culinary Capstone 1

CUA Elective CUA Electives (on advisement) 6

PAS 100..... Fundamentals of Baking..... 4

PAS Elective Advanced Baking or Pastries I 3

ORI 101..... Orientation to College..... 1

Total Hours..... 71

Culinary Arts Program Philosophy and Objectives

The Culinary and Pastry Programs at Faulkner State Community College are designed to afford the necessary skills and knowledge to its diverse student body for success in today's ever-changing business world by integrating general education, professional skills, and career focused education. To this end, these programs will provide excellence in faculty, service, curricula, and facilities to equip students with the theoretical and applied tools necessary to become contributing members of society and to realize gainful employment in professional fields with strong growth potential.

• CULINARY ARTS •
Certificate Program

DEGREE: Certificate of Completion

LENGTH: Three Semesters

PURPOSE: This program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation.

AREA I WRITTEN COMPOSITION

ENG 101.....English Composition I..... 3

AREA II HUMANITIES AND FINE ARTS

SPH 107Fundamentals of Public Speaking 3

AREA III NATURAL SCIENCES AND MATHEMATICS

HSM 140.....Hospitality Computer Systems 3

BUS150 or MTH116Business Math or Mathematical Applications 3

AREA IV HISTORY, SOCIAL, AND BEHAVIORAL SCIENCES..... 0

AREA V PRE-PROFESSIONAL, MAJOR, AND ELECTIVE COURSES

CUA101.....Introduction to Hospitality Profession 3

CUA125.....Basic Food Preparation/Lab 5

CUA111.....Foundations in Nutrition 3

CUA112.....Sanitation, Safety & Food Service 2

CUA115.....Advanced Food Preparation..... 3

CUA205.....Introd to Garde Manger 3

PAS 100.....Fundamentals of Baking..... 4

ElectiveHMM/HSM Elective 3

Electives.....CUA Electives..... 6

ElectivePAS Elective 3

Total Hours 47

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study therefore it is not subject to the terms and conditions of STARS.

• CULINARY ARTS •
Training Certificate

DEGREE: Certificate of Completion

LENGTH: Two Semesters

PURPOSE: This program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation.

CUA125.....	Basic Food Preparation/Lab	5
CUA111.....	Foundations of Nutrition.....	3
CUA112.....	Sanitation, Safety & Food Service	2
CUA 115.....	Advanced Food Preparation.....	3
PAS 100	Fundamentals of Baking.....	4
Electives.....	CUA Elective	3
Elective	HMM/HSM Elective	3
Elective	PAS Elective	3
Total Hours		26

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study therefore it is not subject to the terms and conditions of STARS.