



Culinary Arts/ Hospitality Management

Program Information

Trenholm State Community College's Culinary Arts program is one of the finest culinary arts programs in the State of Alabama. Established in 1980, the program is nationally accredited by the American Culinary Federation Foundation Accrediting Commission. Students enrolling in the program have the option of obtaining an Associate of Applied Science in Culinary Arts or with an emphasis in Hospitality Management.

Our program has drawn students from several countries and states. Student opportunities include career training, job advancement, entrepreneurial skills, and personal development. The Culinary Arts/Hospitality Management program is diverse and available to meet a variety of needs.

Upon completion, students will be prepared to enter the workforce in positions such as restaurants, health care institutions, commercial foodservice operations, hotel and lodging operations, and entrepreneurial ventures. One of our many honors was being named one of twenty-two programs recognized nationwide and internationally by the ACFFAC as an Exemplary Program.

Occupational Choices

The Culinary Arts/Hospitality Management Program prepares graduates for virtually unlimited career opportunities that include executive chef, culinary instructors/administrators, food and restaurant critic, food and beverage director, equipment chef, banquet manager/chef, sous chef, research chef, and food sales person. Culinary Arts/Food Service is one of the fastest growing industries in the United States. The U.S. Bureau of Labor Statistics reports Employment of food preparation and serving related occupations is projected to grow 7 percent from 2014 to 2024, about as fast as the average for all occupations, from about 12.5 million jobs to about 13.3 million jobs. Population growth will increase demand for food preparation and serving related occupations as more people are expected to dine out in the future.

Sources: Bureau of Labor and Statistics Occupational Outlook Handbook, 2019 Survey

Average Full-Time Wage

Employment of chefs and head cooks are projected to grow 10 percent from 2016 to 2026, faster than the average for all occupations. The median annual wage for chefs and head cooks was \$48,460 in May 2018. In May 2018, the median annual wages for chefs and head cooks in the top industries in which they worked were:

Traveler accommodation	\$56,750
Amusement, gambling, & recreation industries	\$53,720
Special food services	\$52,810
Restaurants and other eating places	\$45,070

Source: Bureau of Labor and Statistics Occupational Outlook Handbook, 2019 Survey

Awards Available

Associate of Applied Science
Culinary Arts

Associate of Applied Science
Culinary Arts
Hospitality Management Concentration

Program Contact

Brittany Foster
Program Coordinator
334-420-4436

Location: Downtown (Renasant Bank Bldg.)
8 Commerce Street

As part of ongoing planning and evaluation, the College regularly evaluates student learning outcomes for each program.

Estimated Program Length & Cost *

<u>Award</u>	<u>Length</u>	<u>Credit Hours</u>	<u>Tuition/Fees</u>	<u>Books</u>	<u>Tools</u>	<u>Supplies</u>
Associate Degrees	6 Terms	67	\$10,653	\$1000	\$500	\$200

* Tax not included. Prices are subject to change without prior notice; cost of books may vary considerably among suppliers. Cost of general education books is in addition to the total listed above. The length of the program is based on full-time status of 12-15 credit hours per term. Enrollment in transitional level general education courses will alter the length of the program.

Associate of Applied Science Culinary Arts

General Education Requirements (16 hours)

Area I - Written Composition (3 hours)

ENG-101	English Composition I	3
ENG-102	English Composition II	3
ENG-130	Technical Report Writing	3

Area II - Humanities & Fine Arts (3 hours)

(Humanities and Arts disciplines include but are not limited to: Area/Ethnic Studies, Art and Art History, Foreign Languages, Music and Music History, Philosophy, Ethics, Religious Studies, Theater and Dance.)

Note: If SPH-106, SPH-107, SPA-101 or SPA-102 has been taken an additional 3 semester hours in Humanities and Fine Arts must be taken to satisfy requirements in Area II.

Arts:

ART-100	Art Appreciation	3
MUS-101	Music Appreciation	3

Humanities:

PHL-106	Intro to Philosophy	3
PHL-206	Ethics & Society	3
REL-100	History of World Religions	3
REL-151	Survey of Old Testament	3
REL-152	Survey of New Testament	3
SPA-101	Intro Spanish I	3
SPA-102	Intro Spanish II	3
SPH-106	Fundamentals of Oral Comm	3
SPH-107	Fundamentals of Public Speaking	3

Literature:

ENG-251	American Literature I	3
ENG-252	American Literature II	3
ENG-261	English Literature I	3
ENG-262	English Literature II	3
ENG-271	World Literature I	3
ENG-272	World Literature II	3

Area III - Natural Science & Mathematics (6-7 hours)

(In addition to Mathematics, disciplines in the Natural Sciences include: Astronomy, Biological Sciences, Chemistry, Geology, Physical Geography, Earth Science, Physics, and Physical Science.)

Note: 3 semester hours in MTH must be completed. Additional hours can be taken in the Natural Science area.

Mathematics:

MTH-100	Intermediate Algebra	3
MTH-103	Intro to Technical Mathematics	3
MTH-104	Plane Trigonometry	3
MTH-110	Finite Mathematics	3
MTH-112	Precalculus Algebra	3
MTH-116	Mathematical Applications	3

Natural Sciences:

BIO-101	Introduction to Biology I	4
BIO-102	Introduction to Biology II	4
BIO-103	Principles of Biology I	4
BIO-104	Principles of Biology II	4
PHS-111	Physical Science I	4
PHS-112	Physical Science II	4
PHY-120	Introduction to Physics	4

Area IV - History, Social & Behavioral Sciences (3 hours):

(Social and Behavioral Sciences include, but are not limited to: Anthropology, Economics, Geography, Political Science, Psychology, and Sociology.)

Note: Must complete 3 semester hours.

History:

HIS-101	Western Civilization I	3
HIS-102	Western Civilization II	3
HIS-121	World History I	3
HIS-122	World History II	3
HIS-201	United States History I	3
HIS-202	United States History II	3

Social and Behavioral Sciences:

PSY-200	General Psychology	3
PSY-210	Human Growth and Development	3
SOC-200	Introduction to Sociology	3
POL-200	Introduction to Political Science	3
POL-211	American National Government	3

Area V: Pre-Professional/College Requirements:

(Courses appropriate to the degree requirements and major of the individual student and electives.)

College Requirements:

ORI-101	Orientation to College	1
CUA-101	Orient to the Hospitality Profession	3
CUA-102	Catering	3
CUA-110	Basic Food Preparation	3
CUA-111	Foundations in Nutrition	3
CUA-112	Sanitation, Safety and Food Service	2
CUA-115	Advanced Food Preparation	3
CUA-120	Basic Food Preparation Lab	2
CUA-173	Culinary Art Apprenticeship	3
CUA-201	Meat Preparation and Processing	3
CUA-204	Foundations of Baking	3
CUA-206	Advanced Garde Manger	2
CUA-208	Advanced Baking	3
CUA-210	Beverage Management	2
CUA-213	Food Purchasing and Cost Control	3
CUA-251	Menu Design	3
CUA-262	Restaurant Mgmt and Supervision	3
CUA-281	Apprenticeship: Qualifying Dinner	3
HSM-112	Law and the Hospitality Industry	3

Electives:

CIS-146	Microcomputer Applications	3
ENG-102	English Composition II	3

Area V Credit Hours: 51

Total Credit Hours: 67

**Associate of Applied Science
Culinary Arts
Hospitality Management
Concentration**

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PHS-111	Physical Science I	4
PHS-112	Physical Science II	4
PHY-120	Introduction to Physics	4

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CUA-208	Advanced Baking	3
CUA-210	Beverage Management	2
CUA-251	Menu Design	3
HSM-112	Law and the Hospitality Industry	3
HSM-123	Hospitality Field Experience I	3
HSM-181	Special Topics in Hospitality Mgmt	3
HSM-250	Hospitality Marketing	3
HSM-281	Special Topics in Hospitality Mgmt	3

Electives:

CIS-146	Microcomputer Applications	3
ENG-102	English Composition II	3

Area V Credit Hours: 51**Total Credit Hours: 67**

Course Descriptions

Culinary Arts / Hospitality Management

Course #	Course Title	Credit Hours
CUA-101	ORIENTATION TO THE HOSPITALITY PROFESSION PREREQUISITE: None This course introduces various facets and opportunities within the hospitality profession. The intent is for students to gain a broad base of information relative to the hospitality industry. Emphasis is placed on having students comprehend their role as a hospitality industry professional. Topics include an overview of the hospitality profession, knowledge and skills necessary for successful employment, the impact of the hospitality profession on society, issues that impact on various segments of the hospitality profession, and emerging trends. This is a CORE course.	3
CUA-102	CATERING PREREQUISITE: None This course includes the theory and practice of operating a catering business. Topics include food production and management related to catering and other special services. Upon completion, the student will have a working knowledge of the principles involved in operating a catering business.	3
CUA-110	BASIC FOOD PREPARATION PREREQUISITE: None COREQUISITE: CUA-120 This course introduces the fundamental concepts, skills, and techniques involved in basic cookery. Topics include scientific principles of food preparation and the relationship of food composition and structure to food preparation. Students will develop competencies in food preparation as it relates to the food service industry. This is a CORE course.	3
CUA-111	FOUNDATIONS IN NUTRITION PREREQUISITE: None This course focuses on nutrition and meal planning in relation to the food preparation industry. Topics include the science of food and nutrition, essential nutrients and their relation to the growth, maintenance and functioning of the body, nutritional requirements of different age levels and economic and cultural influences on food selection. Upon completion of this course, students will be able to apply the basic principles of meal planning. This is a CORE course.	3
CUA-112	SANITATION, SAFETY AND FOOD SERVICE PREREQUISITE: None This course introduces the basic principles of sanitation and safety to food service handling including purchasing, storing, preparation and serving. Specific topics include the dangers of microbial contaminants, food allergens and foodborne illness, safe handling of food, the flow of food, and food safety management systems. At the conclusion of this course students will be prepared to test for ServSafe© certification. The content of this course is foundational for all culinary art classes. This is a CORE course.	2
CUA-115	ADVANCED FOOD PREPARATION PREREQUISITE: CUA-110, CUA-112, CUA-120, CUA-201 In this course, students apply food preparation and meal management skills in all areas of food service. Emphasis is placed on management and technical skills needed to operate a restaurant. Upon completion, students will develop advanced skills in food preparation and meal management.	3
CUA-120	BASIC FOOD PREPARATION LAB PREREQUISITE: None COREQUISITE: CUA-110 In this course students apply fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. At the conclusion of this course students will demonstrate basic food preparation skills. This is a CORE for AAS/AAT or Diploma in Culinary Arts or Commercial Food Services.	2
CUA-173	CULINARY ARTS APRENTICESHIP PREREQUISITE: CUA-110, CUA-112, CUA-120 This course provides the student with hands-on experience in a selected (approved) commercial food operation establishment under direct supervision. This course may be repeated for credit.	3

Course #	Course Title	Credit Hours
CUA-201	MEAT PREPARATION AND PROCESSING PREREQUISITE: CUA-110, CUA-112, CUA-120 This course focuses on meat preparation and processing. Students will be responsible for the preparing of meats including beef, pork, poultry, fish, and seafood so they can be used for final preparations in the other stations of the kitchens. Upon completion, students will be able to demonstrate an understanding of the principles in meat preparation and processing.	3
CUA-204	FOUNDATIONS OF BAKING PREREQUISITE: None This course covers basic ingredients, weights and measures, baking terminology, and formula calculations. Topics include yeast-raised products, quick breads, pastry dough, various cakes and cookies, and appropriate filling and finishing techniques. Upon completion, students should be able to prepare and evaluate baked products.	3
CUA-206	ADVANCED GARDE MANGER PREREQUISITE: CUA-110, CUA-112, CUA-120, CUA-201 This course is a continuation of skill development in the art of Garde Manger. Major topics to be covered include preparation of gourmet foods, application of cold food fabrications and display, sausage making, ice carving and carving decorative substances to produce buffets. Upon completion, students should be able to lay out a basic cold food display and exhibit an understanding of the cold kitchen and its related terminology.	2
CUA-208	ADVANCED BAKING PREREQUISITE: CUA-110, CUA-112, CUA-120, CUA-204 This course is a continuation of CUA 204. Topics include specialty breads, pastillage, marzipan, chocolate, pulled-sugar, confections, classic desserts, pastries, and cake decorating. Upon completion, students should be able to demonstrate pastry preparation and plating, cake decorating, and show-piece production skills.	3
CUA-210	BEVERAGE MANAGEMENT PREREQUISITE: None This is a survey course of basic alcoholic and non-alcoholic beverages as they relate to food service. Topics include wine and food appreciation and laws related to alcohol services. Upon completion, students should be able to determine what beverages complement various cuisines and particular tastes.	2
CUA-213	FOOD PURCHASING AND COST CONTROL PREREQUISITE: None Emphasis is placed on procurement, yield tests, inventory control, specification, planning, forecasting, market trends, terminology, cost controls, pricing, and food service ethics. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product. This is a CORE course.	3
CUA-251	MENU DESIGN PREREQUISITE: None This course introduces menu design. Topics include development of standardized recipes, layout, nutritional concerns, product utilization, demographics and customer needs. Upon completion, students should be able to write, lay out, and produce effective menus for a variety of hospitality settings.	3
CUA-262	RESTAURANT MANAGEMENT AND SUPERVISION PREREQUISITE: None This course introduces restaurant and food service information systems. Topics include planning, cost controls, forecasting, inventory control, recipe control, production control, and nutritional analysis. Upon completion, students should be able to demonstrate competence in utilizing contemporary information application systems in a restaurant setting.	3
CUA-281	APPRENTICESHIP/QUALIFYING DINNER PREREQUISITE: CUA-110, CUA-112, CUA-120, CUA-115, CUA-201, CUA-204 In this course, students will demonstrate chef's skills developed during culinary training by practical examination through preparing a gourmet meal for a panel of chef judges.	3
HSM-112	LAW AND HOSPITALITY INDUSTRY PREREQUISITE: None This course focuses on laws that apply to hotels, food-service establishments, and the travel industry. Topics include innkeepers' duties to guests, tenants, licensees and trespassers; concepts of liability and negligence; credit and collection practices; and miscellaneous statutes applicable to the hospitality industry.	3

Course #	Course Title	Credit Hours
HSM-123	HOSPITALITY FIELD EXPERIENCE I	3
PREREQUISITE: None		
The supervised field experience program puts student's classroom knowledge into practical use. It provides a balance between theory and practice, allowing the student to experience various facets of the industry that are not always available in the classroom. This experience provides the opportunity to clarify career goals, assess strengths and weaknesses, and obtain, develop and practice skills necessary for future success. This experience is also crucial to job placement. Any weaknesses in the program of the student can be identified and corrected to insure better job placement and salaries.		
HSM-181	SPECIAL TOPICS	3
PREREQUISITE: None		
These courses provide specialized instruction in various areas related to hospitality services management. Emphasis is placed on meeting students' needs. Human Resources is a common topic in the course.		
HSM-250	HOSPITALITY MARKETING	3
PREREQUISITE: None		
This course is designed to study the principles of marketing and promotion as they related to the hospitality industry. Topics include promotional techniques, advertising, the organization of a lodging operation's sales department and promotion of special events.		
HSM-281	SPECIAL TOPICS	3
PREREQUISITE: None		
These courses provide specialized instruction in various areas related to hospitality services management. Emphasis is placed on meeting students' needs. Finance is a common topic in this course.		

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