



Culinary Arts/ Hospitality Management

Program Information

Trenholm State Community College's Culinary Arts program is the largest culinary arts program in the State of Alabama. The program is nationally accredited by the American Culinary Federation Foundation Accrediting Commission. Native and traditional 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.

This program has drawn students from 18 countries and 30 states. Student goals have included career training, job advancement, career retraining, opening their own business and personal satisfaction. Regardless of a student's goal, the Culinary Arts/Hospitality Management Program is diverse and available to meet a variety of needs.

In March 2008, the American Culinary Federation Foundation Accrediting Commission (ACFFAC) honored Trenholm's Culinary Arts program by naming it as one of twenty-two programs recognized nationwide and internationally by ACFFAC as an Exemplary Program. This award goes hand-in-hand with our vision to prepare our students for a great career in culinary arts.

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, 2016-2017 Edition, 2015 Survey

Average Full-Time Wage

The American Culinary Federation, Salary Study released February 21, 2011 stated:

(1) The unemployment rate for the industry is only 3 percent while the national unemployment rate is 8.3 percent and higher; (2) Corporate executives/managers in the food service industry earned \$97,000; (3) Research chefs earned \$90,000; (4) Administrators in education earned \$74,000; (5) Executive Chefs median base salaries earned \$66,000, however Executive Chefs often make much higher salaries; (6) The middle 50 percent earned between \$29,050 and \$51,540; (7) The lowest 10 percent earned less than \$22,120, and the highest 10 percent earned more than \$67,915.00; (8) Chefs with ACF certification earn higher average total compensations—averaging over 7 percent higher total compensation than those without ACF certification. The average median salary for Executive Chefs in 2015 was \$41,500.

Source: Bureau of Labor and Statistics Occupational Outlook Handbook, 2016 – 2017; December 17, 2015 Survey
American Culinary Federation, Salary Study released February 21, 2011, conducted by Industry Insights, Inc. Dublin, OH

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 *

Award	Length	Credit Hours	Tuition Fees	Books	Tools	Supplies
Associate Degree 1	6 Terms	76	\$11,780	\$1000	\$500	\$200
Associate Degree 2	6 Terms	76	\$11,780	\$525	0	\$100

* 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 (18-19 hours)

Area I - Written Composition (6 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-200	Ethics in the Workplace	3
PHL-206	Ethics & Society	3
PHL-210	Ethics and the Health Sciences	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
BIO-201	Human Anatomy & Physiology I	4
BIO-202	Human Anatomy & Physiology 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
CIS-146	Microcomputer Applications	3

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-113	Table Service	2
CUA-115	Advanced Food Preparation	3
CUA-120	Basic Food Preparation Lab	2
CUA-122	Fundamentals of Quantity Cooking	3
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-241	Basic Culinary Lab II	2
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

Area V Credit Hours: 61

Total Credit Hours: 76

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

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BIO-201	Human Anatomy & Physiology I	4

BIO-202	Human Anatomy & Physiology II	4
PHS-111	Physical Science I	4
PHS-112	Physical Science II	4
PHY-120	Introduction to Physics	4

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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

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CUA-206	Advanced Garde Manager	2
CUA-208	Advanced Baking	3
CUA-210	Beverage Management	2
CUA-241	Basic Culinary Lab II	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

Area V Credit Hours: 61**Total Credit Hours: 76**

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 COREQUISITE: CUA-120 PREREQUISITE: None 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-113	TABLE SERVICE PREREQUISITE: None This course is a guide for the modern wait staff. Topics include laying the cover, taking the order, surveying of different styles of table service from the casual to the very formal, tabulating and presenting the bill, and bussing and turning the table. Upon completion of this course, students should be able to demonstrate proficiency in the art of table service.	2
CUA-115	ADVANCED FOOD PREPARATION PREREQUISITE: None 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 COREQUISITE: CUA-110 PREREQUISITE: None 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

Course #	Course Title	Credit Hours
CUA-122	FUNDAMENTALS OF QUANTITY COOKING PREREQUISITE: None This course covers the principles and methods of quantity cooking. Topics include weights and measures, costing and converting of recipes, vocabulary and standard abbreviations, health department regulations and inspection, and food production forms and records. Upon completion of this course the student will have a basic knowledge of the principles of quantity food production.	3
CUA-173	CULINARY ARTS APRENTICESHIP PREREQUISITE: None 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
CUA-201	MEAT PREPARATION AND PROCESSING PREREQUISITE: None 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: None 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: None 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-241	BASIC CULINARY LAB II PREREQUISITE: None This course provides students the opportunity to have hands-on experience with direct supervision. Emphasis will be placed on techniques, production, presentation, safety and sanitation. Upon completion, students should be able to demonstrate skills in food preparation.	2

Course #	Course Title	Credit Hours
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: None 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
HSM-123	HOSPITALITY FIELD EXPERIENCE I 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.	3
HSM-181	SPECIAL TOPICS 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.	3
HSM-250	HOSPITALITY MARKETING 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.	3
HSM-281	SPECIAL TOPICS 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.	3