CULINARY MANAGEMENT

Associate in Science Degree (CIP 1612090400)
The hospitality industry is expanding and, with it, the need for skilled culinary managers. Whether you are interested in learning skills to become a culinary manager or upgrading your current culinary management talents, Valencia College has courses that may interest you.

Program expenses are given in the Financial section of this catalog.

Students are strongly encouraged to consult a Career Program Advisor in the department office for assistance in determining the best education plan for their career goals.

Although scheduling may not always provide for the following progression of courses, students should use the foundation, intermediate and advanced course sequence as a guide in program planning.

All degree-seeking students must satisfy entry testing requirements and satisfactorily complete all mandatory courses in reading, student success, mathematics, English, and English for Academic Purposes in which the student is placed.

Alternative Ways to Earn Credit
Graduates of specific programs at Orange County Technical Colleges and TECO may be eligible to receive college credit for specific courses in this program. You may also be eligible to receive credit toward this degree if you have earned an approved industry certification or Career Pathways credit. For more information and requirements, go to valenciacollege.edu/asdegrees/transferagreements.cfm (http://valenciacollege.edu/asdegrees/transferagreements.cfm) to view the award of credit options. Eligible students should contact the related academic department and/or Career Program Advisor at Valencia for the award of credit.

Technical Certificates
The Culinary Management A.S. degree also offers the following college credit certificate programs. These certificate programs can put you on the fast-track to reaching your career goals. They are designed to equip you with a specialized skill set for entry-level employment or to upgrade your skills for job advancement. Most can be completed in one year or less, and all of the courses in the certificate programs are embedded in the A.S. degree. Click on the Certificate tab at the top of the page for more information about the course requirements.

• Chef’s Apprentice (12 credits) (CIP # 0612050302)
• Culinary Arts Management Operations (18 credits) (CIP # 0612050301)
• Culinary Arts (35 credits) (CIP # 0612050401)

Start Right
Degree-seeking students enrolling at Valencia for the first time will have a limited range of courses from which to choose for their first 18 college-level credits. Within the first 18 college credit hours, you will be required to take ENC1101 (3 credits), and if applicable, SLS 1122 (3 credits) and a mathematics course appropriate to your selected major (3 credits). The remaining courses will be chosen from the General Education Core Courses in humanities (3 credits), science (3 credits), or social science (3 credits), and/or the introductory courses within the A.S. degree programs. For specific courses see the Foundation Courses on the “Program Requirements” tab. For course sequencing recommendations, see your Career Program Advisor or create an education plan by logging into Atlas, clicking on the LifeMap tab and clicking My Education Plan.

Potential Careers
• Culinary Manager
• Food & Beverage Manager
• Kitchen Supervisor /Manager
• Sous Chef
• Executive Chef
• Lead Cook
• Prep Cook
• Steward

Salary & Earnings Information
For salary and wage information, visit: www.floridawages.com (http://www.floridawages.com).

Contacts
Future Students
Contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507.

Current Students
Pierre Pilloud, Program Chair, West Campus: 407-582-1880 ppilloud@valenciacollege.edu
D’Mya Clay, Career Program Advisor, West Campus: 407-582-1972 dclay5@valenciacollege.edu

Internship and Workforce Services
If you need assistance with job resources or in locating an internship, please visit: valenciacollege.edu/internship (http://valenciacollege.edu/internship).

Program Outcomes
• Discuss the various organizations of the hospitality industry.
• Experience different cooking procedures.
• Integrate human management skills into the classes.
• Compare various employability skills.
• Apply sanitation procedures in food service operations.
• Identify procedures relating to cost controls.
• Differentiate various food service operations.

Foundation Courses
ENC 1101 FRESHMAN COMPOSITION I **~ 3
FOS 2201 Food Service Sanitation Mgmt 3
FSS 2251 Food and Bev Managmt 3
FSS 1203C QUANTITY FOOD PRODUCTION ~ 3
FSS 1246C BAKING AND PASTRY I ~ 3
HUN 1004 Healthy Cuisine/Nutrition 3
SLS 1122 New Student Experience 3
Humanities See Gen. Ed. Core Requirement ~ 3

Intermediate Courses
FSS 1240C CLASSICAL CUISINE ~ 3
FSS 2204C QUANTITY FOOD PRODUCTION II ~ 3
PSY 2012 General Psychology ~ 3

Program Requirements
For course sequencing recommendations, see your Career Program Advisor or create an education plan by logging into Atlas, clicking on the LifeMap tab and clicking My Education Plan.

Potential Careers
• Culinary Manager
• Food & Beverage Manager
• Kitchen Supervisor /Manager
• Sous Chef
• Executive Chef
• Lead Cook
• Prep Cook
• Steward

Salary & Earnings Information
For salary and wage information, visit: www.floridawages.com (http://www.floridawages.com).

Contacts
Future Students
Contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507.

Current Students
Pierre Pilloud, Program Chair, West Campus: 407-582-1880 ppilloud@valenciacollege.edu
D’Mya Clay, Career Program Advisor, West Campus: 407-582-1972 dclay5@valenciacollege.edu

Internship and Workforce Services
If you need assistance with job resources or in locating an internship, please visit: valenciacollege.edu/internship (http://valenciacollege.edu/internship).

Program Outcomes
• Discuss the various organizations of the hospitality industry.
• Experience different cooking procedures.
• Integrate human management skills into the classes.
• Compare various employability skills.
• Apply sanitation procedures in food service operations.
• Identify procedures relating to cost controls.
• Differentiate various food service operations.

Foundation Courses
ENC 1101 FRESHMAN COMPOSITION I **~ 3
FOS 2201 Food Service Sanitation Mgmt 3
FSS 2251 Food and Bev Managmt 3
FSS 1203C QUANTITY FOOD PRODUCTION ~ 3
FSS 1246C BAKING AND PASTRY I ~ 3
HUN 1004 Healthy Cuisine/Nutrition 3
SLS 1122 New Student Experience 3
Humanities See Gen. Ed. Core Requirement ~ 3

Intermediate Courses
FSS 1240C CLASSICAL CUISINE ~ 3
FSS 2204C QUANTITY FOOD PRODUCTION II ~ 3
PSY 2012 General Psychology ~ 3
HFT 2223 HOSPITALITY HUMAN RESOURCE MANAGEMENT 3
FSS 2284 Catering and Banquet Mgmt 3
FSS 2242C INTL AND REGIONAL FOODS * 3
Science or Mathematics See Gen. Ed. Core Requirement ** 3

Advanced Courses
FSS 2500 Food Beverage Cost Control 3
FSS 2205C QUANTITY FOOD PRODUCTION III * 3
FSS 2248C GARDE-MANGER * 3
FSS 2247C BAKING AND PASTRIES II * 3
FSS 2942 INTERNSHIP IN CULINARY MANAGEMENT * 3
Total Credit Hours 60

* This course must be completed with a grade of C or better.
* This course has a prerequisite; check description in Valencia catalog.
~ This is a general education course.
(GR) Denotes a Gordon Rule course.

Notes:

All specialized program courses are offered on the West Campus; some specialized courses are offered at other locations.

Associate in Science (A.S.) Degree students who wish to pursue a Bachelor’s Degree have the opportunity to transfer into a related bachelor’s degree (2 + 2) that is offered at any state college in Florida. Students who want to continue their education should discuss the career path with their Career Program Advisor, as well as contact their State College of choice for acceptance of this degree.

Specialized courses may not be offered every session or on every campus.

Chef’s Apprentice (Hospitality and Tourism Institute)

Technical Certificate
This program is designed for students interested in the culinary industry, focusing on the fundamental knowledge and skills one needs to work safely and efficiently in a culinary setting. Learners develop skills in sanitation and safety, recognition and identification of foods, proper storage of foods, methods of preparation, and food and beverage purchasing.

Program expenses are given in the Financial section of this catalog.

Program Outcomes

• Discuss the various organizations of the hospitality industry.
• Experience different cooking procedures.
• Integrate human management skills into the classes.
• Compare various employability skills.
• Apply sanitation procedures in food service operations.
• Identify procedures relating to cost controls.
• Differentiate various food service operations.

FOS 2201 Food Service Sanitation Mgmt 3
FSS 2251 Food and Bev Managmt 3
FSS 1203C QUANTITY FOOD PRODUCTION * 3
FSS 1240C CLASSICAL CUISINE * 3
FSS 1246C BAKING AND PASTRY I * 3
FSS 2204C QUANTITY FOOD PRODUCTION II * 3
FSS 2242C INTL AND REGIONAL FOODS * 3
FSS 2205C QUANTITY FOOD PRODUCTION III * 3
FSS 2248C GARDE-MANGER * 3
FSS 2247C BAKING AND PASTRIES II * 3
FSS 2942 INTERNSHIP IN CULINARY MANAGEMENT * 3
Electives: Students may choose OST 1746 or any course with subject prefix FSS not already used to satisfy Certificate requirements.

Total Credit Hours 35

* This course has a prerequisite; check description in Valencia catalog.

Notes:

Specialized courses may not be offered every session or on every campus.

Culinary Arts (Hospitality and Tourism Institute)

Technical Certificate
This program is designed for students interested in the culinary industry and for culinary managers desiring to enhance their skills. Learners develop skills that culinary professionals typically should have, such as strategies for preparing healthy and nutritional dishes. This certificate program allows the learner to integrate baking and pastry skills with traditional culinary skills. Students also learn knife skills, kitchen procedures, and sanitation/safety procedures.

Program expenses are given in the Financial section of this catalog.

Program Outcomes

• Discuss the various organizations of the hospitality industry.
• Experience different cooking procedures.
• Integrate human management skills into the classes.
• Compare various employability skills.
• Apply sanitation procedures in food service operations.
• Identify procedures relating to cost controls.
• Differentiate various food service operations.

FOS 2201 Food Service Sanitation Mgmt 3
FSS 2251 Food and Bev Managmt 3
FSS 1203C QUANTITY FOOD PRODUCTION * 3
FSS 1240C CLASSICAL CUISINE * 3
FSS 1246C BAKING AND PASTRY I * 3
FSS 2204C QUANTITY FOOD PRODUCTION II * 3
FSS 2242C INTL AND REGIONAL FOODS * 3
FSS 2205C QUANTITY FOOD PRODUCTION III * 3
FSS 2248C GARDE-MANGER * 3
FSS 2247C BAKING AND PASTRIES II * 3
FSS 2942 INTERNSHIP IN CULINARY MANAGEMENT * 3
Electives: Students may choose OST 1746 or any course with subject prefix FSS not already used to satisfy Certificate requirements.

Total Credit Hours 35

* This course has a prerequisite; check description in Valencia catalog.

Notes:

Specialized courses may not be offered every session or on every campus.
This certificate program is eligible for Financial Aid.

**Culinary Arts Management**  
**(Hospitality and Tourism Institute)**

**Technical Certificate**  
This program is designed for students interested in the culinary industry, focusing on the fundamental knowledge and skills one needs to work safely and efficiently in a culinary setting. Learners develop skills in sanitation and safety, recognition and identification of foods, proper storage of foods, methods of preparation, and food and beverage purchasing. They also examine the broad perspective of the culinary arts within the Hospitality field.

Program expenses are given in the Financial section of this catalog.

**Program Outcomes**
- Identify organization and functions of the culinary industry.
- Demonstrate equipment operation and maintenance skills.
- Demonstrate skills in food service and beverage sanitation and safety.
- Demonstrate skill in preparing food for cooking.
- Demonstrate methods of cooking.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOS 2201</td>
<td>Food Service Sanitation Mgmt</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2251</td>
<td>Food and Bev Managmt</td>
<td>3</td>
</tr>
<tr>
<td>FSS 1203C</td>
<td>QUANTITY FOOD PRODUCTION</td>
<td>3</td>
</tr>
<tr>
<td>FSS 1240C</td>
<td>CLASSICAL CUISINE</td>
<td>3</td>
</tr>
<tr>
<td>FSS 1246C</td>
<td>BAKING AND PASTRY I</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2242C</td>
<td>INTL AND REGIONAL FOODS</td>
<td>3</td>
</tr>
</tbody>
</table>

**Total Credit Hours**  
18

* This course has a prerequisite; check description in Valencia catalog.

**Notes:**
All certificate courses are offered on the West Campus; some courses are offered at other locations.

Specialized courses may not be offered every session or on every campus.