CULINARY MANAGEMENT

Associate in Science Degree (CIP# 1612050401)

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 toward this Degree

Graduates of specific programs at Orange Technical College and Osceola Technical College, as well as other institutions may be eligible to receive college credit for courses in this program. You may also be eligible to receive credit toward this degree if you have earned one of the approved Gold Standard industry certifications or Career Pathways credit. To learn more about Valencia's award of credit options, visit https://valenciacollege.edu/academics/programs/as-degree/credit-industry-certification-agreements.php. Eligible students should contact the Career Program Advisor in their academic department for more information about the requirements for the award of credit.

College Credit Technical Certificates

The Culinary Management A.S. degree also offers the following college credit certificate programs. These certificates 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 certificates are embedded in the A.S. degree. You can earn the certificates as you progress through your A.S. Degree or as a separate, stand-alone credential. Click on the Certificate tab at the top of the page for more information about the certificates that are offered.

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

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 meta-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 career information related to this program, please visit **O*Net OnLine (https://www.onetonline.org/).**

Contacts

Future Students

To learn more information about this program, contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507 or visit valenciacollege.edu/culinary-management/ (https://valenciacollege.edu/culinary-management/).

Current Students

Your Career Program Advisor contact information can be found in Atlas. Log into Atlas, click on the Courses tab, and check your Academic Profile information to find a link to your Advisor.

Downtown Campus Faculty Program Chair

Kenneth Bourgoin: 407-582-1915
kbourgoin@valenciacollege.edu

Internship and Workforce Services

If you need assistance with job resources or in locating an internship, please visit: valenciacollege.edu/internship/ (https://valenciacollege.edu/internship/)

Program Outcomes

- Discuss the various organizations of the food service industry.
- Experience different cooking applications and demonstrate equipment operation and maintenance procedures.
- Integrate human management skills into the classes.
- Compare various employability skills in food service cost and management.
- Apply sanitation procedures in food service operations.
- Differentiate various food service operations.

Foundation Courses

ENC 1101	FRESHMAN COMPOSITION I +*~	3
FSS 1203C	QUANTITY FOOD PRODUCTION +*	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT +	3
FSS 1246C	BAKING AND PASTRIES I +*	3
HUN 1004	HEALTHY CUISINE/ NUTRITION +	3

Humanities	See Gen. Ed. Core Requirement ~	3
Intermediate Courses		
FSS 1240C	CLASSICAL CUISINE +*	3
FSS 2242C	INTERNATIONAL AND REGIONAL FOODS +*	3
FSS 2204C	QUANTITY FOOD PRODUCTION II +*	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT +	3
POS 2041	U.S. GOVERNMENT ~	3
or AMH 2020	U.S. HISTORY 1877 TO PRESENT	
HFT 2220	HOSPITALITY HUMAN RESOURCES MANAGEMENT +	3
FSS 2284	CATERING AND BANQUET MANAGEMENT +	3
Mathematics	See Gen. Ed. Core Requirement +*~	3
Science	See Gen. Ed. Core Requirement ~	3
Advanced Courses		
FSS 2500	FOOD AND 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 (or additional Culinary or Hospitality Elective per department approval) +*1 ^FSS 2130 Purchasing and inventory control or Any HFT or FSS course for which you meet the prerequisites, or HUN 1004 Healthy Cuisine and Nutrition.	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:

Specialized courses are mostly at the Downtown Campus and may not be offered every session or on every campus.

Expand your career opportunities with a Bachelor's Degree in Business and Organizational Leadership (BASBOL) from Valencia. This degree builds on your skills, and prepares you for a supervisory or management role within your respective field. For more information, go to: Bachelor's Degree in Business & Organizational Leadership (http://catalog.valenciacollege.edu/degrees/bachelorofscience/bas/). Students who wish to continue their education should consult with a Career Program Advisor to determine the best education plan for their career goals.

Students wishing to transfer credits from this program to another institution must accept responsibility for securing approval from the transfer institution for acceptance of this degree.

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

Chef's Apprentice

Technical Certificate
(Hospitality and Tourism Institute)

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 food service industry.

• Experience different cooking applications and demonstrate equipment operation and maintenance procedures.

• Compare various employability skills in food service cost and management.

FSS 1203C	QUANTITY FOOD PRODUCTION *+	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT +	3
FSS 1240C	CLASSICAL CUISINE *+	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT +	3
Total Credit Hours		**12**

* This course has a prerequisite; check description in Valencia catalog.
+ This course must be completed with a grade of C or better.

Notes:

Specialized courses are mostly at the Downtown Campus and may not be offered every session or on every campus.

Culinary Arts

Technical Certificate
(Hospitality and Tourism Institute)

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 food service industry.
- • Experience different cooking applications and demonstrate equipment operation and maintenance procedures.
- • Integrate human management skills into the classes.
- • Compare various employability skills in food service cost and management.
- • Apply sanitation procedures in food service operations.

FSS 1203C	QUANTITY FOOD PRODUCTION *+	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT +	3
FSS 1246C	BAKING AND PASTRIES I *+	3

FSS 2242C	INTERNATIONAL AND REGIONAL FOODS *+	3
FSS 1240C	CLASSICAL CUISINE *+	3
FSS 2204C	QUANTITY FOOD PRODUCTION II *+	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT +	3
FSS 2205C	QUANTITY FOOD PRODUCTION III *+	3
FSS 2248C	GARDE-MANGER *+	3
FSS 2247C	BAKING AND PASTRIES II *+	3
FSS 2500	FOOD AND BEVERAGE COST CONTROL +	3
FSS 2942	INTERNSHIP IN CULINARY MANAGEMENT (or additional Culinary or Hospitality Elective per department approval) *+^FSS 2130 or Any HFT or FSS course for which you meet the prerequisites, or HUN 1004 .	2
Total Credit Hours		**35**

* This course has a prerequisite; check description in Valencia catalog.
\+ This course must be completed with a grade of C or better.

Notes:

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

This certificate program is eligible for Financial Aid.

Culinary Arts Management

Technical Certificate
(Hospitality and Tourism Institute)

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

- Discuss the various organizations of the food service industry.
- Experience different cooking applications and demonstrate equipment operation and maintenance procedures.
- Compare various employability skills in food service cost and management.
- Apply sanitation procedures in food service operations.

FSS 1203C	QUANTITY FOOD PRODUCTION *+	3
FSS 1246C	BAKING AND PASTRIES I *+	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT +	3
FSS 2242C	INTERNATIONAL AND REGIONAL FOODS *+	3
FSS 1240C	CLASSICAL CUISINE *+	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT +	3
Total Credit Hours		**18**

* This course has a prerequisite; check description in Valencia catalog.
\+ This course must be completed with a grade of C or better.

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