

The Drake Advantage

Students who attend Drake State Technical College will receive a quality education utilizing a combination of traditional lecture style classes, computer labs as well as hands on experience in our on-site training facilities. Class sizes are typically much smaller than other area institutions of higher education allowing for more one-on-one faculty-student interaction. When we say "Our Graduates Work", we stand behind a commitment to provide the educational opportunities to prepare our students for immediate entry into the workforce.

Program Description

The Culinary Arts/Hospitality Management Program was developed to serve the emerging needs of the food service and hospitality establishments of the college's service area. This program was designed to provide degrees and certificates with core courses in nutrition, food purchasing, food preparation, cooking, meal presentation and meal service along with knowledge and skills in customer service, restaurant operations and hospitality management.

Career Opportunities

The diverse range of career paths offered by this industry provides excellent job opportunities for people with varied skills and educational backgrounds. Jobs are plentiful for first time workers or employees seeking alternative schedules. Jobs in this career field include restaurant and hotel managers and supervisors, food processing technicians, pastry chefs and bakers, servers, line cooks and chefs.

Expected Earnings/Salary

According to the 2008-2009 Occupational Outlook Handbook, Culinary Arts graduates may earn the following:

Food Service Managers & Supervisors

Median annual earnings, for salaried food service managers, is \$43,020.

The middle 50 percent earn between \$34,210 and \$55,100 annually.

Chefs and Head Cooks

Median annual earnings of \$34,370.

The middle 50 percent earn between \$25,910 and \$46,040.

Skills Needed

To be successful in the field of Culinary Arts requires a passion for quality preparation and serving of food and beverages, a commitment to serving others and the ability to function as a team player. Good communication skills and an excellent work ethic are also essential.

This brochure serves as basic information for those interested in the programs outlined within. For an all-inclusive list of classes and required course numbers, the J.F. Drake State Student Catalog provides the "official" requirements for graduation as outlined by the Alabama Department of Postsecondary Education. A catalog is available from the Admissions Office or online @ www.drakestate.edu.

For Specific questions related to this program, contact Prema Monteiro at 256.551.5204 or prema.monteiro@drakestate.edu.

CULINARY ARTS / HOSPITALITY SERVICES

Our Graduates Work.



Equal Employment/Opportunity Institution
Accredited by:

Council on Occupational Education
41 Perimeter Center East, NE, Suite 640
Atlanta, Georgia 30346 • 800.917.2081

3421 Meridian Street, North • Huntsville, AL 35811
Phone 256.539.8161 • Fax 256.539.6439
1.888.41.drake (37253) • www.drakestate.edu

Types of Programs Offered

The Culinary Arts/Hospitality Services Program offers the following certification options:

Career Skills Certificate in Culinary Arts or Hospitality Management

Career Entry Certificate in Culinary Arts

Associate in Applied Technology Degree

– Culinary Arts or Hospitality Management or Certified Culinarian

The varied levels of certification allow each student to customize the amount of training he/she desires based on individual career goals. The basic Career Skills certificate may be utilized as a means for immediate entry into the workforce or serve as a starting point for the Career Entry Certificate. In most cases, the credits received from one certificate level will transfer to a program of a higher level.

Courses for Career Skills Certificate – Culinary Arts or Hospitality Services Management

Core/Technical Concentration (*sample topics listed below*)

Area VI Culinary Arts Certificate

Basic Food Preparation
Foundations of Nutrition
Sanitation, Safety and Food Services
Culinary Arts Apprenticeship

Area VII Plus choose 4 - 5 of Electives from the sample topics below.

OR

Area VI Hospitality Services Management Certificate
Sanitation, Safety and Food Services
Restaurant Management & Supervision
Hospitality Field Experience
Orientation to Hospitality Profession

Area VII Plus 5 - 6 Credits of Electives from the Sample topics below.

Electives for Culinary Arts or Hospitality Management
Catering
Fundamentals of Quantity Cooking
Foundations of Baking
Culinary French
Restaurant Operations
Beverage Management
International Cuisine
Regional Cuisine
Table Service
Intro to Carde Manger
Special Topics in Culinary Arts or Hospitality Management
Meat Preparation & Processing

Additional requirements include 1 credit hour for Orientation, 1 credit hour for Workplace Skills Preparation and a non-credit entry for Graduation.

Approximate Credit Hours Required: 28 - 29

Career Entry Certificate – Hospitality Arts

Area I English/Communications
Area III Natural Science/Mathematics
Area VI Core/Technical - *sample topics listed below*
Basic Food Preparation
Foundations of Nutrition
Sanitation, Safety and Food Services
Culinary Arts Apprenticeships
Hospitality Field Experience I & II
Area VII Choose 10 - 12 Elective Courses (*samples of course topics below*)
Intro to Garde Manger
Table Service
Culinary French
Beverage Management
International Cuisine
Regional Cuisine
Special Topics
Intro to Hospitality Industry
Cost Control
Human Resources for the Hospitality Industry
Finance for Hospitality Industry
Hospitality Field Experience
Resort Management
Hospitality Marketing
Meat Preparation & Processing
Foundations of Baking
Restaurant Operations
Catering
Fundamentals of Quantity Cooking
Tourism Planning and Development

Additional requirements include 1 credit hour for Orientation, 1 credit hour for Workplace Skills Preparation and a non-credit entry for Graduation

Approximate Credit Hours Required: 60

Associate in Applied Technology Degree - Culinary Arts or Hospitality Services Management

Areas I – IV are required general education courses. Refer to the Drake State Catalog for specific course titles and credit hours.

Area I English/Communications
Area II Humanities/Fine Arts
Area III Natural Sciences/Math/Computer Science
Area IV Core/Technical – *sample topics listed below*
Orientation to Hospitality Profession
Basic Food Preparation
Foundations of Nutrition
Sanitation, Safety and Food Services
Food Purchasing & Cost Control
Menu Design
Basic Culinary Lab I
Hospitality Law
Restaurant Management & Supervision

The Culinary Arts Program features three areas of emphasis: Certified Culinarian, Culinary Arts or Hospitality Services Management. The emphasis is based upon the electives chosen to complete the credit hour requirements. Refer to the Drake State Catalog or see an advisor for more information. Listed below are some of the electives available for this program:

Area VII Electives
Culinary Arts Apprenticeship
Culinary French
Advanced Garde Manger
Advanced Baking
Beverage Management
Intro to Condo Management
Human Resources for Hospitality Industry
Fundamentals of Quantity Cooking
Restaurant Operations
Finance for Hospitality Industry
Regional Cuisine
Resort Management
Hospitality Marketing
Meat Preparation & Processing
Foundations of Baking
Catering
Tourism Planning & Development

Additional requirements include 1 credit hour for Orientation, 1 credit hour for Workplace Skills Preparation and a non-credit entry for Graduation

Approximate Credit Hours Required: 75 - 76

Apprenticeship Courses

The AAT Degrees and the associated certificates in Culinary Arts and Hospitality Management include apprenticeship courses. The courses require the student to devote 30 hours per week working in the field under the supervision of professionals in Culinary Arts & Hospitality Management. Theory and lab classes are scheduled toward the beginning of the week to accommodate typical food service work hours for students taking apprenticeship classes.

Additional Costs

The Culinary Arts and Hospitality Management Program requires that all students purchase the college specified uniform - this is part of the profession. This purchase must be made before the first day of class. The uniform must be worn by students for all laboratory activities as well as at workplace apprenticeship assignments. The cost for uniforms and textbooks are in addition to the standard tuition and fee charge per credit hour.