

Northwest Louisiana Technical College

Culinary Arts and Occupations

Program Description & Curriculum
Revised March 2014

This program prepares students to work in service, production, fast foods, and baking areas of the food service industry. Program content includes American Culinary Federation information and guidelines for approved Chef training and accreditation.

CIP 120503

Degrees/Certificates:

Associate of Applied Science (AAS)

Technical Diploma (TD)

Certificate of Technical Studies (CTS)

Technical Competency Area (TCA)

Available degrees and certificates may vary at each campus. Check with your local campus for more information.

| Course # -- Course Title | Lecture/Lab Hours | Credit Hours | Clock Hours |
|--|--------------------------|---------------------|--------------------|
| ORNT 1000 Freshman Seminar | 1/0 | 1 | 15 |
| CULN 1110 Culinary Math | 2/1 | 3 | 75 |
| CULN 1170 Essentials of Dining Room Service | 1/1 | 2 | 60 |
| CULN 1130 Sanitation & Safety | 2/1 | 3 | 75 |
| CULN 1140 Introduction to Culinary Skills | 2/1 | 3 | 75 |
| TCA – Entry Level Prep Cook III | | 12 | 300 |
| | | | |
| CULN 1160 Orientation to Culinary Hospitality Industry | 2/1 | 3 | 75 |
| CULN 1220 Nutrition | 2/1 | 3 | 75 |
| CULN 1240 Culinary Production for Dining Facilities | 2/5 | 7 | 255 |
| CPTR 1002 Computer Literacy and Applications | 3/0 | 3 | 45 |
| CTS – Production Cook (TCA- Plus Production Cook) | | 28 | 750 |
| | | | |
| CULN 2310 Introduction to Baking and Pastry | 2/3 | 5 | 165 |
| CULN 1321 A La Carte | 0/3 | 3 | 135 |
| CULN 2430 Food & Beverage Operations | 1/ 2 | 3 | 105 |
| CTS – Entry Level Line Cook (TCA- Plus Entry Level Line Cook) | | 23 | 705 |
| | | | |
| CULN 2410 Regional Cuisine | 0/2 | 2 | 90 |
| CULN 2420 International Cuisine | 0/2 | 2 | 90 |
| JOBS 2450 Job Seeking Skills | 2/0 | 2 | 30 |
| TD – Culinary Arts and Occupations | | 45 | 1365 |
| | | | |
| Transferable General Education Courses Required for AAS | | | |
| ENGL 1015 English Composition I | 3/0 | 3 | 45 |

| Course # -- Course Title | Lecture/Lab Hours | -- Credit Hours | -- Clock Hours |
|--|--------------------------|------------------------|-----------------------|
| MATH 1015 College Algebra | 3/0 | 3 | 45 |
| PSYC 2010 Introduction to Psychology | 3/0 | 3 | 45 |
| PHSC 1015 Physical Science | 3/0 | 3 | 45 |
| SPCH 1015 Introduction to Public Speaking | 3/0 | 3 | 45 |
| AAS – Culinary Arts and Occupations | | 60 | 1590 |
| Optional Electives | | | |
| CSRV 1000 Customer Service | 3/0 | 3 | 45 |
| CSRV 2000 Customer Service & Sales | 3/0 | 3 | 45 |
| ENTP 1000 Foundations of Entrepreneurship | 3/0 | 3 | 45 |
| CULN 2991 Special Projects I | 0/1 | 1 | 30 |
| CULN 2993 Special Projects II | 0/2 | 2 | 60 |
| CULN 2995 Special Projects III | 0/3 | 3 | 90 |
| CULN 2996 Special Projects IV | 3/0 | 3 | 45 |
| CULN 2997 Practicum | 0/3 | 3 | 135 |
| CULN 2999 Cooperative Education | 0/3 | 3 | 135 |