

2007-08 Catalog: Programs of Study

Culinary Management (2259)

Associate in Science/Associate in Applied Science

Mission

The Institute of the South for Hospitality and Culinary Arts is dedicated to the meaningful learning and excellent teaching that enables our students to achieve their full potential in the hospitality, dietetics and food service industries. Our long term goal is to empower students to become leading partners in a dynamic prosperous community.

The Program

This competency-based Culinary Management program is designed to prepare students for employment in production line and supervisory positions in the culinary arts industry as station chefs, sous chefs, second or first cooks, or lead cooks. The long range goal is to provide students with occupational preparation in becoming chefs in restaurants, hotels, clubs and large industrial kitchens. Competencies are developed by students through theory, laboratory, retail restaurant experience in the College-operated food facilities and internships in local restaurant and hotel kitchens.

The **Dietetic Technician (Culinary Dietetic Option)** is available for students desiring multi-disciplinary training. This option will enable graduates to use culinary arts, nutrition and food service management skills in a variety of traditional and non-traditional job settings. Successful completion of this program qualifies graduates to take the national registration examination of the American Dietetic Association.

The Culinary Management program is offered at Naval Air Station Jacksonville and Naval Station Mayport to navy mess specialists. This program is arranged to fit into the navy mess specialist schedule. It is open to other navy personnel and dependents.

Internships

Students must supply their own health insurance coverage while enrolled in the program. The companies that provide internships require students to have insurance coverage while on their premises.

Top national chains call us every semester looking for talent. Culinary Management students have 600 internship hours, and are usually paid to learn.

Career Opportunities

Kitchens and dining rooms are the new theatre, and chefs and managers the stars. The **National Restaurant Association** says Americans spend \$4.4 billion a year dining out, and the U.S. Department of Labor predicts the industry will add nearly 2 million jobs over the next decade.

Rapid Placement

Our graduates are quickly employed at the Ritz-Carlton and Amelia Island Plantation, and gourmet events for the Super Bowl and PGA Tour. They are at the Hyatt and Omni hotels, the Ponte Vedra Inn, PF Chang's, Cheesecake Factory, Roy's and Chardonnay's Catering. They assist in the management of concessions at Jacksonville Municipal Stadium, Times-Union Center and other major venues through Levy Restaurants.

Annual Salaries

This program turns passion into paychecks. Entry-level salaries are \$30,000 or more, and careers rise to \$100,000 and higher.

Certification

This program is accredited by the **Commission on Accreditation for Hospitality Management (CAHM)**. Graduates are eligible for certification through the **American Culinary Federation (ACF)** and for the National Restaurant Association's **ServSafe Manager certification exam**.

Articulation

This A.S. degree program articulates into a bachelor's degree program. For more information, please visit the **Transfer Services** Web site.

Application Procedure

Prospective students must be advised by a Culinary Arts Professor immediately upon enrolling at Florida Community College and before the first semester classes are selected, to ensure proper sequence. Students will also be advised by a counselor for general academic and financial direction. This program is offered at North Campus during the day and evening.

Not all core courses are offered every term. There is a specified order in which many courses must be completed. The recommended sequence is available in a student handout.

Cost

Students enrolled in food production courses are required to purchase a knife set, and approved chef's uniform and black non-skid shoes. Textbooks are required for a majority of the courses.

Estimated cost of tuition is \$4,250 (tuition rated for Florida residents, as of 7/07). Contact the program manager for additional costs (textbooks, fees, materials).

Need More Information? Contact:

Bob Mark, North Campus Room D-302, 904.766.6703

Curriculum

Course Number and Title	Credits
General Education Courses	
*Mathematics	3
ENC 1101 English Composition I	3
*Humanities	3
*Social and Behavioral Sciences	3
SPC 2600 Fundamentals of Public Speaking	3
Credit Hours	15
Professional Courses	
FSS 1202 Food Production I	3
FOS 1201 Sanitation and Safety Management	3
FSS 1250 Dining Room Management	3
FSS 1221 Food Production II	3
FSS 1063 Baking	3
HFT 1000 Introduction to Hospitality Management	3
FSS 1100 Menu and Marketing Management	3
SLS 1931 Selected Topics in Student Life Skills	1
or FSS 1200 Culinary Terminology and Procedures	
FSS 1242 International Foods	3
FSS 1248 Garde-Manger	3
HUN 1203 Culinary Nutrition	3
**FSS 2942 Culinary Management Internship I	3
FSS 1240 American Regional Foods	3
FSS 2300 Supervision and Personnel Management	3
FSS 1120 Management of Food and Beverage Purchasing	3
**FSS 2943 Culinary Management Internship II	3
FSS 2284 Catering and Buffet Management	3
Credit Hours	49
Total Credit Hours	64

*Refer to A.S. degree **General Education Requirements**.

Internship courses require **FSS 1221, Food Production II as a prerequisite.

Note

You have two options in this program: the associate in science (A.S.) degree, which can prepare you for employment or transfer to a state university, and the associate in applied science (A.A.S.) degree, which is intended primarily for students who want immediate employment after graduation. If you choose the A.S. degree you must take **MAC 1105**, **MGF 1106** or a higher level mathematics. The A.A.S. degree requires **MAT 1033** or higher. Please see an advisor to determine the option that is best for you.

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To request information, contact the Learner Support Center at info@fccj.edu or 904.646.2300.

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