

ASSOCIATE OF APPLIED SCIENCE CULINARY MANAGEMENT

The Associate of Applied Science (AAS) Culinary Management program offers chef training (basic and advanced) as well as restaurant management skills. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in Garde Manger and a la carte cooking. Students will have the opportunity to choose between a local or distant externship during their final term in the program. The graduate will have the necessary training to work in a variety of culinary positions such as Sous Chef, Garde Manger, Kitchen Supervisor, and Restaurant Manager. Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation, ACF. This accreditation is the highest level available for initial accreditation by the ACF – the premier professional chefs' organization in North America, focusing its efforts on offering education, apprenticeship and industry certification. With the ACF accreditation, OCCI's graduates will automatically gain the title of Certified Culinarian upon graduation, along with their associate's degrees. This degree utilizes the same curriculum as the Culinary Arts degree, except that during the final terms the Culinary Management student will take up to an additional 27 academic credits. This will allow the student to transfer into the Bachelor of Applied Science in Hospitality and Tourism at Southern Oregon University. With this degree the student will transfer to Southern Oregon University with junior standing for registration purposes.

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PROGRAM STUDENT LEARNING OUTCOMES

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safe and effective kitchen equipment use and maintenance.
- Demonstrate expert-level operation of professional kitchen tools and equipment.
- Demonstrate knife skills, knife sharpening techniques, handling a steel, and cutting techniques.
- Understand the basic principles for using seasoning and flavoring to create good tasting food.
- Obtain ServSafe Certification.
- Demonstrate food preparation for the following cooking methods - saute, broil, grill, braise, deep and stir fry, and poach.
- Understand basic principles of baking through formulas and measurement, mixing and gluten development and the baking process.
- Prepare a variety of pastry products.
- Become familiar with regional and international cuisine. Develop an appreciation for native products, herbs, and foods.
- Understand the basic principles of emulsification and all aspects of the elements of cold food pantry.
- Utilize concept of menu planning, cost control, purchasing, receiving, quality standards, profit, and staffing costs.
- Describe and apply the principles of nutrition to maximize nutrient retention in food preparation.
- Demonstrate supervisory skills and abilities utilizing critical thinking skills.

ENTRY REQUIREMENTS

This is a restricted program. For application and fee information, contact OCCI Admissions at 541-888-7195.

GRADUATION REQUIREMENTS

Students must complete a minimum of 106 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in this program must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the AAS Culinary Management degree is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

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| PREREQUISITES | CIS90 (2) Computer Basics (or demonstrate proficiency) | WR90 (3) Paragraph Fundamentals (or placement test score) | MTH95 (4) Intermediate Algebra II (or placement test score) | Reading Score of ASSET42 COMPASS81 |
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| FALL = 18 CREDITS | CRT2000 (5) Introduction to Professional Cooking | CRT2001 (6) Basic Food Preparation | CRT2002 (1) Introduction to Food and Beverage Industry | CRT2015 (3) Sanitation and Safety for Managers | CRT2039 (3) Professional Presentations for Culinary Workforce |
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| WINTER = 21 CREDITS | CRT2003 (6) Baking and Pastry for Culinary Arts Majors | CRT2005 (1) Menu Planning and Design | CRT2007 (1) Inventory Control and Purchasing | CRT2050 (6) Regional and International Cuisine | CRT2016 (3) Culinary Nutrition ¹ | CIS120 (4) Concepts of Computing |
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| SPRING = 16 CREDITS | CRT2012 (6) A La Carte I | CRT2013 (6) A La Carte II | CRT2017 (3) Restaurant Management and Supervision | CRT2018 (1) Culinary Arts Career Planning |
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55 CREDITS = FIRST YEAR TOTAL REQUIREMENT

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| SUMMER = 16 CREDITS | CRT2004 (2) Introduction to Vineyards and Beverages | CRT2006 (2) Restaurant Layout and Design | CRT2060 (8) Garde Manger | HE250 (3) Personal Health | CRT2038 (1) Applied Visual Principles |
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| FALL = 18 CREDITS | CRT2280 (6) Work Experience: Culinary Externship | MTH105 (4) Math in Society | ECON201 (4) Microeconomics | BA211 (4) Principles of Accounting I |
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| WINTER = 17 CREDITS | CRT280C1 (6) CWE: Culinary Arts | WR121 (3) English Composition | ECON202 (4) Macroeconomics | MTH243 (4) Introduction to Probability and Statistics |
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51 CREDITS = SECOND YEAR TOTAL REQUIREMENT

106 CREDITS = TOTAL PROGRAM REQUIREMENT

PROGRAM NOTES
¹FN225 may be substituted for CRT2016.

PROGRAM
REQUIREMENTS