

### ***Culinary Arts and Occupations Technical Diploma***

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. Students will be provided with safe and efficient work practices, basic occupational skills, employability skills, and strong work ethics.

To receive this diploma, the student must:

- Have a cumulative GPA of 2.00 or better in all credit hours to be used towards the degree.
- Earn a “C” or better in all coursework.
- Complete the coursework listed below.

#### **PROGRAM OF STUDY**

##### **First Semester**

|            |  | <b>Credit Hours</b> |
|------------|--|---------------------|
| CULN 1110  | Culinary Calculations                        | 3                   |
| CULN 1170  | Dining Room Service                          | 3                   |
| CULN 1130  | Sanitation and Safety                        | 3                   |
| CULN 1140  | Basic Culinary Skills                        | 3                   |
| Exit Point | TCA: Entry Level Prep Cook III (Total Hours) | 12                  |

##### **Second Semester**

|            |   | <b>Credit Hours</b> |
|------------|---|---------------------|
| CULN 1160  | Hospitality Industry Overview                           | 3                   |
| CULN 1220  | Culinary Nutrition                                      | 3                   |
| CULN 1240  | Food Preparation and Service                            | 8                   |
|            | Total Semester Hours                                    | 14                  |
| Exit Point | CTS: Production Cook (TCA plus Second Semester courses) | 26                  |

##### **Third Semester**

|            |  | <b>Credit Hours</b> |
|------------|--|---------------------|
| CULN 2310  | Baking and Pastry  | 7                   |
| CULN 1321  | A Lá Carte   | 3                   |
| CULN 2430  | Food and Beverage Operations                                 | 3                   |
|            | Total Semester Hours   | 13                  |
| Exit Point | CTS: Entry Level Line Cook (TCA plus Third Semester courses) | 25                  |

##### **Fourth Semester**

|           |  | <b>Credit Hours</b> |
|-----------|--|---------------------|
| CULN 2410 | Regional Cuisine   | 3                   |
| CULN 2420 | International Cuisine  | 3                   |
|           | Total Semester Hours   | 6                   |
|           | Total Hours, Culinary Arts and Occupations Technical Diploma | 45                  |

For more information, contact the Division of Technical Education at (225) 359-9201.

Course descriptions can be found in the BRCC College Catalog at [www.mybrcc.edu](http://www.mybrcc.edu)