

Culinary Arts Institute
Larry Miller Campus, CART 102 A
General Information, (801) 957-4073
Program Information, (801) 957-5348
www.slcc.edu/culinaryarts
Academic Advisor, Miller Campus, MFEC 126, (801) 957-5323

Program Faculty:

Associate Professors – Leslie Seiferle, Basil S. Chelemes
 Instructors – James Bielefeld

Program Description: The Culinary Arts (CHEF) program requires five semesters to complete the curriculum as outlined by the American Culinary Federation Foundation Accrediting Commission (ACFFAC). In addition to two years of related instruction, there is an on-the-job requirement of 1,500 hours where the work must be performed in a preapproved establishment with more than 50% of the food being prepared from scratch. Students have the option of accumulating 1000 hours (or 2 semesters) of the required 1,500 hours in classroom production during optionally offered production classes.

AFFILIATION

While proper technical skills are undeniably important to employers, so are employability skills including the ability to communicate, work on a team, resolve conflicts, confront ethical dilemmas and manage one’s time. The Professional Development Program (PDP), a curriculum developed by SkillsUSA®, teaches these skills. Students enrolled in the Culinary Arts program encounter coursework in PDP that provides the tools to strengthen school-based learning, work-based learning and connecting activities as outlined in the School to Work Opportunities Act. All students enrolled in the culinary arts program are members of Skills USA, sponsor of the Professional Development Program (PDP).

Career Opportunities: Culinary Arts is a CTE (Career and Technical Education) program. Students in CTE programs are highly recruited by businesses and industries. SLCC has relationships with businesses and industries within the community and can help CTE graduates get into a career upon graduation. In some cases, students may be hired before they graduate and are able to complete their education at company expense. Opportunity increases from association with The American Culinary Federation, Inc. (ACF), a professional organization for chefs and cooks made up of more than 22,000 members belonging to more than 230 chapters across the U.S.

Transfer/Articulation Information: Students who earn an AAS degree in Culinary Arts have the option to transfer into the Hospitality Management Bachelor degree or the Technology Management Bachelor degree at Utah Valley University. UVU will accept up to 45 technical credits towards this degree.

Program Entry Requirements: Entering students must prove competence for MATH 0950 by scoring 75 (or higher) in arithmetic and 35 (or higher) in algebra on the mathematics Accuplacer exam, or complete MATH 0950 or higher with a grade of C or better, or ACT math score of 15-17. Developmental math can be enrolled concurrently with first semester classes in culinary arts. Students also must prove competence for RDG 0990 by scoring 55-70 on the reading comprehension Accuplacer or completing RDG 900 with a grade of C or better and place into ENGL 1010 by completing WRTG 0990 with a C or better. Students are not permitted to enroll in lab courses until they achieve a ServeSafe Certification. This certificate can be obtained in CHEF 1110.

Estimated Cost for Students: Estimated costs of tools and supplies \$260

Estimated Time to Completion: If students follow the suggested semester schedule, time to completion is five semesters.

Specialized Accreditation: Accreditation by American Culinary Federation Foundation Accrediting Commission (ACFFAC) assures that a program is meeting at least a minimum of standards and competencies set for faculty, curriculum and student services. ACFFAC is recognized by the Council on Higher Education Accreditation (CHEA). Salt Lake Community College is accredited by the American Culinary Federation Accrediting Commission (ACFFAC).

Program Student Learning Outcomes	Related College-Wide Student Learning Outcomes
1. All students seeking an AAS degree are required in four different lab	1 – Substantive Knowledge

classes to identify tasks and independently develop procedures that incorporate standards taught in prerequisite safety and sanitation classes. For example, the student might be concomitantly serving a three-course meal, making a chocolate cream pie, and doing a load of dishes while prioritizing tasks. Student grades are determined from observation of performance in the lab courses.	
2. To reinforce personal hygiene habits and food handling practices that protects the health of the consumer.	1 – Substantive Knowledge 2 – Communicate Effectively
3. All students seeking an AAS degree are required to take theory courses in communication, supervision, Career and Technical Education Leadership and human resource management. Student grades are determined from exam results as well as field projects that require them compare and contrast relevant characteristics that allow them to understand and solve complex problems.	1 – Substantive Knowledge 4 – Think Critically
4. All students seeking an AAS degree are required to apply mathematical skills to ciphering assignments required in marketing, human resources, menu management, cost control and purchasing. All students seeking an AAS degree are required to apply mathematical skills to recipe conversion, measuring and calculating yield in lab classes	1 – Substantive Knowledge 3 – Develop Quantitative Literacy
5. All students seeking an AAS degree are required to maintain graded journals/rubrics for logging daily and weekly efforts that are also used later in life for professional certification purposes	1 – Substantive Knowledge 2 – Communicate Effectively 4 – Think Critically 5 – Civic Engagement and/or Working Professionally

GENERAL EDUCATION REQUIREMENTS

CORE SKILLS:

COMPOSITION (EN) 3 CREDITS

COURSE	CR	SEM	PREREQUISITE
ENGL 1010 Intro to Writing	3	A	WRTG 0990 w/C grade or better or appropriate Accuplacer score

QUANTITATIVE STUDIES (QS) 3 CREDITS

COURSE	CR	SEM	PREREQUISITE
CHEF 1320 Business Math (QS)	3	F, Sp	MATH 0950 w/C grade or better or appropriate Accuplacer score

COMMUNICATION (CM) 3 CREDITS

COURSE	CR	SEM	PREREQUISITE
Any approved CM course	3		

HUMAN RELATIONS (HR) 2-3 CREDITS

COURSE	CR	SEM	PREREQUISITE
Any approved HR course	2-3		

DISTRIBUTION AREAS: (3 CREDITS)

Choose an additional three credits from one of the following distribution areas.

COURSE	CR
Biological Science (BS)	3-4
Fine Arts (FA)	3-4
Humanities (HU)	3
Interdisciplinary (ID)	3
Physical Science (PS)	3
Social Science (SS)	3

NOTE: CTEL 1010 and CTEL 1020 are recommended for students wishing to participate in SkillsUSA.

REQUIRED COURSES: (49 CREDITS)

COURSE	CR	SEM	PREREQUISITE
CHEF 1110 Sanitation	3	A	

CHEF 1120	Intro to Hospitality	3	F, Sp	
CHEF 1130	Management of Marketing	3	F, Sp	
CHEF 1210	Food & Beverage Service	3	F, Sp	
CHEF 1220	Beginning Food Prep	3	A	CHEF 1110 w/ C grade or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 1225
CHEF 1225	Beginning Food Prep Lab	3	A	CHEF 1110 w/C grade or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 1220
CHEF 1310	Advanced Food Prep	3	A	CHEF 1220 and 1225; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 1315
CHEF 1315	Advanced Food Prep Lab	3	A	CHEF 1220 and 1225; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 1310
CHEF 1600	Herb Horticulture	1	Su	
CHEF 2410	Purchasing	3	Su	CHEF 1320 w/C or better
CHEF 2420	Baking	3	A	CHEF 1225 and 1315; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 2460
CHEF 2460	Baking Lab	3	A	CHEF 1225 and 1315; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 2420
CHEF 2510	Garde Manger	3	F, Sp	CHEF 1225 and 1315; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 2560
CHEF 2520	Nutrition	3	F, Sp	
CHEF 2560	Garde Manger Lab	3	F, Sp	CHEF 1225 and 1315; and 1110 w/C or better (can be taken concurrently) or valid ServeSafe Certificate. Coreq: CHEF 2510
CHEF 2610	Menu Design	3	F, Sp	CHEF 1320 w/C or better
CHEF 2620	Culinary Management	3	F, Sp	CHEF 1120 w/C or better

ELECTIVE COURSES:

COURSE		CR	SEM	PREREQUISITE
CHEF 1299	Special Studies	2-5	A	Departmental approval
CHEF 1330	Foundation Wine	3	F, Sp	21 years of age minimum
CHEF 1810	Culinary Competitions Lecture	1	F, Sp	CHEF 1110 w/C grade or better (can be taken concurrently) or valid ServeSafe Certificate
CHEF 1815	Culinary Competitions Lab	2	F, Sp	CHEF 1110 w/C grade or better (can be taken concurrently) or valid ServeSafe Certificate
CHEF 2330	Adv French Wines	3	Sp	21 years of age minimum
CHEF 2680	Catering Management	3	A	CHEF 1110 w/C grade or better (can be taken concurrently) or valid ServeSafe Certificate

SAMPLE SCHEDULE			
1st FALL SEMESTER		1st SPRING SEMESTER	
CHEF 1110	3	CHEF 1220	3
CHEF 1120	3	CHEF 1225	3
CHEF 1130	3	DISTRIBUTION	3
CHEF 1320	3	CM	3
ENGL 1010	3	CHEF 1210	3
Total	15	Total	15
1st SUMMER SEMESTER			
CHEF 1600	1		
CHEF 1310	3		
CHEF 1315	3		
CHEF 2410	3		
Total	10		
2nd FALL SEMESTER		2nd SPRING SEMESTER	
CHEF 2420	3	CHEF 2510	3
CHEF 2460	3	CHEF 2560	3
CHEF 2520	3	CHEF 2610	3
HR	2-3	CHEF 2620	3
Total	11	Total	12

Advising Notes: It is the student's responsibility to understand the requirements for this degree as outlined above. If a student has any questions regarding the information listed above it is highly recommended the student meet with the program advisor.