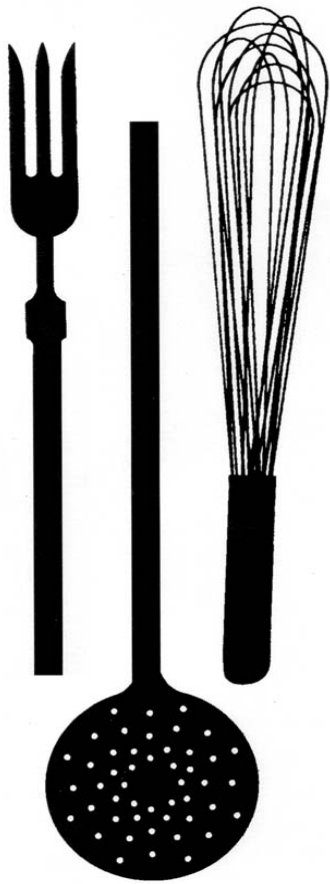


Delaware Technical & Community College

Stanton/Wilmington Campus



Culinary Arts & Food Service Management Technology

Information Booklet
2010



Accredited by the Accreditation Commission of the American Culinary Federation, January 2006

Mission Statement for Culinary Arts and Food Service Management

The mission of the Culinary Arts Department is to provide its graduates with an in-depth hands-on training in Culinary Arts and Food Service Management. The education includes the application of current trends in management, nutrition, sanitation, and cooking techniques that today's changing food service industry is seeking.

Emphasis is placed on creativity and professionalism in culinary applications, which prepare graduates for mid and senior level entry positions in the hospitality industry.

The programs are committed to the professional advancement of the technologies and the development of both students and faculty to better satisfy or exceed the changing demands of restaurateurs in New Castle County.

Culinary Arts Application

The Culinary Arts Degree is offered as a **full-time or part time day program** with limited enrollment. Applications for the fall semester will be accepted until the end of July each year or until the class is full. Admission is competitive, with applicants possessing one year of industry experience being given primary consideration for acceptance. Applications are available from the Admissions Department on the Stanton Campus or the Culinary Arts office.

Registration Information

First semester Culinary Arts students are requested to register at the summer orientation and pay with a credit card, check (payable to DTCC) or cash at the business office located in room B122. Class schedule grids should be completed and signed by the advisor or counselor before going to register and pay.

First semester Food Service Management students should register with their counselor, Ms. Susan Stoller.

Pre-requisites

All pre-tech classes must be finished before entering the first semester of the Culinary Arts or Food Service Management programs.

ENG 005, 051

MAT 005, 012

RDG 005, 051, 120

Placement test scores will determine if RDG 120 is necessary. The placement test should be taken upon admission to the College.

All "CUL" laboratory classes follow a pattern of skill development and must be taken as stated in the Culinary Arts Technology Course Sequence Sheet.

College Admission Requirements

Delaware Technical & Community College has an open-door admissions policy limited only by the following criteria: a student must be a high school graduate or the equivalent, at least eighteen years of age and be able to benefit from instruction.

All applicants should be tested, interviewed, and accepted at least thirty (30) days before the beginning of each semester. Applicants for fall admission are encouraged to apply early in the year. It is important to keep in mind that early registration starts in April for the Fall semester and October for the Spring semester.

Review your selected program as shown in the catalog to determine if there are additional admission requirements related to the selected program.

Follow the procedure below for admission to any campus:

1. Obtain a Social Security number, which will be used as/or your student identification number.
2. Obtain an Application for Admission from the College or your school counselor.
3. Request that your high school and/or college transcript be sent immediately to the Admissions Office at the campus to which you are applying.
4. Complete and mail the application with a \$10.00 check or money order (nonrefundable) to the Admissions Office at the campus you wish to attend.
5. Participate in the Placement Testing Program scheduled for you by the College.
6. Make an appointment to meet with a counselor.
7. Receive a letter of acceptance.
8. Oversubscribed programs will afford preference to residents of the State of Delaware.

Note:

The Culinary Arts Program requires a special admission procedure beyond the general college admission requirements. Please contact the Admissions Department for the application.

Location

The Culinary Arts Program is conducted at the Stanton Campus, located at the Intersection of I-95 and Route 7.

Accreditation

The College is fully accredited by the commission of Higher Education of the Middle States Association of Colleges and Secondary Schools. The programs are accredited by the Accreditation Commission of the American Culinary Federation

Students have the opportunity to receive an additional nationally recognized certificate while completing the Culinary Arts or Food Service Management associates degree program. The NRAEF Management First program is a series of management based courses supported by the National Restaurant Association, presently included in this curriculum.

Tuition and Fees

*Culinary Arts is offered as a full-time day program only.
Food Service Management is offered as an evening program.*

In-State Residents: Please inquire

Out-of-State Residents: Please inquire

**All tuition fees are subject to revision by the Board of Trustees of the College.*

This program requires uniforms, tools and books at an additional expense to the student.

Required Text Books

CUL 121 Food Prep I
On Cooking, A Textbook of Culinary Fundamentals, 4th edition
Labinsky and Hause, published by Prentice Hall

CUL 119 Sanitation
Applied Food Service Sanitation
The Educational Foundation of the NRA

FSM 110 Introduction to Food Prep
On Cooking, A Textbook of Culinary Fundamentals, 4th edition
Labinsky and Hause, published by Prentice Hall

Related Courses:

ENG 121 English Composition
MAT 120 Math for Behavior Sciences
COM 111 Human Communication

Books may be purchased during normal Book Store hours, 8:30 am – 4:00 pm. Prices may vary.

Suggested Extra Readings

American Culinary Federation	Culinary National Review
Art Culinaire Magazine	Food Technology
Bon Appetite	Gourmet
Chocolatier	Journal of American Dietetic Association
Cooking Light	Journal of Food Science
Fine Cooking	Nutrition Today
Food and Wine	Food Service Director

Culinary Lab Policies

Essential Functions Required in the Culinary Arts Laboratories

Essential Function	Required Student Performance
Ability to use Senses	Visual acuity with corrective lenses to identify color changes

	<p>in food, as it is cooking or in storage; to read fine print on equipment or recipes or other documents required in a food service operation.</p> <p>Hearing ability with auditory aids or full-time interpreter for the hearing impaired, to hear cooking sounds, emergency signals, to understand a normal speaking voice without direct access to the speaker's face.</p>
Motor Ability	Physical ability to walk long distances and stand for long periods of time; to lift, move and transfer equipment or foods of at least 50 pounds; to maneuver in limited space safely while working in hot and humid conditions; to have manual dexterity to efficiently and safely use knives and other small and large equipment normally present in a kitchen.
Ability to Communicate	Ability to communicate effectively in verbal and written forms to colleagues and clients. Ability to write and perform routine mathematical calculations clearly and correctly.
Ability to Problem Solve	Intellectual and conceptual ability for measuring, calculating, reasoning, analyzing, prioritizing daily functions in today's kitchens.
Ability to Maintain Emotional Stability	Ability to function safely under stress in today's kitchens and adapt to changing staff and client situations.

Kitchen Tool Requirements

- A cook's tools are a personal choice and should be chosen with expected years of use.
- Some brand names are listed for the convenience of the student; Trident, Wustoff, Dexter/Russell, Forschner, F. Dick, Forschner and Chef's Choice. Each manufacturer's knife is different in price, style and quality. Each student is encouraged to handle as many brands of knives as possible before purchasing their set.
- Knives can be purchased separately from supply houses, mail order or in kits.
- Do not purchase the "ever-sharp" brands of knives with the very fine saw-tooth edge or knives with molded or shaped handles. These may not allow you to comfortably master the skills necessary for the programs after hours of continued use.
- The following is the list of tools for CUL 121, Culinary Students or FSM 110, Food Service Management Students.

Required

Paring knife 3" or 4"
Utility Knife 6"
Chef's Knife 8" or 10"
Sharpening Steel
Vegetable Peeler
Supply
Measuring spoon set
Carrying case or tool box

Optional

Slicing Knife 8" or 10"
Fillet Knife 6" or 7"
Boning Knife 6"
Bread Knife 8"
Kitchen Fork

Measuring cup set

Suggested Suppliers

Chef's Choice
F. Dick Company
J.B. Prince Company
Macy's Department Store
Restaurant Equipment
The Restaurant Store
Sysco

(It is suggested that each student has their knives/tools engraved for easy identification.)

Arrangements have been made for a substantial discount on Chef's Choice knives. Order forms are available on request.

Kitchen Uniform Component

1 Chef's Jacket, white (monogrammed)*	1 Checkered Pants *
1 Neckerchief, white	1 Apron *
1 Hat (purchased from the book store as needed)	1 Pair of Black Shoes
2 Side Towels *	
Approved safety glove (available in the Stanton Book Store)	

It is suggested that students purchase more than one of the items with a "*".

Uniforms should be purchased at the bookstore to maintain standard dress code with your name monogrammed above the pocket on the chef's jacket.

Uniforms are required for the first day of class. Contact our department secretary, for an order form and fitting as soon as possible.

Awards and Scholarship Programs

The Culinary Arts and Food Service Management Programs recognize students for outstanding achievement in the following ways.

Awards:

Award Title	Award Criteria	Award
Academic Excellence Award	GPA above 3.85	Plaque
Culinary Arts Achievement Award	GPA above 3.50	Certificate
Chef's Choice Cutting Edge Award	Best display of Culinary technical skills	Chef's Choice Knife Set
FSM Academic Achievement Award	GPA above 3.50	Certificate
FSM Academic Excellence Award	GPA above 3.85	Plaque
Mary Murray Award	Best display of technical skills in dining room	Desk Clock/ Plaque

(Additional scholarships information is available at the Financial Aid Office)

Scholarships:

ACF, FSCA
Balestreri/Cutino
Chaine des Rotisseurs
Charles Firth

Julia Child Memorial
Mary Murray
National Restaurant Association

Criteria are available on request. Scholarships range from \$300 to \$1,000.

ACF First State Chefs Association

Delaware Technical & Community College is a member of the **American Culinary Federation** and the **National Restaurant Association**. The ACF is a professional, educational and fraternal association of chefs and cooks dedicated to maintaining the prestige of the culinary profession. Today the ACF represents over 25,000 Culinarians organized into over 300 chapters across the nation and the Caribbean. Students in the Culinary Arts Program and the Food Service Management Technology are invited to participate in the local chapter, the ACF First State Chefs Association. Student members upon graduation will be granted the status of Certified Culinarian (CC).

CAMPUS: STANTON
 DEPARTMENT: Culinary Arts Technology

RECOMMENDED COURSE SEQUENCE SHEET
 Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120, Critical Reading and Thinking, will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: CULINARY ARTS TECHNOLOGY

Curriculum Code Designation: CULAASCUL

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		G R	PREREQUISITES	CO- REQ.
				Offered	Completed			
FIRST SEMESTER (FALL)								
CUL-121, Food Prep I	3	4	4	Fall			All pre-tech courses completed.	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
ENG-121, Composition	3	0	3	Fall			RDG-051*, ENG-051*	
MAT-120, Math for Behavioral Sciences	3	0	3	Fall			MAT-012*	
COM-111, Human Communications	3	0	3	Fall			ENG-051*, RDG-051*	
TOTAL	14	4	15					
SECOND SEMESTER (SPRING)								
CUL-271, Garde Manager (CUL-171)	3	4	4	Spring			CUL-121	
ENG-122, Tech. Writing & Communication	3	0	3	Spring			ENG-121	
CUL-141, Nutrition	3	0	3	Spring			All pre-tech courses completed.	
CIS-107, Computer Applications	2	0	3	Spring			MAT-012*	
PSY-121, General Psychology	3	2	3	Spring			ENG-051*, RDG-051*	
TOTAL	14	6	16					
SUMMER SESSION (SUMMER)								
CUL-156, Practicum	1	5	3	Summer			CUL-121	
TOTAL	1	5	3					
THIRD SEMESTER (FALL)								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			All pre-tech courses completed.	
CUL-261, Baking	3	4	4	Fall			CUL-121	
CUL-285, International Cuisine	3	4	4	Fall			CUL-271	
CUL-241, Planning Food Service Systems	3	0	3	Fall			All pre-tech courses completed.	
CUL-248, Culinary Supervisory Development	3	0	3	Fall			All pre-tech courses completed.	
TOTAL	15	8	17					
FOURTH SEMESTER (SPRING)								
CUL-246, Intro. To Din. Rm. & Bev. Ser. Mgt.	3	0	3	Spring			All pre-tech courses completed.	
CUL-262, Pastry	3	4	4	Spring			CUL-261	
CUL-123, Food Prep II (CUL-291)	3	4	4	Spring			CUL-285	
*CUL-245, Applied Hospitality	1	4	3	Spring			All pre-tech courses completed.	
TOTAL	10	12	14					
GRAND TOTAL	54	35	65					

*CUL-245, Applied Hospitality can be taken out of sequence. Please see advisor for details and availability.

 Student's Signature

 Date

 Advisor's Signature

 Date

CAMPUS: STANTON
 DEPARTMENT: Food Service Management Technology

RECOMMENDED COURSE SEQUENCE SHEET
 Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120, Critical Reading and Thinking, will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: **FOOD SERVICE MANAGEMENT TECHNOLOGY** Curriculum Code Designation: **FSMAASFMS**

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		G R	PREREQUISITES	CO-REQ.
				Offered	Completed			
FIRST SEMESTER (FALL)								
FSM-110, Introduction to Food Prep	2	3	3	Fall			All pre-tech courses completed.	
ENG-121, Composition	3	0	3	Fall			ENG-051*, RDG-051*	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
MAT-120, Math for Behavioral Sciences	3	0	3	Fall			MAT-012*	
FSM-123, Introduction to Food Service	3	0	3	Fall			All pre-tech courses completed.	
COM-111, Human Communications	3	0	3	Fall			ENG-051*, RDG-051*	
TOTAL	16	3	17					
SECOND SEMESTER (SPRING)								
FSM-210, Quantity Foods Production	2	3	3	Spring			FSM-110	
ENG-122, Tech. Writing & Communications	3	0	3	Spring			ENG-121	
CUL-141, Nutrition	3	0	3	Spring			All pre-tech courses completed.	
CIS-107, Computer Applications	2	2	3	Spring			MAT-012*	
PSY-121, General Psychology	3	0	3	Spring			ENG-051*, RDG-051*	
TOTAL	13	5	15					
SUMMER SESSION (SUMMER)								
FSM-151, Field Experience I	1	5	3	Summer			FSM-210	
TOTAL	1	5	3					
THIRD SEMESTER (FALL)								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			All pre-tech courses completed.	
OMT-210, Project-Based Accounting	3	0	3	Fall			MAT-015*, MAT-016*	
CUL-241, Planning Food Service Systems	3	0	3	Fall			All pre-tech courses completed.	
FSM-230, Hospitality Law	3	0	3	Fall			All pre-tech completed, ENG121, MAT120	
TOTAL	12	0	12					
FOURTH SEMESTER (SPRING)								
*CUL-245, Applied Hospitality	2	2	3	Spring			All pre-tech courses completed.	
CUL-246, Intro to Din. Rm. Mgt. & Bev. Serv.	3	0	3	Spring			All pre-tech courses completed.	
FSM-265, Effective Food Service Mkt. & Mgt.	3	0	3	Spring			All pre-tech courses completed.	
CUL-248, Culinary Supervisory Development	3	0	3	Spring			All pre-tech courses completed.	
FSM-152, Field Experience II	1	5	3	Spring			FSM-151	
TOTAL	12	7	15					
GRAND TOTAL	54	20	62					

*CUL-245, Applied Hospitality can be taken out of sequence. Please see advisor for details and availability.

 Student's Signature

 Date

 Advisor's Signature

 Date

CAMPUS: STANTON
 DEPARTMENT: Food Service Management Technology

RECOMMENDED COURSE SEQUENCE SHEET
 Effective: 2010-51

Name: _____
 SSN: _____
 Academic Advisor: _____
 Matriculation Date: _____

No pre-tech requirements MAT 005
 RDG 005 MAT 012
 ENG 005 RDG 051 MAT 015
 ESL ENG 051 RDG 120 MAT 075

RDG 120, Critical Reading and Thinking, will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: **FOOD SERVICE MANAGEMENT STUDIES**

Curriculum Code Designation: **FSMDIPFSS**

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		G R	PREREQUISITES	CO- REQ.
				Offered	Completed			
FIRST SEMESTER (FALL)								
FSM-110, Introduction to Food Prep	2	3	3	Fall			All pre-tech courses completed.	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
MAT-120, Math for Behavioral Sciences	3	0	3	Fall/Spring			MAT-012*	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
FSM-210, Quantity Foods Production	2	3	3	Spring			FSM-110	
ENG-121, Composition	3	0	3	Fall/Spring			ENG-051*, RDG-051*	
COM-111, Human Communications	3	0	3	Fall/Spring			ENG-051*, RDG-051*	
TOTAL	8	3	9					
THIRD SEMESTER (FALL)								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			All pre-tech courses completed.	
CIS-107, Computer Applications	2	2	3	Fall/Spring			MAT-012*	
CUL-141, Nutrition	3	0	3	Fall			All pre-tech courses completed.	
TOTAL	8	2	9					
FOURTH SEMESTER (SPRING)								
FSM-230, Hospitality Law	3	0	3	Spring			All pre-tech completed, ENG121, MAT120	
CUL-248, Culinary Supervisory Development	3	0	3	Spring			All pre-tech courses completed.	
TOTAL	6	0	6					
GRAND TOTAL	29	8	32					

 Student's Signature

 Date

 Advisor's Signature

 Date

Kitchen Skills Diploma

This program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as cooks and desire to further their education and begin the advancement to a supervisory position. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary Federation to begin the certification process.

CAMPUS: STANTON
 DEPARTMENT: Culinary Arts Technology
 Kitchen Skills Diploma

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120-Critical Reading and Thinking will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: **CULINARY ARTS TECHNOLOGY**

Curriculum Code Designation: **CULDIPKSS**

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum			All pre-tech courses completed	
FSM -110 Introduction to Food Prep	2	3	3	Summer/Fall			All pre-tech courses completed	
MAT-120 Math for Behavioral Science	3	0	3	Fall/Spring			MAT 012	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum			All pre-tech courses completed	
ENG-121 Composition	3	0	3	Spring			ENG 051, RDG 051	
CUL-271 Garde Manger	3	4	4	Fall/Spring			CUL-121 or FSM-110	
TOTAL	9	4	10					
THIRD SEMESTER (FALL)								
CUL-251 Cost Control	3	0	3	Fall/Spring			ENG-121, MAT 120	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring			All pre-tech courses completed	
COM-111 Human Communications	3	0	3	Fall			ENG 051, RDG 051	
FSM-210 Quantity Food Production	2	3	3	Spring			FSM-110	
TOTAL	11	3	12					
GRAND TOTAL	27	10	30					

 Student's Signature Date

 Advisor's Signature Date

Baking and Pastry Skills Diploma

This program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as pastry cooks and desire to further their education and begin the advancement to a supervisory position. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary Federation to begin the certification process.

CAMPUS: STANTON
DEPARTMENT: Culinary Arts Technology
Baking and Pastry Skills Diploma

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120 Critical Reading and Thinking will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: CULINARY ARTS TECHNOLOGY

Curriculum Code Designation: CULDIPBBS

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum			All pre-tech courses completed	
FSM -110 Introduction to Food Prep	2	3	3	Summer/Fall			All pre-tech courses completed	
MAT-120 Math for Behavioral Science	3	0	3	Fall/Spring			MAT 012	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum			All pre-tech courses completed	
ENG-121 Composition	3	2	3	Spring			FSM 110	
CUL-112 Cake Decorating	1	3	2	Fall/Spring			All pre-tech courses completed	
TOTAL	9	2	9					
THIRD SEMESTER (FALL)								
CUL-251 Cost Control	3	0	3	Fall/Spring			ENG-121, MAT 120	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring			All pre-tech courses completed	
CUL-261 Baking	3	4	4	Fall			FSM-110	
TOTAL	9	4	10					
FOURTH SEMESTER (SPRING)								
COM-111 Human Communications	3	0	3	Fall/Spring			ENG-051, RDG-051	
CUL-262 Pastry	3	4	4	Spring			CUL-261	
TOTAL	6	4	7					
GRAND TOTAL	29	14	33					

Student's Signature

Date

Advisor's Signature

Date

Cook's Certificate

This certificate program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as an entry-level cooks and desire to further their education. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies or to the Kitchen Skills Diploma. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary federation to begin the certification process.

CAMPUS: STANTON
DEPARTMENT: Culinary Arts Technology
Cook's Certificate

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
SSN: _____ RDG 005 MAT 012
Academic Advisor: _____ ENG 005 RDG 051 MAT 015
Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120, Critical Reading and Thinking, will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: CULINARY ARTS TECHNOLOGY

Curriculum Code Designation: CULCERCKC

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum			All pre-tech courses completed	
FSM -110 Introduction to Food Prep	2	3	3	Summer/Fall			All pre-tech courses completed	
TOTAL:	4	3	5					
SECOND SEMESTER (SPRING)								
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum			All pre-tech courses completed	
FSM -210 Quantity Foods Production	3	2	3	Spring			FSM 110	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring			All pre-tech courses completed	
TOTAL	9	2	9					
GRAND TOTAL	13	5	14					

Student's Signature

Date

Advisor's Signature

Date

Baking and Pastry Cook's Certificate

This certificate program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as entry-level pastry cooks or bakers and desire to further their education. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies or to the Baking and Pastry Skills Diploma. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary federation to begin the certification process.

CAMPUS: STANTON
 DEPARTMENT: Culinary Arts Technology
 Baking and Pastry Cook Certificate

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2010-51

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120 Critical Reading and Thinking will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: **CULINARY ARTS TECHNOLOGY**

Curriculum Code Designation: **CULCERBPC**

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum			All pre-tech courses completed	
CUL-112 Cake Decorating	1	3	2	Summer/Sp			All pre-tech courses completed	
CUL-261 Baking	3	4	4	Fall			All pre-tech courses completed	
TOTAL	6	7	8					
SECOND SEMESTER (SPRING)								
CUL-262 Pastry	3	4	4	Spring			CUL 261	
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum			All pre-tech courses completed	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring			All pre-tech courses completed	
TOTAL	9	4	10					
GRAND TOTAL	15	11	18					

 Student's Signature

 Date

 Advisor's Signature

 Date

**Culinary Arts and Food Service Management
Delaware Technical & Community College
400 Stanton-Christiana Road
Newark, Delaware 19713-2197
www.dtcc.edu/stanton/cul_fsm**

Dept. Chairperson: David Nolker, CCE
(302) 453-3757
dnolker@dtcc.edu

Instructors: Tom Howell, CEC
(302) 453-3090
thowell4@dtcc.edu

Ron Leounes
(302) 292-3840
rleounes@dtcc.edu

Andrea Brandli
(302) 593-0161
andreabrandley@comcast.net

Debby Eyberger
debby.eyberger@crozer.org

Counselor: Susan Stoller
(302) 292-3867
stoller@dtcc.edu

Secretary: Stephanie Greene
(302) 454-3979
Sgreene2@dtcc.edu

THE CULINARIAN'S CODE

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those who are to follow.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

I shall place honor and the standing of our profession before personal advantage.

I shall not use unfair means to affect my professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealings with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the work of fellow colleagues with careful regard for the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantages.

I shall never expect anyone to subject himself to risks, which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just and enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear, and too happy to permit the pressure of business to hurt anyone, within or without the profession.