

## Information Technology, Business & Personal Services

### GUIDED PATHWAY: CULINARY ARTS (Certificate, AAS Degree)

#### Culinary Arts Department

This is an example course sequence for students interested in pursuing Culinary Arts. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn an Associate of Applied Science (AAS) degree in Culinary Arts<sup>1</sup>. For official degree requirements, [click here](#).

The Culinary Arts Program offers the Culinary Arts, Associate of Applied Science Degree (D) and Culinary Arts Certificate I (C1) that will prepare students for careers in the hospitality industry. It is designed to prepare students to enter occupations and to perform the duties that include direct preparation and seasoning of salads, soups, fish, meats, vegetables, desserts, or other foods. The student will plan and price menu items, order supplies, and keep records and accounts. The student will also participate in cooking. Graduates from the program will be responsible for activities which consist of collaboration with specified personnel who plans and develops recipes and menus, determines production schedules and worker-time requirements to ensure timely delivery of services. The student will also estimate amount and costs, request supplies and equipment to ensure efficient operation, and will evaluate and solve procedural problems to ensure safety. Students must maintain a "C" or better in all Culinary Arts courses in order to get credit for the course and proceed to the next course as stated in the certificate and AAS degree plans. Courses that complete the Degree (D) and courses that complete the Certificate I (C1) are noted below. Speak with an academic advisor at your college to choose courses that will help you to transfer to a specific university



#### COLLEGE READINESS REQUIREMENTS (only for the AAS)

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

##### READING & WRITING PLACEMENT

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- INRW \_\_\_\_\_
- OTHER: \_\_\_\_\_

##### MATH PLACEMENT

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- DEV MATH \_\_\_\_\_
- OTHER: \_\_\_\_\_

##### ENGLISH LANGUAGE PROFICIENCY

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- ESOL \_\_\_\_\_
- OTHER: \_\_\_\_\_

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

### SEMESTER BY SEMESTER MAP FOR FULL-TIME STUDENTS<sup>2</sup>

SEMESTER 1				ACTION ITEMS
D	C1		<b>HAMG 1321</b> – Introduction to Hospitality Industry	<input type="checkbox"/> Meet with your advisor to confirm academic and career goals before the end of the semester. <input type="checkbox"/> Meet with a career advisor or instructor to research your career options and opportunities for job shadowing.
◆	◆		<b>FDNS 1301</b> – Introduction to Foods	
◆	◆		<b>CHEF 1205</b> – Sanitation and Safety	
◆	◆		<b>CHEF 1301</b> – Basic Food Preparation	
◆	◆		<b>PSTR 1401</b> – Fundamentals of Baking	
<b>TOTAL SEMESTER CREDIT HOURS: 15</b>				
SEMESTER 2				ACTION ITEMS
D	C1		<b>CHEF 1400</b> – Professional Cooking and Meal Service	<input type="checkbox"/> Meet with your advisor to file and official degree plan, confirm or update your academic/career path and program of study. <input type="checkbox"/> Meet with your advisor to apply for the Culinary Arts Certificate (AC1) Completion
◆	◆		<b>CHEF 1410</b> – Garde Manger	
◆	◆		<b>IFWA 1318</b> – Nutrition for the Food Service Professional	
◆	◆		<b>CHEF 2280</b> - Cooperative Education – Culinary Arts/ Chef Training	
<b>TOTAL SEMESTER CREDIT HOURS: 13</b>				
SUMMER SESSION				ACTION ITEMS
D			<b>ENGL 1301</b> – Composition I (C)	
◆			<b>COSC 1301</b> – Introduction to Computing (C)	
<b>TOTAL SEMESTER CREDIT HOURS: 6</b>				
SEMESTER 3				ACTION ITEMS
D			<b>Elective</b> – Mathematics Elective (C)	<input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search.
◆			<b>Elective</b> – Social or Behavioral Science	
◆			<b>CHEFF 2232</b> – Buffet Theory and Production	
◆			<b>RSTO 1313</b> – Hospitality Supervision	
◆			<b>RSTO 2301</b> – Principles of Food and Beverage Controls	
<b>TOTAL SEMESTER CREDIT HOURS: 14</b>				
SEMESTER 4				ACTION ITEMS
D			<b>Elective</b> – Language Philosophy & Culture or Creative Arts(C)	
◆			<b>RSTO 2405</b> – Management of Food Production & Service	
◆			<b>CHEF 2264</b> – Practicum – Culinary Arts /Chef Training	
◆			<b>CHEF 1345</b> – International Cuisine	
<b>TOTAL SEMESTER CREDIT HOURS: 12</b>				
<b>AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS/PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS</b>				

1. Degree plans may change in later catalogs. Be sure to consult with your advisor if you are continuing on an older degree plan.
  2. Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by Laredo College awarding the degree.
  3. Capstone Course –Must be taken in the last semester and results in a consolidation of a student's educational experience.
- C** This course counts for the Core Curriculum at any public college or university in Texas.

## Certification and Licensure Information

The **CHEF 1205** course requires that student take the ServSafe Certification online test in order to achieve the ServSafe certification. Tests are taken during the Fall semester while enrolled in CHEF 1205.

## Career Information

### Common Job Titles

Chef & Head Cook	Baker	Contract Food Service	Institutional Food Service Worker
Personal Chef	Restaurant Owner	Cruise Ship Staff	Waiter or Waitress
Executive Chef	Caterer	Restaurant Manager	Food Preparation Worker
Sous Chef	Food Service Manager	Kitchen Supervisor	Bed & Breakfast
Banquet Chef	Catering Director	Dietary Supervisor	Line Cook
Corporate Executive Chef	Pastry Cook	Kitchen Assistant	Cafeteria Manager

### Regional Labor Market Information

**Line Cook:** New workers generally start days within hiring. Normal pay for Line Cooks is averaged \$8- \$12 per hour or an average of \$27,250 per year.

Source: <https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm>

**Kitchen Manager:** New workers generally start around days within hiring. Normal pay for Kitchen Managers is averaged \$51,000-\$57,000 per year. Currently, 6 companies have posted 6 jobs for Kitchen Manager in the Laredo Area.

Source: <https://www.bls.gov/ooh/management/food-service-managers.htm>  
<https://www.glassdoor.com/Job/jobs.htm?suggestCount=0&suggestChosen=false&clickSource=searchBtn&typedKeyword=kitchen+manager&sc.keyword=kitchen+manager&locT=C&locId=1140286&jobType=>

**Chef/Head Cook:** New workers generally start around days within hiring. Normal pay for Head Cooks is averaged \$53,000- \$56,000 per year. Currently, 2 companies have posted 2 jobs for Head Cooks in the Laredo Area.

Source: <https://www.bls.gov/ooh/food-preparation-and-serving/chefs-and-head-cooks.htm>  
[https://www.glassdoor.com/Job/laredo-chef-jobs-SRCH\\_IL.0.6\\_IC1140286\\_KO7,11.htm](https://www.glassdoor.com/Job/laredo-chef-jobs-SRCH_IL.0.6_IC1140286_KO7,11.htm)

### Career and labor market research tools

Bureau of Labor Statistics: <http://www.bls.gov/ooh/>, O\*NET: <https://www.onetonline.org/>

**Career Resources:** Laredo College career services website provides information on career exploration and employment at [http://www.laredo.edu/cms/LCC/Student\\_Services/Student\\_Success\\_Center/Employment\\_Assistance\\_Service/CPS/](http://www.laredo.edu/cms/LCC/Student_Services/Student_Success_Center/Employment_Assistance_Service/CPS/) Students are encouraged to consult with their area of study advisor for additional career assistance. The above information is provided as a guide and reference tool for occupations related to this program. This is not a guarantee of job placement in any of these occupations after successful completion of an LC program. The common job titles listed are representative titles and are provided for career research. These are not the only occupations possible in this area of study.

## Transfer Information

The Associate of Applied Science in Culinary Arts prepares students to directly enter the workforce; however, a Bachelor of Applied Arts and Sciences (BAAS) is an excellent alternative to the Bachelor's degree. The Bachelor of Applied Arts and Sciences degree applies non-transferable courses and work experience towards the Bachelor's degree. You still must meet general education requirements and take upper level courses.

**Transfer Guides:** The universities listed here do not constitute a Laredo College endorsement. Transfer course evaluations and determination of which courses will count toward a Bachelor's degree are made by the receiving transfer institution.

**Texas A&M International University:** <http://tamiu.edu>

**South Texas College:** <http://www.SouthTexas.edu>

**Additional Transfer Resources:** Laredo College transfer website provides information on additional colleges & universities: <http://www.laredo.edu/cms/TW/>. Students are encouraged to consult with a faculty advisor, area of study advisor, and/or their chosen transfer institution to ensure courses taken at LC will apply toward their bachelor's degree program.