

CULINARY ARTS-CATERING, Diploma Program - 0121

CIP Code: 12.0504

Business, Hospitality, and Tourism Division

The hospitality industry offers many opportunities for employment and as a result learning experiences are varied. The program provides students with instruction in food preparation, production and service in the classroom and in on campus labs. This program is designed to lead directly to employment. The complete program is available only at the Harrisburg Campus; some required courses are available at Lancaster, Lebanon, York and Gettysburg Campuses and at other sites. All classes are available during the daytime. Some classes are available on a rotating basis. In addition to tuition and fees, students must purchase a uniform and a knife kit.

Career Opportunities

Job opportunities include positions as cooks in restaurants, institutions, and cafeterias; food preparation workers and servers; catering cooks and servers; personal chef; and managing or owning a small food service or catering business.

(SOC Code: 35-2014 Cooks, Restaurant)

Link to Occupational profiles on O*NET <http://www.onetcodeconnector.org/>

Application and Admission information <http://www.hacc.edu/StudentServices/Registrar/HowtoApplyandRegister/index.cfm>

Competency Profile

This curriculum is designed to prepare students to:

- Plan and prepare a complete meal by following standardized recipes
- Fabricate meat portions from primal cuts of meats, whole poultry and fish
- Produce a wide variety of baked goods, pastry and confections
- Demonstrate decorative skills, including garnishing and cake decorating
- Understand management techniques
- Begin a small catering or restaurant business or become a personal chef

PROGRAM REQUIREMENTS (TOTAL CREDITS = 27)

General Education	Major	Other Required Courses
	HRIM 100 World of Wine	1
	HRIM 102 Applied Hospitality Math	2
	HRIM 106 Professional Bartending	1
	HRIM 113 Sanitation & Safety	2
	HRIM 123 Catering: Principles, Garnishing and HorsD'oeuvres	3
	HRIM 133 Culinary Arts I	5
	HRIM 143 Culinary Arts II	5
	HRIM 153 Culinary Arts III	5
	MGMT 121 Sm. Business Development	3
		<u>27</u>

Program Costs: \$8,653.00

<http://www.hacc.edu/FinancialAid/FinancialAidBasics/Cost-of-Attendance.cfm>

On-time Completion Rate: 0%

Job Placement Rate: 100%

Median Federal Loan Debt: \$0

Median Alternative Loan Debt: \$0