

CULINARY ARTS, Certificate Program - 1261

CIP Code: 12.0503

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. Students gain supervised concentrated food preparation and production industry experience in an off campus commercial restaurant operation which is open to the public and located in downtown Harrisburg. The program is designed to lead directly to employment. The complete program is available only at the Harrisburg Campus; some required courses are available at the Lancaster, Lebanon, Gettysburg and York Campuses and at other sites. All classes are available during the daytime. Some evening classes are available on a rotating basis.

Selective Program: This is a selective admission program. Entry into this program is not guaranteed with admission to the College; specific admissions criteria must be met. Contact the program coordinator for specific program entry requirements. This program requires daytime, evening and weekend restaurant operations experiences which may make it difficult for students to have paid employment while attending classes. In addition, the program requires the student to submit to a drug screen prior to Restaurant Operations and practicum courses. The student should consider this before enrolling in the program. In addition to tuition and fees, students must purchase a uniform and a knife set.

Career Opportunities

Job opportunities include positions as cooks in restaurants, institutions and cafeterias; bakers; and food preparation workers and servers. (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 following standardized recipes
- Fabricate meat portions from primal cuts of meat, whole poultry and fish
- Produce a wide variety of baked goods, pastries and confections
- Demonstrate decorative skills, including garnishing and cake decorating
- Plan menus, estimate food consumption, requisition supplies and construct a basic budget
- Show skills necessary for efficient management, including personnel supervision

PROGRAM REQUIREMENTS (TOTAL CREDITS = 47)

General Education		Major	
ENGL 106 Written Business Comm.	3	HRIM 100 World of Wine	1
	3	HRIM 101 Introduction to the Hospitality Industry	3
		HRIM 102 Applied Hospitality Math	2
		HRIM 104 Nutrition for Food Service	3
		HRIM 110 Menu Design and Marketing	3
		HRIM 113 Sanitation & Safety	2
		HRIM 122 Food Purchasing, Receiving, & Storing	3
		HRIM 125 Dining Room Management	3
		HRIM 133 Culinary Arts I	5
		HRIM 143 Culinary Arts II	5
		HRIM 153 Culinary Arts III	5
		HRIM 205 Restaurant Operations I	2
		HRIM 206 Restaurant Operations II	2
		HRIM 207 Restaurant Operations III	2
		HRIM 251 Hospitality Supervision	3
			44

Program Costs: \$14,448.00

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

On-time Completion Rate:

Job Placement Rate:

Median Federal Loan Debt: \$0

Median Alternative Loan Debt: \$0