

CULINARY ARTS, Associate in Arts Degree - 1581

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. Students are also exposed to front of the house operations. The program is designed to lead directly to employment and is not intended as a transfer program, although students have transferred courses to other hospitality degree programs. 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 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

Graduates obtain positions as chef, sous chef, and food production supervisor in restaurants, catering companies, hotels, resorts, or food service contract companies.

Competency Profile

This curriculum is designed to prepare students to:

- Compose a complete meal using standardized recipes: hors d'oeuvres, soups, stocks, salads, sauces, meats, poultry, game, seafood, vegetables, first courses, starches, sandwiches, and desserts
- 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
- Show skills necessary for efficient management, including personnel supervision and cost control
- Write and speak effectively
- Appreciate accomplishments in the arts and sciences

PROGRAM REQUIREMENTS (TOTAL CREDITS = 75)

General Education		Major		Other Required Courses	
ENGL 101 English Composition I	3	HRIM 100 World of Wine	1	CIS 105 Intro. to Software for Business	3
ENGL 106 Written Business Comm.	3	HRIM 101 Introduction to Hospitality Industry	3		3
SPCH 101 Effective Speaking	3	HRIM 102 Applied Hospitality Math	2		
Core A Elective	3	HRIM 104 Nutrition for Food Service	3		
Core B Elective	3	HRIM 110 Menu Design and Marketing	3		
Core C Elective*	3	HRIM 113 Sanitation & Safety	2		
Free Elective	3	HRIM 122 Food Purchasing, Receiving, & Storing	3		
Physical Education & Wellness	1	HRIM 125 Dining Room Management	3		
	22	HRIM 133 Culinary Arts I	5		
		HRIM 143 Culinary Arts II	5		
		HRIM 153 Culinary Arts III (D)	5		
*MATH 100 Recommended		HRIM 205 Restaurant Operations I	2		
		HRIM 206 Restaurant Operations II	2		
		HRIM 207 Restaurant Operations III	2		
		HRIM 231 Cost Control: Food and Labor	3		
		HRIM 251 Hospitality Supervision	3		
		HRIM 291 Culinary Arts Practicum	3		
			50		

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Semester I		Semester II		Semester III		Semester IV	
HRIM 101	3	HRIM 125	3	HRIM 143	5	HRIM 100	1
HRIM 102	2	HRIM 122	3	HRIM 205	2	HRIM 104	3
HRIM 113	2	HRIM 133	5	SPCH 101	3	HRIM 231	3
CIS 105	3	HRIM 110	3			HRIM 153(D)	5
ENGL 101	3	ENGL 106	3			HRIM 206	2
						PE & W	1
Semester V		Semester VI					
HRIM 251	3	Core A Elective	3				
HRIM 207	2	HRIM 291	3				
Core B Elective	3						
Core C Elective	3						
Free Elective	3						

Effective Fall 2008 all Associate Degree Programs must meet Diversity (D) and Physical Education and Wellness (W) requirements.