

# Culinary Arts DIPLOMA

## Program Overview

The Culinary Arts Diploma prepares individuals for career opportunities in hotels, restaurants, clubs and institutional food service facilities. Responsibilities may include menu planning, purchasing food, equipment, and supplies, selecting, and developing recipes, selecting and using various food preparation methods and techniques. Management duties may include, but are not limited to financial planning, hiring, training and supervising employees.

## Career Opportunities

According to the U.S. Bureau of Labor Statistics and the National Restaurant Association, meal preparation continues to shift out of the home, providing plentiful opportunities for chefs, cooks, and other food service workers. Americans spend more than \$300 billion each year on meals eaten outside the home. The service industry currently employs 9,631,900 individuals and is projected to swell by 7.7% by 2018.

Opportunities are available in hotels, restaurants, resorts, clubs, catering and corporate dining, government and school kitchens. Institutional opportunities include health care, schools, corporations, and government facilities. Culinary Arts careers can lead in many different directions such as hospitality management, sales, product development, or owning your own business.

## Program Outcomes

1. Graduates will have knowledge and skills in culinary arts.
2. Graduates will demonstrate knowledge and skills in restaurant operations.
3. Graduates will be experienced in food preparation and presentation for business and industry.
4. Graduates will be prepared for immediate employment in the food service industry.
5. Graduates may be eligible for Minnesota Food Manager Certification.
6. Graduates will create a professional career plan.
7. Graduates will apply analysis and problem solving to food production.

## Program Faculty

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## Textbook and Supply Costs

Students should expect to spend approximately \$1,300.00 for books, uniform, and culinary supplies. This cost is in addition to the cost of tuition and fees.

## Program Requirements

Check off when completed

Course	Cr
<input type="checkbox"/> CULA 1405 Culinary Arts Foundations 1	2*
<input type="checkbox"/> CULA 1415 Culinary Arts Foundations 2	4*
<input type="checkbox"/> CULA 1425 Fundamentals of Pastry	1*
<input type="checkbox"/> CULA 1435 Butchery and Charcuterie	2*
<input type="checkbox"/> CULA 1445 Food Service Practicum	2
<input type="checkbox"/> CULA 1455 Food Safety and Sanitation	2
<input type="checkbox"/> CULA 1465 Culinary Nutrition Theory	2
<input type="checkbox"/> CULA 1505 Contemporary Bake Shop Production	2*
<input type="checkbox"/> CULA 1515 Contemporary Pantry Production	2*
<input type="checkbox"/> CULA 1525 Contemporary Range Production	2*
<input type="checkbox"/> CULA 1545 Contemporary Quick Fare Production	2*
<input type="checkbox"/> CULA 1555 Culinary Career Portfolio	1
<input type="checkbox"/> CULA 1565 Principles of Culinary Leadership	2
<input type="checkbox"/> CULA 1575 Artisan Baking and Pastry	2*
<input type="checkbox"/> CULA 1585 Introduction to Dining Room Service	1
<input type="checkbox"/> CULA 1590 Café Dining Practicum	2
<input type="checkbox"/> CULA 1700 Culinary Externship	3
<input type="checkbox"/> CULA 1705 Sustainable Foods Practicum	1
<input type="checkbox"/> CULA 2100 Menu Composition and Analysis	2
<input type="checkbox"/> CULA 2105 Applied Restaurant Operations 1	3*
<input type="checkbox"/> CULA 2110 Applied Restaurant Operations 2	3*
<input type="checkbox"/> CULA 2115 Contemporary Dining Room Service	1
<input type="checkbox"/> CULA 2220 Sensory Evaluation & Wine Pairing	2*
<input type="checkbox"/> CULA 2225 Garde Manger	1*
<input type="checkbox"/> CULA 2230 Food, Beverage, Labor Cost Control	3
<input type="checkbox"/> CULA 2235 Event Based Dining Capstone	2
<b>Subtotal</b>	<b>52</b>

## General Education/MnTC Requirements

Refer to the Minnesota Transfer Curriculum Course List for each Goal Area

<input type="checkbox"/> Goal 1: Communication	3
SPCH XXXX SPCH 1720 Interpersonal Communication – 3 cr (recommended)	
<input type="checkbox"/> Goal 3 or Goal 4	3
Goal 3: Natural Sciences OR	
Goal 4: Mathematical /Logical Reasoning	
<b>General Education Requirements</b>	<b>6</b>

**Total Program Credits** ..... 58

\*Course has a differential tuition rate. For current course costs go to [www.saintpaul.edu/CourseSchedule](http://www.saintpaul.edu/CourseSchedule)

## Program Start Dates

Fall, Spring

## Course Sequence

The course sequence listed on the back is required for a full-time student.

## Accreditation

This program is accredited by the American Culinary Federation Education Foundation's Accrediting Commission. (ACFEF)



## Exemplary Status



Saint Paul College's Culinary Arts AAS degree and Culinary Arts Diploma programs are the only exemplary culinary programs in public education in Minnesota.

Exemplary Programs symbolize the highest educational standards recognized by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). The award is presented to programs that have proven full compliance with all ACFEFAC accreditation requirements in the last visiting team report along with excellent management of the program.

*See back of this guide for Course Sequence*

## Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements:

**Reading:** Score of 60+ on Reading Comprehension or grade of "C" or better in READ 0721

**Writing:** Any

**Arithmetic:** Score of 52+

## Assessment Results and Prerequisites:

Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

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*Information is subject to change.  
 This Program Requirements Guide is not a contract.*

## Culinary Arts DIPLOMA *(continued)*

### Course Sequence

The following sequence is required for a full-time student.

#### First Semester

CULA 1405 Culinary Arts Foundations 1	2
CULA 1415 Culinary Arts Foundations 2	4
CULA 1425 Fundamentals of Pastry	1
CULA 1435 Butchery and Charcuterie	2
CULA 1445 Food Service Practicum	2
CULA 1455 Food Safety and Sanitation	2
CULA 1465 Culinary Nutrition Theory	2
SPCH XXXX (Goal 1 only)	3
Goal 1: SPCH XXXX	3
SPCH 1720 Interpersonal Communication (recommended) Must be completed prior to starting third semester coursework	
<b>Total Semester Credits</b>	<b>18</b>

#### Second Semester

CULA 1505 Contemporary Bake Shop Production	2
CULA 1515 Contemporary Pantry Production	2
CULA 1525 Contemporary Range Production	2
CULA 1545 Contemporary Quick Fare Production	2
CULA 1555 Culinary Career Portfolio	1
CULA 1565 Principles of Culinary Leadership	2
CULA 1575 Artisan Baking and Pastry	2
CULA 1585 Introduction to Dining Room Service	1
CULA 1590 Café Dining Practicum	2
<b>Total Semester Credits</b>	<b>16</b>

#### Third Semester (Summer)

CULA 1700 Culinary Externship	3
CULA 1705 Sustainable Foods Practicum	1
Goal 3: Natural Sciences OR	
Goal 4: Mathematical/Logical Reasoning	3
<b>Total Semester Credits</b>	<b>7</b>

#### Fourth Semester

CULA 2100 Menu Composition and Analysis	2
CULA 2105 Applied Restaurant Operations 1	3
CULA 2110 Applied Restaurant Operations 2	3
CULA 2115 Contemporary Dining Room Service	1
CULA 2220 Sensory Evaluation & Wine Pairing	2
CULA 2225 Garde Manger	1
CULA 2230 Food, Beverage, Labor Cost Control	3
CULA 2235 Event Based Dining Capstone	2
<b>Total Semester Credits</b>	<b>17</b>

**Total Program Credits** . . . . .58