

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 assess employment opportunities within the food service industry.
2. Graduates will apply culinary fundamentals in a professional setting.
3. Graduates will apply management styles in a working restaurant.
4. Graduates will apply food service safety and sanitation methods.
5. Graduates will create professional relationships, networking, and mentoring opportunities throughout the Twin Cities food service community.
6. Graduates will apply nutritional, sustainable and green best practices according to food service industry standards
7. Graduates will create menus according to food service industry standards.

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

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
Subtotal	52

General Education/MnTC Requirements

Cr

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

Goal 1: Communication 3
COMM 17XX COMM 1720 Interpersonal Communication – 3 cr (recommended)

Goal 3 or Goal 4 3
Goal 3: Natural Sciences
OR Goal 4: Mathematical/Logical Reasoning

General Education Requirements 6

Total Program Credits 58

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

See back of this guide for Program Start Dates, Course Sequence & Transfer Opportunities

Minimum Program Entry Requirements

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

Reading: Score of 240+ on Reading Comprehension or grade of "C" or better in READ 0721 or READ 0724 or EAPP 0860

Writing: Score of 240+ or grade of "C" or better in ENGL 0921 or EAPP 0870

Arithmetic: Score of 250+

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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Culinary Arts DIPLOMA *(continued)*

Program Start Dates

Fall, Spring, Summer – only General Education courses

Course Sequence

Culinary Training at Saint Paul College is cohort based and requires full time attendance. Students can expect to spend time on campus about 4 days a week from 7am to 2pm, and an additional one day a week in online classes. This schedule may vary. Classes are offered in a sequential manner that allows students to build on their skills. For this reason, part-time attendance is not possible.

Accreditation

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

The following sequence is required for a full-time student starting in Fall semester.

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
Goal 1: COMM 17XX	3
COMM 1720 Interpersonal Communication (recommended). Must be completed prior to starting third semester coursework	
Total Semester Credits	18

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
Total Semester Credits	16

Third Semester (Summer)

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

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
Total Semester Credits	17
Total Program Credits	58

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.



Programmatic Accreditation by ACFEF Accrediting Commission