



Culinary Arts, Specialized Diploma (2020-21 Catalog)

Developmental Education Courses (if required)		
<input type="checkbox"/>	ACLS050	Introduction to Academic Literacy
<input type="checkbox"/>	ENGL027	Writing Skills Workshop

Program Admission Requirements		Required before entrance into CULA courses	
<input type="checkbox"/>	Admissions Change of Major	<input type="checkbox"/>	Current ServSafe Manager certification
<input type="checkbox"/>	English I eligibility	<input type="checkbox"/>	Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students
<input type="checkbox"/>	Official Transcripts		

Location: B= BETH, M= MROE, S=SBTH, E= ESTN, D= DIST *subject to change

complete	Course #	Course Title	Credits	Gen Ed	Fall	Winter	Spring	Summer	Pre-requisites / Co-requisites	
Semester 1	<input type="checkbox"/>	COLS101	College Success	1		B, M, D	----	B, M, D	D	
	<input type="checkbox"/>	CULA104	Culinary Foundations	4		B	----	B	B	PRE: ServSafe Certification
	<input type="checkbox"/>	CULA105	Product Identification and Costing	3		B	----	B	B	PRE: CULA104
	<input type="checkbox"/>	CULA110	Baking and Pastry Production	3		B	----	B	B	PRE: CULA105
	<input type="checkbox"/>	CULA112	Culinary Skill Development	3		B	----	B	B	PRE: CULA110
	<input type="checkbox"/>	CULA115	Protein Fabrication & Utilization	3		B	----	B	B	PRE: CULA112
		Total Semester Credits:	17							
Semester 2	<input type="checkbox"/>	CULA135	American Regional	3		B	----	B	B	PRE: CULA115
	<input type="checkbox"/>	CULA145	Culinary & Restaurant Operations	12		B	----	B	B	PRE: CULA135
			Total Semester Credits:	15						
Semester 3	<input type="checkbox"/>	CULA230	Global Cuisines (D)	3		B	----	B	B	PRE: CULA145
	<input type="checkbox"/>	CULA250	Advanced Culinary & Restaurant Operations	12		B	----	B	B	PRE: CULA230
			Total Semester Credits:	15						
		Total Degree Credits:	47							

SEMESTER-BY-SEMESTER PROGRAM MAP FOR FULL-TIME STUDENTS

Courses are listed in preferred order of completion

Plans can be modified to fit student needs by adding more semesters

Choose your courses with your Advisor.

Notes:

Students must pass each CULA course before progressing in the program

Students can continue to pursue the Culinary Arts, Associates in Applied Science degree.

***It is the student's responsibility to be knowledgeable of NCC graduation requirements and to verify transfer requirements with the 4-year institution. Courses listed on the program map are based upon the assumption that prerequisites and courses taken in previous semesters will be successfully completed**

Program Narrative:

- Since its creation in 1993, Northampton's Culinary Arts program has earned a reputation as one of the finest of its kind. As a graduate of our program, you will be in demand in a wide variety of settings. Nearly all of the leading food service industry employers in our region – from fine dining restaurants to campus dining services – proudly employ our graduates.
- The program provides a year of intensive full-time study that combines theory and lecture with nearly 1,000 hours of hands-on practical application. Students are trained in all the formal classical methods of preparing food and then put that training into practice. Once the culinary training has been completed, students can complete the additional core courses needed to earn their Associate in Applied Science degree. If you already have a college degree, you may prefer to opt for the program's specialized diploma and forgo the core courses required for the associate's degree.
- Culinary Arts graduates are trained for careers including chef, line chef, banquet chef, executive chef, baker, pastry chef and caterer. Potential work settings include multi-unit chain restaurants, owner-operated restaurants, four-star hotels, private country clubs, corporate food service and catering. Whether you would like to own your own restaurant or work for a large employer, you will find rewarding and satisfying career opportunities with a degree from our program.

Program Learning Outcomes: Graduates of the program will be able to:

- Understand the terminology of the commercial kitchen. This includes terms from several European languages, as well as the accepted terms and titles used in a modern food service establishment.
- Have an understanding of the operation, maintenance and cleaning of the tools and machines used in a modern food service establishment
- Demonstrate proper sanitation and safety techniques for all aspects of the food service establishment.
- Demonstrate knowledge and application of culinary techniques and methods used in modern food operations.
- Recognize all of the major food products used in a commercial food service establishment.
- Demonstrate an ability to maintain an organized file of recipes and preparation methods.
- Demonstrate the ability to accurately measure and formulate recipes that result in consistent desired results each and every time, both in quality and cost.
- Demonstrate the ability to organize a food preparation workstation based on menu items to be prepared.

Program Requirements:

- The Culinary Arts Program is a selective admissions program and there will be more applicants than can be accepted. You are therefore encouraged to apply with all necessary paperwork by the established deadline dates. A completed application includes the application and fee and official high school and college (if applicable) transcripts. Contact Admissions at 610-861-5500 for further information.
- Special Requirements
 - Prior to acceptance, a student must be English I eligible or able to transfer English I or its equivalent. If a student tests at a lower level than that required to enter English I, the student must complete the appropriate English course sequence.
 - Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students.
 - Current ServSafe Manager certification (before starting Culinary courses)