South Central College Culinary Arts Program Analysis
Culinary Arts Associate of Applied Science Degree

South Central College Culinary Arts Program offers courses that are within the requirements of local and national industry standards. Currently there are 52 technical credits and 15 general education credits which total 67 credits.

The Culinary Arts Program at South Central College is designed to meet the needs of the market place along with the meeting the needs of students at the existing current load of 67 credits. The program was developed with the direct input of the Culinary Arts Program Advisory Committee which consists of local and national industry leaders as well as academic, administrative and student representation. It would adversely affect the Culinary Arts Program at South Central College and its graduates if we were not able to offer these 67 credits that are needed in order for the graduates to be ready to meet the demands of professional culinary arts industry that constantly changing with current food trends.

South Central College has established a balanced curriculum that is on the low side of the average range of similar AAS Culinary Arts programs in the MnSCU system as shown here:

<table>
<thead>
<tr>
<th>College</th>
<th>Degree</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hibbing Community College</td>
<td>AAS</td>
<td>72</td>
</tr>
<tr>
<td>St. Paul College</td>
<td>AAS</td>
<td>68</td>
</tr>
<tr>
<td>St. Cloud Technical &amp; Community College</td>
<td>AAS</td>
<td>67</td>
</tr>
<tr>
<td>South Central College</td>
<td>AAS</td>
<td>67</td>
</tr>
<tr>
<td>Hennepin Technical College</td>
<td>AAS</td>
<td>64</td>
</tr>
<tr>
<td>Minneapolis Community &amp; Technical College</td>
<td>AAS</td>
<td>60</td>
</tr>
</tbody>
</table>

The programs that have a lower credit amount do not offer the same content as SCC, as we have added such valuable technical courses as “Employee Search Skills” and “Introduction to Software”, “CPR” and “First Aid”. The additional knowledge base and skills supplied by these courses is strongly supported by our Culinary Arts Program Advisory group.

Together, the Culinary Arts faculty at South Central College in conjunction with the Program Advisory committee have identified technical learning outcomes that are required for industry standards in the culinary arts field, both locally and nationally. The program, as outlined above, also incorporates invaluable courses that enhance interpersonal skills and sensitivity to diversity in the workplace. The Program Advisory committee is comprised of representatives from industry locations as well as academic food services, and is sure to include the student voice.

The 2013 advisory meeting minutes reflect strong support of not modifying the existing SCC Culinary Arts Program credit requirements:

“The advisory committee wants our program to remain at 69* credits as they consider all current courses essential to the market we serve. They stated we have a well-rounded culinary and liberal arts curriculum which allows our students to successfully compete in our job market.”

*During the 2013 analysis of the program, it was decided to eliminate two non-specific credits of general education without affecting the technical courses the Advisory committee wanted to maintain.
South Central College
Culinary Arts Associate of Applied Science Degree
Program & Credit Details

South Central College has defined technical learning outcomes that are required for industry standards in the culinary arts field locally and nationally.

This program encompasses the following classes:

**Required Technical Courses**  52 credits

- CART 1800  Introduction to Food Service  (2 Credits)
- CART 1803  Food and Beverage Cost Control (1 Credit)
- CART 1855  Wok Cooking (2 Credits)
- CART 1900  Specialty Breads (2 Credits)
- FBMG 2950  Specialty Option I (1 Credit)
- FBMG 2986  Hospitality Nutrition (2 Credits)
- FBMG 2990  Advanced Culinary Skills (3 Credits)
- HLTH 1950  CPR (1 Credit)
- HLTH 1952  First Aid (1 Credit)
- HRIC 2860  Buffet Preparation (2 Credits)
- HRIC 2870  Management/Supervisory Development (2 Credits)
- HRIC 2871  Purchasing/Receiving (2 Credits)
- HRIC 2875  Menu Design (2 Credits)
- MKT 1800  Introduction to Sales (3 Credits)
- OTEC 2000  Employee Search Skills (2 Credits)
- OTEC 1001  Introduction to Software (2 Credits)
- QFPR 1840  Basic Cooking Principles (3 Credits)
- QFPR 1841  Basic Meat/Poultry/Fish/Shelfish ID (4 Credits)
- QFPR 1842  Stocks, Sauces and Soups (3 Credits)
- QFPR 1846  Introduction to Breakfast/Pantry (3 Credits)
- QFPR 1850  Basic Baking (4 Credits)
- QFPR 1880  Quality Assurance (2 Credits)
- QFPR 1890  Quality Food Preparation (3 Credits)

**Required Liberal Arts and Sciences**  6 credits

- COMM 140  Interpersonal Skills (3 Credits)
- ETN 101  American Racial Minorities (3 Credits)

To complete the AAS Degree, students must then select an additional 9 general education credits ensuring that general education spans 3 MNTC goal areas.

| Total Program Credits – 67 credits |