



Culinary Arts Career

Program Goals Statement

The Culinary concentration in the Culinary Arts program provides students with the opportunity to develop the practical skills and the theoretical knowledge to work in the foodservice/hospitality fields in a variety of entry level and advanced positions in food preparation or the front of the house.

Program Information

- Prior to being considered for admission, applicants must attend an Applicant Orientation Session (see BCC Web Page, Admissions, More Information).
- Prior to being considered for admission, students must complete the College Placement Exams (or be exempt).
- Students requiring developmental courses in math, reading, or English must complete those courses prior to enrolling in any culinary lab courses.
- Culinary Arts programs are exempt from meeting General Education Competencies due to the requirements of the Associate in Applied Science degree.

High School Articulation Credit

- Students graduating from area high schools and vocational/technical centers who participate in the College Tech-Prep program and maintain a grade of "B" or better and have the recommendation of their Culinary Arts instructor can obtain credit for certain introductory level culinary courses depending upon the articulation agreements between their school and Bristol Community College.

Additional Costs

- Students are responsible for the costs of their uniforms, kitchen and bakeshop tools, and texts.

Essential Functions

- Standing for long periods of time (4 to 10 hours) during a normally protracted class and work day.
- Working in a kitchen environment where the temperature can exceed ambient temperature.
- Lifting and moving heavy weight (such as wait-trays, small equipment, and institutional size supplies - 25-50 lbs.)
- Sufficient communication skills to allow for successful interaction between the students and the public.
- Sufficient mobility and motor coordination to complete assigned tasks in the kitchen and dining room in a safe, efficient manner according to acceptable industry standards.



- Ability to learn and apply the body of knowledge necessary to meet the program curriculum and successfully enter the food service profession.

Special Requirements

- To successfully complete the program, students should have their own transportation and should limit outside work commitments. Students must be available to work at required Culinary Arts functions.

After BCC

- Graduates can work in the kitchens, dining rooms, or bakeshops of a wide variety of establishments from small local restaurants to large international organizations and can also transfer for further study to four-year colleges including Johnson and Wales University.
- BCC participates in the statewide MassTransfer program and has developed many program-to-program transfer articulation agreements which guarantee admission and credit transfer. For a complete listing of eligible MassTransfer programs and current BCC articulation agreements, visit the Transfer Affairs website at www.BristolCC.edu/transfer

Subject: Culinary Arts
Type: Associate Degree

Campus

Campus:
Fall River
Item #
Title
Credits

General Courses

Item #	Title	Credits
BIO 140	Nutrition for Culinaricians	3
CIS 113	Hospitality Management Information Systems	3
ENG 101	Composition I: College Writing	3
ENG 102	Composition II: Writing about Literature	3
HST 226	Food in History	3
SOC 252	The Sociology of Human Relations	3



Choose one of the following

Item #	Title	Credits
MTH 115	Culinary Math	3
MTH 119	Fundamental Statistics	3
MTH 125	Modern College Mathematics	3

Program Courses

Item #	Title	Credits
CUL 100	Introduction to College/Culinary Experience	1
CUL 102	Culinary Art	1
CUL 103	Culinary Photography	1
CUL 104	Culinary Ice Carving	1
CUL 111	Essentials of Culinary Arts I	4
CUL 112	Essentials of Culinary Arts II	4
CUL 113	Baking Skills for Cooks	2
CUL 121	Dining Room Functions I	2
CUL 122	Dining Room Functions II	2
CUL 123	Mixology and Bar Management	2
CUL 140	Sanitation for Culinarians	2
CUL 211	Advanced Culinary Techniques I	6
CUL 212	Advanced Culinary Techniques II	6
CUL 216	The Capstone Experience for Culinarians	3
CUL 221	Advanced Table-side Service	3
CUL 240	Purchasing for Culinarians	2
CUL 241	Foodservice Operations and Career Development	2

Recommended Course Sequence - Fall Semester 1

Item #	Title	Credits
CIS 113	Hospitality Management Information Systems	3
CUL 100	Introduction to College/Culinary Experience	1
CUL 102	Culinary Art	1
CUL 103	Culinary Photography	1
CUL 104	Culinary Ice Carving	1
CUL 111	Essentials of Culinary Arts I	4
CUL 121	Dining Room Functions I	2
CUL 140	Sanitation for Culinarians	2



Recommended Course Sequence - Spring Semester 2

Item #	Title	Credits
CUL 112	Essentials of Culinary Arts II	4
CUL 113	Baking Skills for Cooks	2
CUL 122	Dining Room Functions II	2
CUL 123	Mixology and Bar Management	2
ENG 101	Composition I: College Writing	3

Recommended Course Sequence - Summer

Consider taking Gen Ed courses to reduce semester load.

Recommended Course Sequence - Fall Semester 3

Item #	Title	Credits
CUL 211	Advanced Culinary Techniques I	6
CUL 221	Advanced Table-side Service	3
ENG 102	Composition II: Writing about Literature	3
SOC 252	The Sociology of Human Relations	3

Recommended Course Sequence - Spring Semester 4

Item #	Title	Credits
BIO 140	Nutrition for Culinarians	3
CUL 212	Advanced Culinary Techniques II	6
CUL 216	The Capstone Experience for Culinarians	3
CUL 240	Purchasing for Culinarians	2
CUL 241	Foodservice Operations and Career Development	2
HST 226	Food in History	3
MTH 115	Culinary Math	3
MTH 119	Fundamental Statistics	3
MTH 125	Modern College Mathematics	3
Total credits:		67