

IDAHO STATE UNIVERSITY COLLEGE OF TECHNOLOGY

PROGRAM TITLE: CULINARY ARTS TECHNOLOGY

Information included in this handout may change at anytime without notice and should not be considered as a binding contract between Idaho State University and students.

Program Options & Length:

Culinary Arts, Technical Certificate	2 1/2 Semesters
Culinary Management, Technical Certificate	2 Semesters
Culinary Arts, Associate of Applied Science	4 1/2 Semesters
Culinary Management, Associate of Applied Science	4 1/2 Semesters
Restaurant Management, Associate of Applied Science	4 1/2 Semesters

**Entry dates
for this program:**
August and January

**Approximate cost
for books, tools,
& supplies:**
\$1321.00
(See below for registration
fees.)

**For more information,
Contact:**
Idaho State University
College of Technology
Student Services Office
Campus Box 8380
Pocatello, ID 83209-8380
208-282-2622
e-mail: ctech@isu.edu
www.isu.edu/ctech/

Job Description: The Culinary Arts Technology Program, accredited by the Accrediting Commission of the American Culinary Federation, provides skill development in all facets of the food service industry. Culinary arts professionals are trained to produce safe, healthful, and creative food for all segments of the food service industry. They may handle one type of specialized food preparation or be responsible for preparing all the foods served in a given establishment. They may also plan menus, control costs, purchase food supplies, and/or supervise other personnel. This occupational field is growing rapidly and provides a wide variety of career opportunities.

Five options are available to those looking to gain skills in the culinary arts and restaurant field. (1) The Certificate in Culinary Arts Technology is an eleven-month program that teaches students the basic theory and techniques of food production and service. Once students complete this option they can continue their studies in one of two ways. (2) Through the Associate of Applied Science degree in Culinary Arts, the students build on the skills learned in the certificate option to develop advanced culinary techniques. (3) Those students interested in gaining more skills in the area of business can complete an Associate of Applied Science degree in Business Technology by taking the skills learned in their certificate program and combining them with the skills offered in the eleven-month Business Technology certificate through the Marketing and Management Occupations program. (4) For those students wishing to gain more specific skills in how to manage a kitchen, they can also complete a nine-month certificate in Culinary Management. This certificate is also designed for those individuals that are currently in the field and wish to strengthen their business and managerial skills. (5) The Associate of Applied Science degree in Restaurant Management teaches students skills needed to manage the "back of the house" - that is, the kitchen, kitchen staff, and food preparation areas - and the "front of the house" which refers to the dining room and all aspects of customer service. It will train students in aspects of seating, menu planning, presentation, beverage service, and all the other crucial aspects of creating a dining experience. Students also learn basic culinary skills (because to manage successfully, you need a working familiarity with how supplies are ordered, how food is prepared, how chefs and kitchen staff operate, and similar topics).

Aptitudes and Interests: Pleasant personality and ability to work with people, good use of hands and fingers. Ability to follow specific procedures, physical stamina, reliable, and dependable. Work with people in team relationship, work under pressure during busy periods.

Educational and Other Requirements: Be capable of speaking and communicating with other persons in order to perform job duties; open to male and female students who can profit from the instruction. Completion of high school or GED is required.

Helpful High School Courses:

Business Math
Consumer Economics
Speech

Computers
Marketing
Written Communications

Cooking
Public Speaking

TUITION AND FEES

Fees apply to the current Idaho State University fee schedule located at <http://www.isu.edu/finserv/costinfo.shtml>.

Fees include **mandatory** student health insurance, any student with existing health insurance coverage may be exempt and waivers are available at <http://www.isu.edu/stuhlth/insurance/pp.html>.

ADMISSION STEPS

- Complete and return an Application for Admission along with a check or money order for \$40 (non-refundable), payable to Idaho State University. You may also apply online via the Idaho State University home page: www.isu.edu. Click on Prospective Students.
- Submit official college transcripts, if applicable, from each accredited institution of higher education that you have attended.
- Submit an official copy of your high school transcript or GED scores (Not required if you have completed and submitted proof of 14 or more academic credits from an accredited institution of higher education.)
- Meet with a College of Technology counselor, if desired, to obtain more in-depth information. To make an appointment, call (208)282-2622.
- Either:
 1. Complete the COMPASS Placement test. This test enables us to place you in the appropriate classes to enhance your success in college.
 2. Submit ACT/SAT scores, valid for seven (7) years from the date of testing. ACT scores are not required for acceptance to the College of Technology, however they are required to qualify for some scholarships
- Apply for financial aid if needed. Questions, call (208) 282-2756.
- Former College of Technology students who have been out of school one semester or more must complete the necessary forms in the Student Services office before returning to the program. Re-entering student must meet the requirements as outlined in the catalog effective at the date of their re-enrollment.

Idaho State University subscribes to the principles and laws of the State of Idaho and the federal government, including applicable executive orders pertaining to civil rights. All rights, privileges, and activities of the University are made available without regard to race, creed, color, sex, age, disability, national origin or veteran status. The University is an Equal Opportunity and Affirmative Action employer. Evidence of practices that are not consistent with such a policy should be reported to: Leonard E. "Buddy" Frazier, Affirmative Action Director; Museum Building, Room 422 Box 8315.E-mail frazleon@isu.edu, (208) 282-3964.

Idaho State University is committed to equal opportunity in education for all students, including those with documented disabilities. If you have a diagnosed disability or if you believe that you have a disability that might require reasonable accommodations, please contact: Dennis J. Toney, ADA Disabilities and Resource Center Director; Gravelly Hall, Room 123 Box 8121.E-mail tonedenn@isu.edu, (208)282-3599.

Licensure, certification, and/or employment applications related to some degree programs require students to disclose any history of criminal prosecution which may include the student's driving record. Students who have a criminal history are strongly encouraged to contact the licensing agency or meet with the coordinator of the program they are interested in, prior to beginning classes, to discuss potential impediments to licensure, certification, or employment.

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COURSE SEQUENCE

TCCA = Technical Certificate in Culinary Arts,
 TCCM = Technical Certificate in Culinary Management,
 AASCA = Associate of Applied Science in Culinary Arts,
 AASCM=Associate of Applied Science in Culinary Management,
 AASRM = Associate of Applied Science in Restaurant Management

1st Year - 1st Semester

TCCA	TCCM	AASCA	AASCM	AASRM	Course #	Course Title	Credits
x		x	x	x	CUAR 111	Culinary Skill Development	8
x		x	x	x	CUAR 115	Applied Sanitation	2
x		x	x	x	CUAR 117	Dining Rm, Banquet, Catering	2
x	x	x		x	CUAR 119	Culinary Weights/Measures	2
x	x	x	x	x	CUAR 214	Beverage Operations	3
	x		x	x	CUAR 216	Fund of Restaurant Industry	3
	x		x	x	CUAR 218	Issues Facing Restaurant Op	3
	x	x		x	BI 120	Concepts of Accounting	4
	x				MANT 240	Legal Environments	3

1st Year - 2nd Semester

TCCA	TCCM	AASCA	AASCM	AASRM	Course #	Course Title	Credits
x		x	x		CUAR 121	Culinary Skill Development II	8
x	x	x	x	x	CUAR 224	Food Service Operations	3
	x		x	x	CUAR 226	Restaurant Cost Controls	3
	x		x	x	CUAR 228	Restaurant Training & Dev	3
	x		x		CUAR 240	Culinary Mgmt Internship	2
x		x	x	x	ENGL 101	English Composition	3
				x	BI 120	Concepts of Accounting	4
	x				MANT 250	Front Line Supervision	3

1st Year - Summer Session

TCCA	TCCM	AASCA	AASCM	AASRM	Course #	Course Title	Credits
x		x	x		CUAR 131	Culinary Skill Devel III	4
				x	CUAR 133	Marketing Your Restaurant	3
x		x	x	x	CUAR 135	Menu Mechanics	2
x		x	x	x	CUAR 137	Nutrition in Food Service Op	2

2nd Year - 3rd Semester

TCCA	TCCM	AASCA	AASCM	AASRM	Course #	Course Title	Credits
		x			CUAR 211	Entree and Sautéing Prep	3
		x			CUAR 212	Adv Garde-Mgr & Appetizers	3
			x	x	CUAR 216	Fund of the Restaurant Ind	3
			x	x	CUAR 218	Issues Facing Restaurant Op	3
		either	either		CIS 101	Introduction to Computers	3
		or	or		CSET 181	Microcomputer Applications	{3}
		or	or		BI 170	Intro to Computer Systems	{3}
				x	MANT 240	Legal Environments	3
				x	Goals 2 - 11	General education credits	4
		x	x		Goal 2	Principles of Speech	3
		x	x		Goal 3	Mathematics Goal	3
		x	x	x	Goal 12	Society Goal	3

2nd Year - 4th Semester

TCCA	TCCM	AASCA	AASCM	AASRM	Course #	Course Title	Credits
		x			CUAR 221	Culinary Management	3
		x			CUAR 223	Adv Baking and Desserts	3
			x	x	CUAR 226	Restaurant Cost Controls	3
			x	x	CUAR 228	Restaurant Training & Dev	3
		x			CUAR 250	Career Operations Internship	2
				x	CUAR 260	Restaurant Mgmt Internship	2
		x	x		ENGL 102	Critical Reading and Writing	3
				x	MANT 250	Front Line Supervision	3
	x		x	x	MANT 252	Employment Seminar	1
		x	x		Goals 2 - 11	General education credits	4

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BOOK AND TOOL LIST

Textbooks may be purchased at the University Bookstore located at the Pond Student Union - Building #14. Textbooks may also be purchased or reserved on-line through www.efollett.com or the bookstore's website at www.isu.edu/bookstor. Payments may be made with cash, check, VISA, MasterCard, American Express, or Discover. A shipping charge will be added for mail orders. See the bookstore's website for more information on purchasing or reserving books or for refund policy information. **Save Your Receipts!**

**Approximate total book and tool costs for this program's options are listed below.
Additional book costs will vary depending on the courses taken to fulfill
general education requirements for the AAS degree.
For a breakdown of books by individual class requirements, you must check your course curriculum.**

NOTE: PRICES ARE SUBJECT TO CHANGE AT ANYTIME WITHOUT PRIOR NOTIFICATION

FIRST SEMESTER

I. BOOKS (LISTED BY COURSE) AND FEES

DESCRIPTION	APPROXIMATE PRICE	
CUAR 111 CULINARY SKILL DEVELOPMENT I		
FOOD FOR FIFTY (W/CD)	0131138711	107.00
ON COOKING: TEXTBOOK (W/CD)	0132380911	115.00
ON COOKING: TEXTBOOK STUDY GUIDE	0131713383	29.00
CUAR 115 APPLIED SANITATION AND SAFETY		
SERVSAFE: COURSEBOOK (W/UNUSED EXAM)	0471775690	94.00
CUAR 117 DINING ROOM, BANQUET, AND CATERING OPERATIONS		
DINING ROOM & BANQUET MANAGEMENT	1418053697	119.00
CUAR 119 CULINARY WEIGHTS AND MEASURES		
APPLIED MATH FOR FOOD SERVICE	0138492175	36.00
CUAR 214 BEVERAGE OPERATIONS		
HOSPITALITY MANAGER'S GUIDE TO WINES, BEERS, & SPIRITS	0132059688	89.00
CUAR 216 FUNDAMENTALS OF THE RESTAURANT INDUSTRY		
DIMENSIONS OF HOSPITALITY INDUSTRY	0471384793	96.00
CUAR 218 ISSUES FACING RESTAURANT OPERATIONS		
SUCCESSFUL RESTAURANT MANAGEMENT	1401819859	71.00
Class fee regarding food preparation for CUAR 111		30.00
APPROXIMATE TOTAL BOOKS - FIRST SEMESTER		\$786.00

II. SUPPLIES

QUANTITY	DESCRIPTION	APPROXIMATE PRICE
2 ea	Binders, 3-ring	20.00
1 ea	Calculator	24.00
1 pkg	Cards, 3" x 5" Index	6.00
2 pkg	Dividers, Binder Index	4.00
6 ea	Folders	8.00
1 pkg	Paper, Loose-leaf	4.00
2 ea	Pen, Ballpoint	4.00
1 ea	Pen, Black Felt, Thick	1.00
1 ea	Pen, Highlighter	2.00
1 pkg	Pencils	3.00
APPROXIMATE TOTAL SUPPLIES - FIRST SEMESTER		\$76.00

III. UNIFORMS - Purchased First Semester, but used for all semesters .

QUANTITY	DESCRIPTION	APPROXIMATE PRICE
4 ea	Coat, Chef	90.00
2 pr	Pants, Black (Men and Women)	50.00
1 pr	Shoes, Work	50.00
APPROXIMATE TOTAL UNIFORMS - FIRST SEMESTER		\$190.00

APPROXIMATE TOTAL BOOKS , SUPPLIES AND UNIFORMS - FIRST SEMESTER	\$1052.00
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SECOND SEMESTER**I. BOOKS LISTED BY COURSE** (CUAR 121, 224, 226, 228)

DESCRIPTION	APPROXIMATE PRICE
CUAR 121 CULINARY SKILL DEVELOPMENT II (Same books as for CUAR 111)	
Class fee regarding food preparation for CUAR 121	30.00
APPROXIMATE TOTAL BOOKS - SECOND SEMESTER	\$30.00

SUMMER SESSION**I. BOOKS (LISTED BY COURSE) AND OTHER EXPENSES** (CUAR 131, 133, 135, 137)

DESCRIPTION	APPROXIMATE PRICE
CUAR 131 CULINARY SKILL DEVELOPMENT III	
Class fee regarding food preparation for CUAR 131	15.00
APPROXIMATE TOTAL BOOKS - SUMMER SESSION	\$15.00

THIRD SEMESTER**I. BOOKS LISTED BY COURSE (CUAR 211 and 212)**

DESCRIPTION	APPROXIMATE PRICE	
CUAR 211 ENTRÉE AND SAUTÉING PREPARATIONS		
Class fee regarding food preparation for CUAR 211		15.00
CUAR 212 ADVANCED GARDE-MANAGER AND APPETIZERS		
ART OF GARDE MANAGER	0471284895	55.00
Class fee - regarding food preparation for CUAR 212		15.00
APPROXIMATE TOTAL BOOKS - THIRD SEMESTER		\$85.00

FOURTH SEMESTER**I. BOOKS (LISTED BY COURSE) AND FEES (CUAR 221, 223, 250, MANT 252)**

DESCRIPTION	APPROXIMATE PRICE	
CUAR 221 CULINARY MANAGEMENT (previously purchased)		
Class fee regarding food preparation for CUAR 221		15.00
CUAR 223 ADVANCED BAKING AND DESSERTS		
Class fee regarding food preparation for CUAR 223		15.00
CUAR 250 CULINARY INTERNSHIP		
YOUR HOSPITALITY FIELD EXPERIENCE: Student wkbk	0471053279	89.00
APPROXIMATE TOTAL BOOKS AND FEES - FOURTH SEMESTER		\$119.00

II. OTHER EXPENSES

DESCRIPTION	APPROXIMATE PRICE	
Graduation Application fee for first Certificate/Degree		20.00
Optional fee for any additional Certificate/Degree		(10.00)
APPROXIMATE OTHER EXPENSES		\$20.00

APPROXIMATE TOTAL BOOKS , SUPPLIES , UNIFORMS, FEES	\$1321.00
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ANTICIPATE ADDITIONAL EXPENSES ASSOCIATED WITH THIS PROGRAM:

TEXTBOOKS ASSOCIATED WITH ACADEMIC COURSES,

TRANSPORTATION, PARKING, CHILD CARE, HOUSING.

YOU MUST CHECK YOUR CLASS SCHEDULE TO DETERMINE TEXTBOOKS REQUIRED BY INSTRUCTOR.