

GET STARTED ON AN IN-DEMAND CAREER.



CULINARY ARTS PROGRAM

Associate in Applied Science Degree

The Culinary Arts Program prepares students with the skills and knowledge necessary for a successful career in the rapidly growing culinary arts industry. Students complete a combination of management, nutrition and menu design courses, in addition to instruction in fundamental, intermediate and advanced culinary skills. The Program reinforces these skills through hands-on experience during the co-operative work experience and the student-run restaurant, "The Terrace View Café."

JOB OPPORTUNITIES FOR GRADUATES

Graduates of the Culinary Arts Program find job opportunities as Chefs and Sous Chefs, Supervisors of Food Preparation Workers, Food Service Managers, Chefs in Healthcare Facilities and as Private Chefs.

Students interested in training for entry-level food service positions should explore the Baking and Pastry Certificate (Owens Code: ZBPD) or Culinary Arts Certificate (Owens Code: ZCAB).

Students interested in seeking "front of the house" employment in hotels, restaurants, country clubs and resorts should check out the Hospitality Management Program, AAB (Owens Code: HOSP).

SALARY

Salary varies upon job titles. Entry-level pay for Northwest Ohio is \$34,653.

<http://ohiolmi.com>

LOCATION

Toledo-area Campus

ACCREDITATION

The Culinary Arts Program is accredited by the American Culinary Federation Education Foundation (ACFEF). For more information contact the American Culinary Federation 180 Center Place Way, St. Augustine, Florida 32095 (800) 624-9458 • www.acfchefs.org



DEPARTMENTAL HIGHLIGHTS

Graduates are eligible to receive the Certified Culinarian (CC) credential from the American Culinary Federation.

Completion of the program provides eligibility to take the examination to become a Certified Dietary Manager (CDM), Certified Food Protection Professional (CFPP) through the Association of Nutrition and Foodservice Professionals. For additional information, visit www.anfpoline.org

STUDENT ORGANIZATION

The Owens Culinary Arts and Hospitality Association (OCHA) provides members an opportunity to explore the Culinary and Hospitality field through networking, field trips, competitions, guest speakers and volunteering.

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Office of Admissions

Toledo-area Campus - (567) 661-7777
Findlay-area Campus - (567) 429-3509

School of Business, Information and Public Service

(567) 661-7280
business@owens.edu



OWENS
COMMUNITY COLLEGE

PROGRAM CURRICULUM

CULINARY ARTS PROGRAM

Associate in Applied Science Degree
(Owens Code: CAPP)

REQUIRED COURSES

The Age of Coursework for Food, Nutrition and Hospitality (FNH) courses is 5 years - chair approval required for courses beyond that. Please refer to College Policy, Chapter 2 - Academic 3358:11-2-22 Age of Coursework Policy.

Students who currently hold the ServSafe certificate should see the Department Chair as some coursework may be waived.

All students enrolled in the program must earn a "C" grade or better in each Food, Nutrition and Hospitality (FNH) course and maintain a 2.0 grade point average.

1ST SEMESTER

MTH 133	Quantitative Reasoning *	Credits: 3(Lec: 3 Lab: 1)
FNH 101	Intro to Hosp & Culinary Arts	Credits: 3(Lec: 3)
FNH 114	Recipe Management	Credits: 2(Lec: 2)
FNH 135	ServSafe	Credits: 2(Lec: 2)
FNH 112	Fundamental of Food Production	Credits: 3(Lec: 2 Lab: 4)
FNH 150	Baking & Pastry I	Credits: 3(Lec: 2 Lab: 4)
IST 100	Fundamentals of Computing	Credits: 1(Lec: 1)

2ND SEMESTER

ENG 111	Composition I *	Credits: 3(Lec: 3)
or		
ENG 111P	Composition I Plus *	Credits: 4(Lec: 4)
FNH 121	Basic Nutrition	Credits: 2(Lec: 2)
FNH 130	Dining Room & Bev Mgt	Credits: 2(Lec: 1 Lab: 3)
FNH 170	American Regional Cuisine	Credits: 3(Lec: 2 Lab: 4)
FNH 160	Menu Development	Credits: 2(Lec: 2)
FNH 271	Garde Manger	Credits: 3(Lec: 2 Lab: 4)
_____	Art and Humanities Elective	Credits: 3(Lec: 3)



3RD SEMESTER

BIO 203	Introduction to Ecology	Credits: 3(Lec: 3)
or		
ENV 101	Intro to Environmental Science *	Credits: 3(Lec: 3)
FNH 272	International Cuisine	Credits: 3(Lec: 2 Lab: 4)
FNH 241	Catering & Banquet Operations	Credits: 3(Lec: 2 Lab: 4)
FNH 230	Purchasing & Cost Controls	Credits: 3(Lec: 3)
FNH 213	Hospitality Facilities Design	Credits: 2(Lec: 2)
_____	Social and Behavioral Sciences Elective	Credits: 3(Lec: 3)

4TH SEMESTER

FNH 212	Essentials of Supervision	Credits: 2(Lec: 2)
FNH 220	Food & Wine Seminar	Credits: 2(Lec: 1 Lab: 3)
FNH 270	Techniques of Healthy Cooking	Credits: 3(Lec: 2 Lab: 3)
FNH 292	Culinary Arts Capstone Practic	Credits: 2(Lec: 1 Lab: 3)
FNH 293	Co-op for Culinary & Hosp Prof	Credits: 2(Lec: 1 Other: 10)
FNH 295	Career & Professional Dev	Credits: 1(Lec: 1)

*Ohio Transfer Module Course

More information about the Ohio Transfer Module Course can be found at www.ohiohighered.org/transfer/transfermodule

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