

CULINARY ARTS (ATC)

Advanced Technical Certificate

Career-Technical Program

Interest Areas:

Business Admin. and Management

The Culinary Arts program provides students with entry-level skills in the food service industry. Students receive instruction in cooking and baking, as well as theoretical knowledge that underlines competency in the field. Additional training involves table service, menus, cost controls, storeroom, entrepreneurship, marketing, supervision/management, and stewarding. Students will have the opportunity to:

- Learn and effectively practice basic and advanced technical skills in food preparation and service.
- Understand the principles of food identification, nutrition, and food and beverage composition.
- Gain experience in the proper use and maintenance of professional food service equipment.
- Become familiar with the layout and workflow of professional kitchens and bakeshops.
- Gain an appreciation for the history, evolution, and international diversity of the culinary arts.
- Develop a sense of professionalism necessary for working successfully in the food service industry.

Students get real-world experience in the kitchen, dining room, and deli operating Emery's Restaurant located on the second floor of the Hedlund Building.

Contact Information:

Career & Technical Professional Programs Division

Hedlund Building, Room 101

Phone: (208) 769-3226

Program Website (<https://www.nic.edu/culinary/>)

Program Requirements

Course	Title	Credits
Semester 1		
CULA/HOSP-111	Food Safety and Sanitation	3
CULA-120	Professional Kitchen 1	2
CULA-120L	Professional Kitchen Lab 1	4
CULA-123	Food Science	2
CULA/HOSP-180	Introduction to Customer Service	1
CULA/HOSP-180L	Introduction to Customer Service Lab	2
Select one of the following:		3-5
BLDR-120	Financial Business Applications	
GEM 3 - A.A.S. Mathematical Ways of Knowing		
Credits		17-19
Semester 2		
CULA-121	Professional Kitchen 2	4
CULA-121L	Professional Kitchen Lab 2	4
CULA-130	Menu Planning and Procurement	2
CULA-181	Restaurant Customer Service Operations	1
CULA-181L	Restaurant Customer Service Operations Lab	2

GEM 1 - A.A.S. Written Communication		3-4
Credits		16-17
Semester 3		
CULA-222	Professional Kitchen 3	2
CULA-222L	Professional Kitchen Lab 3	3
CULA-266	Restaurant Entrepreneurship	3
CULA-267	Purchasing/Cost Controls	3
COMM-101	Fundamentals of Oral Communication	3
Credits		14
Semester 4		
CULA-223	Professional Kitchen 4	2
CULA-223L	Professional Kitchen Lab 4	3
CULA-265	Restaurant Supervision	2
CULA-211	Culinary Nutrition	2
CULA-268	Introduction to Wine, Beer and Spirits	2
Credits		11
Total Credits		58-61

Course Key



GEM



AAS
Institutionally
Designated



Gateway



Milestone

Program Outcomes

Upon completion of this program, students will be able to:

1. Apply fundamentals and advanced skills to charcuterie, curing, classical sauce, soups and stocks, farinaceous foods, classical cookery techniques in international cuisine, American regional cuisines, define product specifications, and food and beverage service.
2. Plan, prepare, and cook foods ala carte and buffet style consistently in a visually appealing manner while maintaining taste, nutritive value, flavor, and texture in classical and contemporary cooking methods.
3. Correctly prepare a variety of classical breads, artisan breads, classical pastry items, and desserts with the ability to correctly evaluate finished products for proper texture, color, palatability, shape, and doneness.
4. Demonstrate knowledge of laws, rules, regulations, and procedures governing food and beverage operations.
5. Analyze food cost and implement necessary controls to maintain costs and ensure profitability within a food service operation.
6. Demonstrate a general business knowledge and skills base necessary to compete in the business world including familiarity with management principles concepts and styles; marketing, public and customer relations; supervisory skills and entrepreneurial skills.