

# Culinary Arts, Diploma

## APPRENTICESHIP

### School of Culinary Arts/Hospitality

The culinary arts apprenticeship program is one of the majors comprising the college's School of Culinary Arts/Hospitality. This apprenticeship program is sponsored by the American Culinary Federation Laurel Highlands (ACFLHC) Chapter and Westmoreland. A cooperative program, it combines academic course work with 4,000 hours of supervised on-the-job learning in a participating restaurant, club, hotel or institution. Classes are scheduled so that students have a sufficient block of uninterrupted time to complete their 40-hour week. Academic work can be completed as a full-time student in two years or as a part-time student over a period of three years.

Students enrolled in this program are registered with the U.S. Department of Labor as apprentices and are required to join the ACF Laurel Highlands Chapter. Registration and membership fees are required and payable to the ACF during the first week of class.

Students are expected to be well groomed in compliance with the standards of sanitation. Students will be required to present medical proof of good physical health. Uniforms and program tool kit are required for all lab classes. Business attire may be required for some class assignments

Employment must be secured in an approved facility that will provide full-time employment.

At the completion of the program, students may apply for certification with the ACF. The culinary arts apprenticeship option certificate program may be completed through a partnership with Nemaquin Woodlands Resort or Seven Springs Mountain Resort and other approved apprenticeship training sites. For more information, contact the Westmoreland Admissions Office, 724-925-4000.

### Career Opportunities

Graduates of the culinary arts program may accept jobs with the following titles: cook, station chef, working chef, sous chef, personal chef, sales representative, executive chef, culinary educator and manager.

### Program Learning Outcomes

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

- Prepare, season and cook according to recipe and local, regional and international traditions and diversity: soups, sauces, salads, meats, fish poultry, game, vegetables and desserts using acceptable standards of sanitation and safety.
- Apply standards of nutrition and wellness in food preparation.
- Design set-up and prepare meals and buffets and serve meals.
- Design menus with descriptive wording and layout designs.
- Plan and execute food production and requisitions within an established food and labor budget.
- Recognize quality standards in fresh vegetables, meats, poultry, game and all other foodstuffs.
- Demonstrate supervisory and interpersonal skills within a food service team.
- Demonstrate basic skills in culinary artistry including ice carving, tallow sculpting, cake decorating and garniture display.
- Utilize the technology to maintain systems of operation.
- Research and adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

Sugg. Term	Seq. #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	CUL 121	Apprenticeship I	2	F		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	4	FSM 105	Foods I	4	S, Sp		
	5	FSM 117	Wait Staff/Dining Room Training	1	F, Sp		
	6	FSM 118	Sanitation	2	F, Sp		
1st Spring	7	BKP 141	Baking I	4	F, Sp		
	8	CUL 122	Apprenticeship II	2	Sp	CUL 121	
	9	FSM 235	Supervision and Training	3	F, Sp		
	10	FSM 218	Hospitality Marketing	3	F, Sp		
2nd Fall	11	CUL 123	Apprenticeship III	2	F	CUL 122	
	12	CUL 132	Garde Manger	3	F, Sp	FSM 105	
	13	FSM 112	Quantity Foods	4	F, Sp	FSM 105	
	14	FSM 215	Purchasing and Operations	3	F, Sp		
2nd Spring	15	CUL 224	Apprenticeship IV	2	Sp	CUL 123	
	16	CUL 232	Food Specialties	3	F, Sp	FSM 105	
	17	FSM 159	Nutrition	3	F, Sp, Su	FSM 105	BKP 243
	18	FSM 119	Beverage Management	1	F, Sp		FSM 120

**Total Program Credits**

**46**