

Culinary Arts, AAS

APPRENTICESHIP

School of Culinary Arts/Hospitality

The Culinary Arts Apprenticeship Program, sponsored by The American Culinary Federation Laurel Highlands (ACFLHC) Chapter and Westmoreland, is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). A cooperative program, it combines academic coursework with 4,000 hours of supervised on-the-job learning in a participating bakery, club, hotel, or resort for an associate degree. Classes are scheduled so that students have a sufficient block of time to complete their 40-hour week. Academic work and the 4,000 hours can be completed over a period of two to three years.

Students enrolled in this program will be registered with the Pennsylvania Department of Labor and the American Culinary Federation as apprentices once required registration and membership fees are paid during the first weeks of class.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook and the Apprenticeship Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform and Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the apprenticeship site
- Transportation to the apprenticeship site

Employment must be secured at an approved apprenticeship facility that will provide full-time employment. The Culinary Arts Apprenticeship may be completed through a partnership with Nemaquin Resort, Seven Springs Mountain Resort or other approved apprenticeship sites. For a current list of approved apprenticeship sites, contact the School of Culinary Arts/Hospitality.

At the completion of the apprenticeship program, students are eligible to test for certification as a Certified Sous Chef with the American Culinary Federation.

Career Opportunities

Graduates of the Culinary Arts Apprenticeship Program may accept positions with the following titles: cook, station chef, working chef, sous chef, personal chef, executive chef, culinary educator, sales representative, 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, and garniture display
- Utilize technology to maintain systems of operation
- Research and adhere to sound practices for sanitation and safety
- Develop basic practical mathematical skills.

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| 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 104 | Foundations of Cooking and Baking | 3 | F, Sp | | |
| | 3 | FSM 103 | Introduction to the Hospitality Industry | 3 | F, Sp | | FSM 113 |
| | 4 | FSM 170 | Food Culture and Religion | 3 | F, Sp | | |
| | 5 | FSM 118 | Sanitation | 2 | F, Sp | | |
| | 6 | FSM 119 | Beverage Management | 1 | F, Sp | | FSM 120 |
| | 7 | CUL 121 | Apprenticeship I | 1 | F, Sp | | |
| 1st Spring | 8 | FSM 215 | Purchasing | 3 | F, Sp | | |
| | 9 | BUS 120 | Business Mathematics | 3 | F, Sp, Su | MTH 050, 050A or Placement | |
| | 10 | CUL 105 | Foods I | 3 | F, Sp | CUL 104 | |
| | 11 | CUL 232 | Food Specialties | 3 | F, Sp | CUL 105 | |
| | 12 | ENG 161 | College Writing | 3 | F, Sp, Su | | |
| | 13 | CUL 122 | Apprenticeship II | 1 | F, Sp | CUL 121 | |
| 2nd Fall | 14 | CUL 220 | Culinary Bistro | 3 | F | | |
| | 15 | CUL 112 | Foods II | 3 | F | CUL 105 | |
| | 16 | CUL 243 | Nutritional Cooking/Baking | 3 | F, Sp | BKP 141 or CUL 105 | FSM 159 |
| | 17 | FSM 117 | Wait Staff/Dining Room Training | 1 | F, Sp | | |
| | 18 | CPT 150 | Micro Computer Concepts | 3 | F, Sp, Su | | |
| | 19 | CUL 123 | Apprenticeship III | 1 | F, Sp | CUL 122 | |
| 2nd Spring | 20 | FSM 213 | A la Carte Kitchens | 4 | Sp | CUL 112 | |
| | 21 | FSM 235 | Supervision and Training | 3 | F, Sp | | |
| | 22 | CUL 132 | Garde Manger | 3 | Sp | CUL 105 | |
| | 23 | Elective | Social Science Elective | 3 | F, Sp, Su | | |
| | 24 | ENG 163 | Business Communications | 3 | F, Sp, Su | | ENG 164 |
| | 25 | CUL 224 | Apprenticeship IV | 1 | F, Sp | CUL 123 | |

Total Program Credits

62