

# Culinary Arts, AAS

## APPRENTICESHIP

### School of Culinary Arts and Hospitality

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#### Program Description

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	CUL 132	Garde Manger	3	F, Sp		
	7	CUL 121	Apprenticeship I	1	F, Sp, Su		
1st Spring	8	BKP 141	Baking I	4	F, Sp	CUL 104	
	9	BUS 120	Business Mathematics	3	F, Sp, Su	MTH 050, 050A or Placement	
	10	CUL 105	Foods I	4	F, Sp	CUL104	
	11	FSM 117	Waitstaff and Dining Room Training	1	F, Sp		
	12	FSM 119	Beverage Management	1	F, Sp		FSM 120
	13	CUL 122	Apprenticeship II	1	F, Sp, Su	CUL 121	
1st Summer	14	CUL 123	Apprenticeship III	1	F, Sp, Su	CUL 122	
2nd Fall	15	CUL 220	Culinary Bistro	3	F	CUL 105	
	16	CUL 112	Foods II	4	F	CUL 105	
	17	CUL 243	Nutritional Cooking and Baking	3	F, Sp	BKP 141 or CUL 105	FSM 159
	18	FSM 215	Purchasing and Operations	3	F, Sp		
	19	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
	20	CUL 224	Apprenticeship IV	1	F, Sp, Su	CUL 123	
2nd Spring	21	FSM 213	A la Carte Kitchens	4	Sp	CUL 112	
	22	FSM 235	Supervision and Training	3	F, Sp		
	23	CUL 232	Food Specialties	3	Sp	CUL 105	
	24	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	25	CUL 251	Apprenticeship V	1	F, Sp, Su	CUL 224	
2nd Summer	26	CUL 253	Apprenticeship VI	1	F, Sp, Su	CUL 251	

Total Program Credits

63