

Adult Diploma Program

Trade Industry Recognized Credentials – Culinary Arts

In the state of Ohio, individuals can earn an Adult Diploma (High School Diploma equivalency) through earning Industry Recognized Credentials for in-demand trades. A cumulative of 12 points are needed to achieve the awarded Diploma.

One of the in-demand trades recognized is Culinary Arts. Within the field of Culinary Arts, credentials recognized by the state include the American Culinary Federation – Certified Culinarian, and the National Restaurant Association – Servsafe. The combined value of these two certifications satisfy the state requirement for 12 points.

The pathway in Hospitality Management described below provide individuals with the requirements for both certifications. The path as outlined, includes 300+ contact hours of coursework.

EDUCATION

Complete the coursework necessary for the “Culinarian/Cook, Short Term Certificate” through the Hospitality Management Program

Complete two additional courses offered through the college

DIET 1200 Basic Nutrition

HOSP 2400 Hospitality Management and Supervision

WORK EXPERIENCE

One-year work experience as an entry level culinarian

EXAM CERTIFICATIONS

ACF Certified Culinarian – application and exam are a separate process initiated upon the completion of the required coursework and the one year work experience as an entry level culinarian

NRA ServSafe Certification – embedded in the culinary coursework

ESTIMATED COSTS

Tuition and Fees	\$2,940
Knives and Uniforms	\$ 400
Exam Fees	<u>\$ 350</u>
TOTAL	<u>\$3,690</u>

ADP Culinarian class sequence

HOSP-1010 Introduction to the Hospitality Industry

2 Credits

Comprehensive tour through fascinating and challenging related fields and career opportunities in hospitality industry; travel and tourism, lodging, food service, meetings, conventions and expositions, leisure and recreation, and beverage operations. Mapping of specific positions including requirements of job duties, skills, knowledge, personality attributes, physical abilities, and working conditions. Field trips may be required.

Lecture: 2 hours

Prerequisite(s): [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test, or departmental approval: industry experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

OAN Approved: CTAN Approved: Career Technical Assurance Guide CTCF002.

HOSP-1020 Sanitation and Safety

2 Credits

Examines sanitation and safety practices in a variety of food service operations. Based on the FDA Food Code. Management oriented focus on prevention of food borne illnesses using Hazard Analysis and Critical Control Point principles of safe food handling, sanitary design, care of facilities and equipment, pest control, self-inspection, and interpretation of food service laws. Students plan and practice employee training. Students must pass a national exam, which will provide State Health Department Certification. Field trips may be required.

Lecture: 2 hours

Prerequisite(s): [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test; or departmental approval: industry experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

OAN Approved: CTAN Approved: Career Technical Assurance Guide CTCF001.

HOSP-1040 Customer Service

2 Credits

Theories and principles of guest service in hospitality industry. Discussions of basic skills and competencies needed in entry-level hospitality service positions as recommended by the National Restaurant Association and Educational Institute of American Hotel and Lodging Association. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 2 hours

Prerequisite(s): [MATH-0910](#) Basic Arithmetic and Pre-Algebra, or appropriate Math placement score; and [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test; and [HOSP-1020](#) Sanitation and Safety or concurrent enrollment; or departmental approval: industry experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1031 Fundamentals of Culinary Arts

3 Credits

Introduction to food preparation techniques, culinary theory, and equipment used in commercial food service. Basic concepts of kitchen organization and operation, heat transfer, basic terminology, use of standardized recipes, weights and measures, product evaluation, recipe conversion, food composition and introduction to commercial equipment and work methods. American Culinary Federation competency skills included. Field trips may be required.

Lecture: 2 hours. Laboratory: 3 hours

Prerequisite(s): [MATH-0955](#) Beginning Algebra, or [MATH-0990](#) Math Literacy for College Students, or appropriate Math placement score; and [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test; and [HOSP-1020](#) Sanitation and Safety or concurrent enrollment; or departmental approval: industry experience. Note: [ENG-0990](#) Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

[HOSP-1552](#) Introduction to Baking & Pastries

3 Credits

Daily production of baked goods including yeast breads, pies, cakes, souffles, mousses, danish and croissants. Theoretical and practical foundation in baking production. Develop skills and knowledge that meet American Culinary Federation standards for quality handcrafted products. Emphasis on discipline, formulas, function of ingredients, proper production techniques and recognizing quality standards. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 1 hour. Laboratory: 6 hours

Prerequisite(s): Concurrent enrollment in [HOSP-1031](#) Fundamentals of Culinary Arts; and [HOSP-1020](#) Sanitation and Safety or concurrent enrollment; and [MATH-0955](#) Beginning Algebra or [MATH-0990](#) Math Literacy for College Students, or appropriate score on Math Placement Test; and [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test. Note: [ENG-0990](#) Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

[HOSP-1451](#) Contemporary Cuisine

4 Credits

Preparation of contemporary cuisine with a wide variety of plate production techniques including appetizers, breads, soups, salads, side dishes, entrees, and desserts. Apply food pairing, plating, and garnishing techniques to contemporary cuisine. Skill training based on American Culinary Federation Apprenticeship competencies. Field trips may be required.

Lecture: 2 hours. Laboratory: 6 hours

Prerequisite(s): [HOSP-1020](#) Sanitation and Safety; and [HOSP-1031](#) Fundamentals of Culinary Arts, and [HOSP-1552](#) Introduction to Baking & Pastries, and [MATH-0955](#) Beginning Algebra or [MATH-0990](#) Math Literacy for College Students, or appropriate Math placement score.

[HOSP-2400](#) Hospitality Management and Supervision

3 Credits

Overview of the human resource function for the hospitality industry. Students will develop an appreciation and understanding of the principles of managing and leading organizations, groups and individuals. Topics include employee recruitment, training and development, management theory, motivation and coaching, continuous improvement, effective communication and presentation skills, ethics, diversity and employee empowerment. Special attention is paid to current issues and legal concerns. Instruction is based on lecture and discussion as well as case studies and group-based projects.

Lecture: 3 hours

Prerequisite(s): [HOSP-1010](#) Introduction to the Hospitality Industry, or departmental approval: admission to program, or related work experience.

[DIET-1200](#) Basic Nutrition

3 Credits

A scientific study of nutrition designed for nursing students, other health care providers and educators. Students will investigate the roles of the nutrients in the functioning of the human body. Overview of nutrient recommendations, food sources and functions of the nutrients, energy requirements, weight control, vegetarianism, and supplement use. Dietary recommendations and food patterns applied to culture, and prevention of nutrition related diseases in a changing society.

Lecture: 3 hours

Prerequisite(s): [ENG-0995](#) Applied College Literacies, or appropriate score on English Placement Test; or departmental approval. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

OAN Approved: Transfer Assurance Guide OHL016.