

Chef Training and Management Technology

Degree Type

Associate in Applied Science or Diploma

Contact Information

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Student Center 129

Delivery Methods

Face-to-Face: Wahpeton

The Culinary Arts curriculum provides students with a broad range of study that enables them to be employed in a large variety of occupations within the food service and hospitality industry. Students learn quality food preparation, service techniques, organizational skills, and are exposed to all aspects of the industry. A significant portion of the program is devoted to laboratory work where students spend time preparing standardized recipes for entrees, soups, garde manger/pantry items, meat, poultry, seafood, bakery, and dessert items. An emphasis is placed on classical cuisine and production of cuisine for formal dining rooms, as well as items for less formal establishments.

In addition to preparation courses, the core program provides training in sanitation, nutrition, menu planning, cost control, purchasing and inventory control, management, and supervision. General education and related courses that develop human relation skills, communication skills, business skills, and mathematics are offered to provide a well-rounded educational experience. A cooperative work experience must be completed successfully by all students prior to graduation.

The chef performs many functions in the food service industry, including food preparation, planning, control, supervision, and a variety of other tasks that coincide with the total control of the kitchen in the commercial food world. The industry and program require professional attitudes, actions, appearance, and dress along with the ability to work as part of a team and communicate well with others. Tact, courtesy, and a pleasant personality are important, as are keen senses of taste and smell.

Employment opportunities

Employment potential in the hospitality food preparation industry remains high. According to the United States Bureau of Labor Statistics, the North Dakota Hospitality Association, and our Culinary Arts Advisory Committee, there is an extreme shortage for trained individuals throughout the entire industry as chefs, cooks, bakers, and managers. Graduates commonly take employment in hotel restaurants, franchise restaurants, clubs, bakeries, catering operations, delis, retirement communities, and institutional food service facilities such as hospitals, nursing homes, public schools, and colleges.

Admission Requirements*

The applicants must be high school graduates or equivalent. Helpful courses to prepare for this curriculum are food preparation courses, accounting, business math, economics, and computer literacy.

Please Note: Students are placed into English, math and reading courses based on ACT, ACCUPLACER or other nationally recognized tests. Please see www.ndscs.edu/current-students/student-success/test-center for the NDSCS Course Placement Policy and testing information. Students may be on an extended plan of study pending their course placement.

**Program Admission Requirements are subject to revision. Please check the department or program website under Program Admission Requirements for current information.*

Award

Upon successful completion of the required courses, students will be awarded a diploma or an Associate in Applied Science degree in Culinary Arts with an emphasis in Chef Training and Management Technology.

Required Courses

Course Code	Title	Credits
CULA 101	Food Preparation Laboratory	8
CULA 102	Food Preparation Laboratory	9
CULA 110	Sanitation and Safety	2
CULA 119	Culinary Nutrition	2
CULA 120	Menu Planning	2
CULA 121	Food Cost and Portion Control	2
CULA 201	Principles of Baking and Specialty Desserts	9
CULA 202	Short Order Cookery	2
CULA 203	Gourmet Foods/Catering & Banquet Service	4
CULA 220	Dining Room Service	1
CULA 221	Principles of Restaurant Management	2
CULA 222	Restaurant Service & Production Management	6
CULA 297	Cooperative Education	1

Related/General Education Courses for Diploma

Course Code	Title	Credits
BADM 240	Sales	3
BOTE 108	Business Mathematics	3
ENGL 105	Technical Communications	3
FYE 101	Science of Success	1
HPER 210	First Aid & CPR (Professional/Community)	2
	Social and Behavioral Sciences, Humanities, History and/or Computer Electives (4 credits)	4
	General Education Elective (1 credit)	1

Related/General Education Courses for Associate Degree

Course Code	Title	Credits
ACCT 118	Applied Accounting	3
BOTE 108	Business Mathematics	3
ENGL 110	College Composition I	3
	ENGL 105 or ENGL 120 or ENGL 125	3
FYE 101	Science of Success	1
HPER 210	First Aid & CPR (Professional/Community)	2
	Social and Behavioral Sciences, Humanities, History and/or Computer Electives (4 credits)	4
	General Education Electives (3 credits)	3

CULA 297 to take place at an approved job site during the summer following the first year.

NOTE: The hospitality industry utilizes items that contain alcohol to flavor and flame food products that will be served to customers. These items include wine, flavored liquors, and spirits. The Culinary Arts Department, to offer experiences and products that are as close to the work environment as possible, utilize the same type of products in the preparation and service of food items prepared in the laboratory.

Total Required Credits	68-73
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