

# CUISINE MANAGEMENT (AAT) (PLAN CODE: CACCMAPT)

Academic Plans, known as programs, include an overview description and a summary of program requirements. You can search the online catalog via the Academic Plan links on the right for a desired program or a specific course information.

This program prepares students for a wide variety of employment opportunities in the food service and hospitality industries. Some of these employment venues include restaurants, resorts, assisted living communities and hospital environments. This program is designed to provide a solid foundation of necessary skills and practices for entry level employment. The curriculum is delivered in a competency based format with a focus on skill development, production and customer service. In addition to skill development the curriculum also includes a focus on healthy cooking options, special dietary needs, international cuisine, food cost management, industry trends and sustainable production.

Code	Title	Credits/ Units
<b>General Education Requirements</b>		
<i>Communication Skills</i>		
PTWR 135 or ENGL& 101	Introduction to Applied Technical Writing <sup>1</sup> English Composition I	5
<i>Computational Skills</i>		
PTCS 110 or MATH& 146	Professional Technical Computational Skills <sup>1</sup> Introduction to Stat	5
<i>Human Relations</i>		
COLL 101	College Essentials: Introduction to Clark	2
MGMT 101 or BUS 148	Principles of Management Business Professional Self Development	3
<b>Major Area Requirements</b>		
CUIS 110	Culinary Fundamentals I	5
CUIS 111	Professional Cooking I	8
CUIS 120	Culinary Fundamentals II	5
CUIS 121	Professional Cooking II	8
CUIS 130	Culinary Fundamentals III	5
CUIS 131	Professional Cooking III	8
CUIS 200	Career Explorations	9
CUIS 210	Advanced Culinary Fundamentals	5
CUIS 211	Advanced Culinary Practices	8
CUIS 220	Management and Banquet Theory	5
CUIS 221	Management Practices	8
CUIS 230	Cuisine Capstone	6
CUIS 231	Industry Internship	4
<b>Specialized Short Courses</b>		
Select a minimum of six credits/units from the following:		6
CUIS 140	Classic and Modern Soups and Sauces	
CUIS 141	Meat Cutting and Fabrication	
CUIS 142	Wine, Beer, Spirits and Food Pairings	
CUIS 143	Restaurant Baking	
CUIS 144	Catering Operations	
CUIS 145	Wine Appreciation	

CUIS 147	Barbeque Basics
CUIS 148	Advanced Garde Manger
<b>Total Credits/Units</b>	<b>105</b>

<sup>1</sup> These courses are recommended

## Program Outcomes

Program outcomes are overarching skills that are emphasized and reinforced throughout several courses in a specific program; they are measurable statements that define what students should know or be able to do by the end of a certificate or degree at Clark College. After successful completion of this program, students will be able to:

- Articulate well-considered ideas and written claims to an academic audience, using effective rhetorical techniques, properly credited evidence, and a command of Standard English. (GE)
- Demonstrate and clearly explain an effective strategy to solve a quantitative problem. (GE)
- Demonstrate interpersonal/human relations skills. (GE)
- Apply the basics of classical, modern, and healthy cooking techniques.
- Identify and describe a variety of food ingredients and specifications with focus on sustainable, organic, nutritional needs; specialty diets; and aspects of vegetarian and veganism.
- Demonstrate proper kitchen sanitation, safety and professionalism in the workplace.
- Identify and demonstrate proper use of kitchen tools and equipment.
- Demonstrate basic measuring, conversion, food costing and yield management practices.
- Demonstrate cook to order practices with American and International cuisine.
- Apply teamwork, workplace ethics, customer service and communications in the workplace.
- Demonstrate effective management skills.
- Demonstrate professional cooking skills and skills in menu and recipe interpretation and conversion, proper cooking methods, plating and saucing principles to carry out complete dinner and/or banquet service.
- Demonstrate advanced storeroom inventory, management, purchasing and quality control.

Program maps are a suggested academic plan and should not be used in the place of regular academic advising appointments. Your student entry method, placement, course availability, and program requirements are subject to change and transfer credit(s) may change your map/plan. To view the current suggested map for your program please visit our website <https://programmap.clark.edu/academics> (<https://programmap.clark.edu/academics/>)