

# Culinary Arts at Nashville State Community College

Degree options:

Associate of Applied Science  
Technical Certificate

*The Culinary Arts program at Nashville State is accredited by the American Culinary Federation Foundation Accrediting Commission.*

Culinary Arts education prepares students for careers as chefs and culinary professionals in a variety of hospitality businesses. The program includes a core of culinary arts courses which develop cooking skills and provide instruction in purchasing, cost control, sanitation, nutrition, and supervision. In addition, students receive a well rounded academic experience including business, computer, and liberal arts courses preparing students for successful careers as culinary professionals.

Graduates of the program will be able to demonstrate:

- The ability to think creatively and work effectively in team environments within a kitchen production facility.
- Competency in food production cooking methods including hot and cold foods, baking and pastry, international dishes, and contemporary American cuisine.
- A working knowledge of culinary theory and terms, and the ability to operate within a kitchen production facility.
- Knowledge of nutrition principles, menu writing, cost and inventory control, and safety and sanitation principles.

Preparing yourself for a career as a chef requires numerous skills as well a sound education. Our two-year Associate's degree and our one-year Technical Certificate provide you with the training you require and options designed to meet your schedule and education needs.

## A.A.S. DEGREE COURSE REQUIREMENTS

Class	Credits
<i>English</i>	
ENGL 1010 English Composition I . . . . .	3
SPCH 1010 Speech. . . . .	3
<i>Humanities Elective</i>	
Humanities Elective . . . . .	3
<i>Math Elective (Select one)</i>	
MATH 1130 College Algebra . . . . .	3
MATH 1530 Probability & Statistics . . . . .	3
MATH 1630 Finite Mathematics . . . . .	3
<i>Social Sciences Elective</i>	
Social Sciences Elective . . . . .	3
<i>Accounting and Accounting Information Systems</i>	
ACCT 1104 Principles of Accounting I . . . . .	3
AIS 1180 Intro to Microcomputing. . . . .	3
AIS 1181 Business Software Applications. . . . .	3
<i>Technical Specialty</i>	
CUL 1010 Hospitality Management . . . . .	3
CUL 1015 Sanitation & Safety. . . . .	2
CUL 1020 Baking Skills . . . . .	3
CUL 1040 Culinary I . . . . .	3
CUL 1045 Culinary II . . . . .	3
CUL 1050 Nutrition & Menu Planning. . . . .	3
CUL 2010 Purchasing & Cost Control . . . . .	3
CUL 2020 Advanced Baking & Pastry . . . . .	3
CUL 2030 Garde Manger & Catering. . . . .	3
CUL 2035 Table & Beverage Service . . . . .	2
CUL 2050 Culinary III . . . . .	3
CUL 2055 International Cuisine . . . . .	3
CUL 2210 Internship I . . . . .	1
CUL 2220 Internship II. . . . .	1
<i>Total Required – Associate's Degree 60</i>	

## TECHNICAL CERTIFICATE COURSE REQUIREMENTS

Class	Credits
<i>Fall Semester</i>	
CUL 1010 Hospitality Management . . . . .	3
CUL 1015 Sanitation & Safety. . . . .	2
CUL 1040 Culinary I. . . . .	3
CUL 1050 Nutrition & Menu Planning. . . . .	3
<i>Spring Semester</i>	
CUL 1020 Baking Skills . . . . .	3
CUL 1045 Culinary II . . . . .	3
CUL 2010 Purchasing & Cost Control . . . . .	3
CUL 2210 Internship I . . . . .	1
<i>Total Required – Associate's Degree 21</i>	



# At Nashville State Community College, we have the tools for your success.

Our students earn two-year degrees—the Associate of Applied Science (A.A.S.), the Associate of Arts (A.A.), and the Associate of Science (A.S.)—as well as technical and career advancement certificates in over 60 top fields and latest technologies.

In addition to our main campus on White Bridge Road, we have many off-campus locations throughout the community and surrounding counties, including the Southeast Center on Foster Avenue in Nashville, the Cookeville Campus in Cookeville, and the Humphreys County Center for Higher Education in Waverly.

Nashville State features a complete Library that houses over 99,400 titles accessible through WebCat, the online catalog.

Nashville State Community College has a Career Employment Center that helps graduating students locate career opportunities.

Short-term business and industry training is available at your site or at our campus through our WorkForce Training Center.

Nashville State Community College labs use the latest equipment and technologies.

Our Web-based and video checkout courses can be taken from the convenience of your home or office.

Nashville State takes pride in its positive and supportive collegiate environment. Academic advising, career counseling, financial assistance, assistance for persons with disabilities, and student activities are just a few of the services that can make your college experience manageable.

## CO-OP OPPORTUNITIES Career Employment Center

Cooperative Education work experience in Culinary Arts can be an important addition to a student's formal classroom work. Co-op courses, if appropriate, may substitute for technical courses up to 9 credit hours with the prior approval of the department head. All Co-op work must have department head approval. The Co-op office will provide the correct course numbers. Students participating in Cooperative Education are encouraged to work a minimum of two terms. For more information about Co-op opportunities, please contact the Career Employment Center at 615-353-3248.

For more information about  
the Culinary Arts options  
at Nashville State, please contact

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Ruth Green  
Division Secretary  
615-353-3400  
[ruth.green@nsc.edu](mailto:ruth.green@nsc.edu)



For general information call  
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*over 13,500 students  
enrolled last year*



Nashville State is a Tennessee Board of Regents College and complies with non-discrimination laws: Title VI, Title IX, Section 504 and the ADA. NSCC-13-04

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