#### 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.

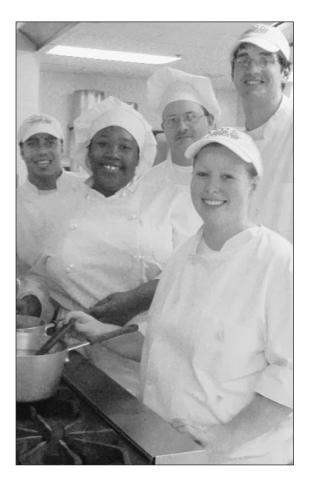
Preparing yourself for a career as a chef requires numerous skills as well a sound education. Our two-year Associate's degree and our one-year Technical Certificate provide you with the training you require and options designed to meet your schedule and education needs.

A.A.S. DEGREE COURSE REQUIREMENTS				
Class		C	redits	
Englis	h			
ENGL	1010	English Composition I	3	
SPCH	1010	Speech	3	
Нита	ınities	Elective		
Huma	nities 1	Elective	3	
Math.	Electiv	ve (Select one)		
MATH 1130 College Algebra			3	
MATH 1530		Probability & Statistics	3	
MATH	1630	Finite Mathematics	3	
Social Sciences Elective				
Social	Science	ces Elective	3	
Accounting and Accounting Information Systems				
ACCT	1104	Principles of Accounting I	3	
AIS	1180	Intro to Microcomputing	3	
AIS	1181	Business Software Applications	3	
Technical Specialty				
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	
		Total Required – Associate's Degre	e 60	



## TECHNICAL CERTIFICATE COURSE REQUIREMENTS

Class		Credits		
Fall Semester				
CUL	1010	Hospitality Management3		
CUL	1015	Sanitation & Safety 2		
CUL	1040	Culinary I		
CUL	1050	Nutrition & Menu Planning3		
Spring Semester				
CUL	1020	Baking Skills		
CUL	1045	Culinary II		
CUL	2010	Purchasing & Cost Control 3		
CUL	2210	Internship I		
		Total Required – Associate's Degree 21		



### 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

> Tom Loftis Program Coordinator 615-353-3783 tom.loftis@nscc.edu

Ruth Green Division Secretary 615-353-3400 ruth.green@nscc.edu



For general information call 615-353-3333 800-272-7363 120 White Bridge Road Nashville, TN 37209 www.nscc.edu

over 13,500 students enrolled last year



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Accrediting Commission

