HOSPITALITY MANAGEMENT WITH A CONCENTRATION IN CULINARY ART, ASSOCIATE OF APPLIED BUSINESS

The culinary arts curriculum follows the guidelines of the American Culinary Federation and is accredited by the American Culinary Federation Accreditation Commission. The culinary concentration has three major components: hands-on food preparation, kitchen management and supervision, and academic. The culinary concentration emphasizes hands-on food preparation, including advanced techniques in garde-manger, baking, contemporary and classical cuisine and banquet management. The kitchen management and supervision component emphasizes menu planning for healthy living utilizing locally grown, sustainable agriculture, purchasing, cost control and profitability, human resource training and supervision, and facilities management. The academic component helps prepare the student for critical thinking, decision making, customer service, communication skills and cultural awareness. This program provides all the basics for the beginner and all of the advanced management skills for those who have worked in the culinary field at line-level positions. Practical industry related experiences are included.

Program contact: Learn more

This degree program contains one or more embedded certificates which will be automatically awarded when the certificate requirements are completed. If you do not want to receive the embedded certificate(s), please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more about how certificate credits apply to the related degree and about other related programs.

Related Degrees and Certificates

- Hospitality Management (Hotel, Destination, and Event Management), Associate of Applied Business
- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

a. Apply proper sanitation principles to meet industry standards and government regulations, and successfully complete ServSafe Certification Exam.

b. Utilize leadership and management skills by applying standard HR principles in regards to recruiting, retaining, and developing staff requiring interpersonal interaction, motivation, decision-making, to support the organization and its goals.

c. Listen and effectively communicate in a positive, professional, and ethical manner with customers and co-workers of diverse backgrounds to create an exemplary hospitality experience.

d. Obtain an entry-level skill position in the hospitality industry.

e. Identify and apply basic culinary terminology, knife skills, and cooking techniques while multitasking, problem solving, and managing stress levels within a diverse hospitality environment.

f. Use culinary math and measurements to convert and modify basic recipes.

g. Use a computer to prepare correspondence, menus, daily logs, order sheets and prep lists.

h. Apply and demonstrate culinary knowledge and skills with consistency using established ACF standards within the industry and facility.

i. Demonstrate creativity, flexibility, and physical stamina in order to succeed in the culinary industry.

j. Develop menus & recipes for healthy living utilizing sustainable and local agriculture.

k. Use advanced knowledge and skills in product receiving, utilization, fabrication, and presentation while maintaining quality control.

l. Develop schedules and manage time, inventory, and costs.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
HOSP-1552	Introduction to Baking & Pastries	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
	Credit Hours	**15**
Second Semester		
DIET-1200	Basic Nutrition	3
HOSP-1451	Contemporary Cuisine	4
HOSP-2700	Hospitality Purchasing	2
Select one of the following:		3
ENG-1020	College Composition II	
ENG-102H	Honors College Composition II	
Select one of the following:		3
IT-1090	Computer Applications	

IT-109H	Honors Computer Applications	
	Credit Hours	**15**
Summer Session		
HOSP-1940	Culinary Arts/Professional Baking Field Experience	1
MATH-1190	Algebraic and Quantitative Reasoning (or higher approved Ohio Transfer 36 Mathematics course) [1]	3
	Credit Hours	**4**
Third Semester		
HOSP-1650	Dining Room Operations	2
HOSP-1940	Culinary Arts/Professional Baking Field Experience	1
HOSP-2330	Menus and Facilities Planning & Design	3
HOSP-2350	Restaurant Operations	3
HOSP-2500	Hospitality Cost Control	3
HOSP-2560	Garde Manger	3
	Credit Hours	**15**
Fourth Semester		
HOSP-2400	Hospitality Management and Supervision	3
HOSP-2651	Banquet Management and Production	4
HOSP-2992	Culinary Evaluation and American Regional Cuisine	2
HOSP-xxxx	HOSP elective course	2-3
Arts and Humanities/Social and Behavioral Science requirements		3
	Credit Hours	**14-15**
	Total Credit Hours	**63-64**

[1] MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet Mathematics requirements for this program.

Electives

Code	Title	Credit Hours
HOSP-1710	Doing Business as a Personal Chef	3
HOSP-2550	Baking Production and Sales II	3

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.