

# Culinary Arts & Restaurant Management

## Culinary Arts

**T**his two-year program prepares students for entry to mid-level employment in a variety of culinary venues. It combines a foundation of culinary and management skills the industry demands. The curriculum incorporates opportunities to learn and work in a student-operated restaurant. Summer employment in culinary complements the learning experience. These workplace opportunities provide the student with hands-on knowledge and the benefit of work experience.

Both our Culinary Arts students and our Restaurant Management students get the best first-hand education and experience at the Food For Thought Café, a student run restaurant, from the menu, to the cooking, serving and management. Students have the unique experience to apply what they are learning from the very beginning.

## Restaurant Management

**T**his program prepares students for responsible, mid-level employment in both skilled and professional positions. It combines a foundation of culinary and management skills that the industry demands. The curriculum incorporates opportunities to learn and work in a student-run restaurant located in the Lakes Region. Summer employment in restaurant management complements the learning experience. These opportunities provide hands-on knowledge, and the benefit of experience.

The Restaurant Management program offers a two-year degree, and 3 one-year certificates. Students wishing to pursue a degree in Restaurant Management with a concentration in Institutional Food Service should see their advisor.



## The Job Market

If you have the skills to work in a kitchen or restaurant, you'll always have a job. There is a constant need for chefs, sous chefs, and restaurant managers, who can all earn up to \$80,000 a year. This is a fast-paced, fun and unique career path, certain to never let you down

## Get a Start on Your Future

Success in the Culinary Arts or Restaurant Management programs can open a lot of doors. Some students double major and find a job; others take their credits and transfer to another school like Johnson and Wales, or the Culinary Institute of America. Wherever you are going, we'll start you on your way.



[www.lrcc.edu](http://www.lrcc.edu)

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# 2010-2011 Culinary Arts or Restaurant Mgmt Associate in Science Degree

<u>Culinary Arts</u>				<u>Restaurant Management</u>			
First Year				First Year			
<b>Fall Semester</b>				<b>Fall Semester</b>			
	<b>CL</b>	<b>LAB</b>	<b>CR</b>		<b>CL</b>	<b>LAB</b>	<b>CR</b>
LENG1200 College Composition	3	0	3	LCIS1320 Software Applications	3	2	4
LCUL1460 Bakery Production	1	4	3	LENG1200 College Composition	3	0	3
LCUL1510 Culinary Fundamentals	1	6	3	LHOS1120 Introduction to Hot Foods	1	6	3
LCUL1520 Sanitation & Safety	3	0	3	LHOS140 Dining Room Management I	1	6	3
LHOS1140 Dining Room Management I	0	6	3	Liberal Arts	3	0	3
<b>Totals</b>	<b>8</b>	<b>16</b>	<b>15</b>	<b>Totals</b>	<b>10</b>	<b>14</b>	<b>16</b>
<b>Spring Semester</b>				<b>Spring Semester</b>			
	<b>CL</b>	<b>LAB</b>	<b>CR</b>		<b>CL</b>	<b>LAB</b>	<b>CR</b>
LHOS1130 Intro. to World Cuisine	1	6	3	LBUS2600 Principles of Marketing	3	0	3
LCUL1590 Cost Control	3	0	3	LHOS1010 Bartending I	1	0	1
LCUL1580 Rest.Facility & Menu Design	3	0	3	LHOS130 Introduction to Worldwide Cuisine	1	6	3
HOSPITALITY	1	0	1	LHOS1150 Dining Room Management II	0	6	3
LIBERAL ARTS	3	0	3	LHOS1230 Food and Beverage Management	3	0	3
MATHEMATICS	3	0	3	Mathematics	3	0	3
<b>Totals</b>	<b>14</b>	<b>6</b>	<b>16</b>	<b>Totals</b>	<b>12</b>	<b>12</b>	<b>17</b>
<b>Total Credits for Year =37</b>				<b>SUMMER SEMESTER</b>			
	<b>CL</b>	<b>LAB</b>	<b>CR</b>		<b>CL</b>	<b>LAB</b>	<b>CR</b>
<b>SUMMER SEMESTER</b>				LHOS1762 Restaurant Cooperative Education	0	6	2
LCUL2320 Culinary Co-Op Education	0	9	3	<b>Totals</b>	<b>0</b>	<b>6</b>	<b>2</b>
LIBERAL ARTS	3	0	3	<b>Total Credits for Year =35</b>			
<b>SECOND YEAR</b>				<b>SECOND YEAR</b>			
<b>Fall Semester</b>				<b>Fall Semester</b>			
	<b>CL</b>	<b>LAB</b>	<b>CR</b>		<b>CL</b>	<b>LAB</b>	<b>CR</b>
LCUL 2530 Intro. To Garde Manger	1	6	3	LACC1310 Accounting I	3	0	3
LHOS2220 Quantity Food Purchasing	3	0	3	LHOS2020 Banquet Dining Room techniques	0	6	3
LSOC2250 Crit. Thinking & Decision Making	3	0	3	LHOS2100 Hospitality Law	3	0	3
LCUL Classical Cuisine	1	6	3	LHOS200 Quantity Food Purchasing	3	0	3
LSCI1290 Nutrition for Health & Fitness	3	0	3	LSOC2250 Critical Thinking and Decision Making	3	0	3
<b>Totals</b>	<b>11</b>	<b>12</b>	<b>15</b>	Liberal Arts	3	0	3
<b>Spring Semester</b>				<b>Spring Semester</b>			
	<b>CL</b>	<b>LAB</b>	<b>CR</b>		<b>CL</b>	<b>LAB</b>	<b>CR</b>
LCUL1470 Hot & Cold Plated Desserts	1	4	3	LHOS2010 Banquet and Buffet Techniques	1	6	3
LCUL2550 Italian Cuisine	1	6	3	LHOS2230 Hotel/Restaurant Accounting Apps	3	0	3
LCUL2560 U.S. Regional & Infusion Cuisine	1	6	3	English	3	0	3
ENGLISH	3	0	3	Humanities/Fine Arts/Foreign Language	3	0	3
HUMANITIES/FINE ARTS/FOR. LANGUAGE	3	0	3	Science	3	0	3
<b>Totals</b>	<b>9</b>	<b>16</b>	<b>15</b>	<b>Totals</b>	<b>13</b>	<b>6</b>	<b>15</b>
<b>Total Credits for Year = 30</b>				<b>Total Credits for Year = 33</b>			
<b>Total for A.A.S. Degree = 67</b>				<b>Total for A.S. Degree = 68</b>			

## Want to Learn More?

If you would like to learn more about LRCC and our Culinary and Restaurant Management program you can.

- Request information by going online to [www.lrcc.edu](http://www.lrcc.edu) and clicking on "prospective students"
- Call the school to set up an appointment with Admissions to see what we have to offer
- Stop by. Come by and see our facilities, talk to our students and teachers. Get your information first hand.