

## Culinary Arts

### Overview

#### Associate of Applied Science

##### SPECIALIZATIONS:

Culinary Arts  
Pastry Arts  
Culinary Management

**PURPOSE:** The Culinary Arts program provides a comprehensive occupational-technical education that prepares students with the skills needed for immediate industry employment opportunities as culinary artisans and managers within a variety of culinary, food service, hospitality, and retail paths.

**OCCUPATIONAL OBJECTIVES:** The *Culinary Arts specialization* prepares graduates to enter kitchens as professional cooks in hotels, resorts, restaurants, catering operations, and a variety of retail businesses. The *Pastry Arts specialization* prepares students to enter kitchens as professional pastry cooks in hotels, resorts, restaurants, catering operations, and a variety of businesses, while also preparing students interested in opening their own pastry facility or business. The *Culinary Management specialization* prepares students to enter kitchens as entry-level supervisors and managers in hotels, resorts, restaurants, catering operations, and a variety of retail businesses.

**ADMISSION REQUIREMENTS:** General college curricular admission

**PROGRAM NOTES:** The Culinary Arts AAS degree requires that students have the following competencies: (1) competency in Math Essentials MTE 1-3 as demonstrated through the placement and diagnostic tests or by satisfactorily completing the required MTE units, or equivalent, and (2) competencies in reading and writing as demonstrated by placement in ENG 111 or placement in co-requisites ENG 111 and ENF 3 or completion of a college-level composition course. Students needing to complete developmental studies courses in English or mathematics may take those courses concurrently with HRI courses, if approved by the program head.

Faculty provide advising to enhance student success. All students wishing to enroll in Culinary Arts must attend an advising session. Once enrolled, students must meet with their advisor every semester to review their scheduling strategy and status toward graduation. Information about advising and enrolling in classes is available at <http://www.reynolds.edu/CulinaryAdvising>.

Students who earn a final grade lower than "C" in any HRI course must obtain permission from their advisor to continue the major in Culinary Arts. Students will be required to repeat courses in their major when grades lower than "C" are earned. Exceptions must be approved in writing by the program head.

The competency-based nature of the curriculum allows students with previous educational studies, training, or experience to be evaluated for advanced standing. Students who believe they are eligible for such consideration are required to meet with the program head to discuss eligibility for evaluation and possible advanced standing.

The purpose of the associate of applied science (AAS) degree curriculum is to prepare students for immediate employment upon graduation. Four-year college and university transfer opportunities for AAS degrees, if existing, are usually very specific in nature. Students may however, substitute some courses in the AAS degree curriculum with courses that generally transfer to senior institutions. Students should consult the program head at the earliest possible date for further guidance and are advised to get assurances in writing in advance from the institution to which they wish to transfer.

**ACCREDITATION:** The Culinary Arts Associate of Applied Science is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Students who graduate from our Culinary Arts Associate of Applied Science in Culinary Arts and are American Culinary Federation (ACF) members at the time of graduation are eligible for free ACF certification as a Certified Culinarian®. Students who are not ACF members may still earn their Certified Culinarian® credential for a fee set by the ACFEFAC. Graduates who use this benefit have an advantage when seeking employment, because certification is representative of having the knowledge and skills to be successful.

**CULINARY APPRENTICESHIP:** The American Culinary Federation (ACF) offers a three-year apprenticeship program. Reynolds does not administer the apprenticeship, but does provide the educational component of the program. Interested parties should contact the ACF Virginia Chefs Association at [vachefs.org](http://vachefs.org) for further information.

**COMPUTER COMPETENCY REQUIREMENT:** Students in this program will meet the college's computer competency requirement by successfully completing HRI 159.

**CURRICULUM SEQUENCE:** The curriculum sequences illustrated below are examples of how courses may be completed. For complete information, visit <http://www.reynolds.edu/ApprenticeSequence>. Many students are academically prepared and disciplined enough to earn the Culinary Arts Associate of Applied Science in an accelerated manner. A fast-track, 15-month schedule may be viewed at <http://www.reynolds.edu/ApprenticeSequence>. Due to the accelerated pace and intensive workload, students should carefully consider this scheduling option prior to enrolling. Students must meet with the program head and receive approval for entry into this track; college transfer credit and prior related work experience are required.

**REQUIRED UNIFORMS AND TOOL KITS:** Students enrolled in HRI courses must wear an approved uniform and possess an approved tool kit for HRI courses. Specifications may be obtained at <http://www.reynolds.edu/uniforms-for-culinary> or from the program head. All required items are available through the campus bookstore, and financial aid may be used to assist with obtaining these items.

**FINANCIAL REQUIREMENTS:** In addition to the regular college tuition and fees, the Culinary Arts AAS degree and specializations require the following:

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Approved uniform items: chef jacket, chef pants, slip	\$160.00 +/-
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resistant black kitchen safety shoes, hat, apron

Supplies: medium black Sharpie marker, yellow highlighter, basic pocket calculator, pocket size notebook	\$25.00 +/-
Textbooks, MyLab products, and other supplies	\$2000.00 +/-
Approved tool kit	\$325.00 +/-
Specialization - specific items	See program head

These costs are approximate, are subject to change without notice, and do not cover transportation costs.

**DIETARY EXCEPTION POLICY:** While enrolled and participating in the Culinary Arts program, especially laboratories, students will come into contact with various ingredients, some of which are familiar to them and many that are not. The Culinary Arts AAS is aligned with industry standards and expectations, which require students to be industry-ready upon completion of the program. The industry expects taste development; therefore, a majority of the program revolves around “tasting as you go” as a standard of higher-level cooking, comprehension, and assessment. Without directly participating in tasting, the chances of a successful dish and grade are highly compromised. The following areas address these potential concerns:

**Tasting** – Part of the educational portion of the program is exposure to new ingredients, products, and flavor pairings. During required classes, students will participate in tasting activities of foods that include safe to eat raw and fresh ingredients; cooked ingredients; and fresh, uncooked, and cooked dishes. Students will be expected to taste all items, except those that are documented on file as food restrictions. The process of discerning tastes, flavors, seasonings, and “dish needs” is included as part of the grading rubric. Students who do not participate in tasting activities will have their grade adjusted accordingly.

**Allergies** – The college is committed to student safety. Students with allergy concerns need to provide documentation of food allergies from their doctor to be registered and on file with the Office of Student Accommodations, at which time the student will be provided an accepted accommodations form for presentation to every instructor for each related course, each semester. Students need to provide in written form the process for assisting them if an issue arises related to this. It is the student’s responsibility to assure these documents are on file with the Office of Student Accommodations and that they are shared with faculty prior to being needed. In the event that a student opts out of a tasting activity, the instructor will offer a relevant alternative written assignment for the student to complete as a graded alternative to the objectionable tasting activity.

**Religion and Religious Practices** – Whereas Reynolds accepts students of all faiths, certain programs contain learning activities that may not align with specific religions or religious practices. The Culinary Arts AAS and its specializations are examples of

these programs. Students may choose not to participate in tasting activities if a specific item conflicts with their religious beliefs; however, all efforts should be made to participate within reason. In the event that a student opts out of a tasting activity, the instructor will offer a relevant alternative written assignment for the student to complete as a graded alternative to the objectionable tasting activity. A second option, referred to as the “Taste and Spit Method,” is also available. Tasting and subsequent spitting allow the student to experience the sensory attributes of the food without actually consuming the food. This option satisfies the intended learning benefits of tasting and would not require the completion of the alternative written assignment. During the first week of classes, students need to inform faculty in written form of any religious restrictions.

**Restrictive and Medical Diets** – Documented accommodations through the Office of Accommodations are intended to provide a safe environment for students. Only documented restrictions that provide students a reasonable ability to complete the course and program objectives may be accommodated. It is possible that not all requested accommodations will be granted through the Office of Student Accommodations, as those that are provided may still require students to complete tasks, recipes, and formulas that work with the product in question as part of comprehensive learning. As an example, a student with Celiac’s Disease who opts out of a tasting activity will be offered a relevant alternative written assignment as a graded alternative to the objectionable tasting activity.

**Lifestyle and Elective Diets** – Whereas the choice of following a lifestyle or elective diet is respected, there are instances where they may not be accommodated within this program. These diets include, but are not limited to, Vegan, Raw Only, Vegetarian, Lacto-Ovo, Lacto, Ovo, Pollotarian, Pescatarian, and Flexitarian. Students may choose not to participate in certain tasting activities; however, their grade will be reflective of these choices. Students may choose an option referred to as the “Taste and Spit Method.” Tasting and subsequent spitting allow the student to experience the sensory attributes of the food without actually consuming the food. Students who choose to taste may spit out the product after assessing the characteristics related to the educational objectives.

Students with a particular concern or question should reach out directly to the program head or the Office of Student Accommodations.

**TECHNICAL STANDARDS:** It is understood that any student who is otherwise qualified may be able to use reasonable accommodations in order to meet program standards that are necessary for employment in the culinary industry. Students with an identified disability should contact the Office of Student Accommodations in order to receive available, reasonable accommodations. Students in the Culinary Arts program must have the ability to perform sufficiently kitchen, internship, externship, dining room, market cafe, laboratory, and classroom activities and procedures. A list of essential functions, educational and industry standards, and related examples is provided at <http://www.reynolds.edu/standards>.

# Associate Degrees & Certificates

## Roadmap

### Culinary Arts Specialization

COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
ENG 111	College Composition I	3	0	3
HRI 106	Principles of Culinary Arts I	2	3	3
HRI 115	Food Service Managers Sanitation Certification	1	0	1
MTH 130	Fundamentals of Reasoning	3	0	3
SDV 101 <sup>1</sup>	Orientation to Culinary and Pastry Arts	1	0	1
HRI 136	Storeroom Operations and Inventory Management Laboratory	0	5	1
SPA 107 or HRI 190	Spanish Communications for the Hospitality Industry or Coordinated Internship in Culinary Arts	1 0	0 5	1 1
<b>TOTAL</b>		<b>10-11</b>	<b>8-13</b>	<b>13</b>
HRI ___ <sup>3</sup>	Approved Culinary Arts Elective	2	3	3
HRI 218	Fruit, Vegetable, and Starch Preparation	2	3	3
HRI ___ <sup>3</sup>	Approved Culinary Arts Elective	2	3	3
HRI 119	Applied Nutrition for Food Service	2	0	2
HRI 122	Applied Nutrition for Food Service Laboratory	0	5	1
<b>TOTAL</b>		<b>8</b>	<b>14</b>	<b>12</b>
HRI 226 or HRI 287	Leadership and Kitchen Management or Contemporary Culinary Artistry and Innovation	2 1	0 2	2 2
HRI 237	Current Issues and Environmental Responsibilities in the Hospitality Industry	1	0	1
HRI 159	Introduction to Hospitality Industry Computer Systems	2	2	3
___ <sup>2</sup>	Social/Behavioral Science Elective	3	0	3
<b>TOTAL</b>		<b>7-8</b>	<b>2-4</b>	<b>9</b>
HRI 251	Food and Beverage Cost Control I	3	0	3
HRI 220	Meat, Seafood, and Poultry Preparation	2	3	3

HRI ___ <sup>3</sup>	Approved Culinary Arts Elective	2	3	3
___ <sup>2</sup>	Humanities/Fine Arts Elective	3	0	3
<b>TOTAL</b>		<b>10</b>	<b>6</b>	<b>12</b>
HRI 134	Food and Beverage Service Management	2	3	3
HRI 206	International Cuisine	2	3	3
HRI 207	American Regional Cuisine	2	3	3
CST 100	Principles of Public Speaking	3	0	3
<b>TOTAL</b>		<b>9</b>	<b>9</b>	<b>12</b>
HRI 299	Supervised Study: Capstone Study in Culinary Arts	0	15	3
HRI 190	Coordinated Internship in Culinary Arts	0	15	3
HRI 290	Coordinated Internship in Culinary Arts	0	15	3
<b>TOTAL</b>		<b>0</b>	<b>45</b>	<b>9</b>
<b>Total Minimum Credits for AAS Degree in Culinary Arts, Culinary Arts Specialization</b>				<b>67</b>

### CURRICULUM:

#### Pastry Arts Specialization

COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
SDV 101 <sup>1</sup>	Orientation to Culinary and Pastry Arts	1	0	1
HRI 115	Food Service Managers Sanitation Certification	1	0	1
HRI ___ <sup>4</sup>	Approved Pastry Arts Elective	2	3	3
MTH 130	Fundamentals of Reasoning	3	0	3
ENG 111	College Composition I	3	0	3
HRI 136	Storeroom Operations and Inventory Management Laboratory	0	5	1
SPA 107 or HRI 190	Spanish Communications for the Hospitality Industry or Coordinated Internship in Pastry Arts	1 0	0 5	1 1
<b>TOTAL</b>		<b>10-11</b>	<b>8-13</b>	<b>13</b>
HRI ___ <sup>4</sup>	Approved Pastry Arts Elective	2	3	3
HRI 218	Fruit, Vegetable, and Starch Preparation	2	3	3
HRI 106	Principles of Culinary Arts I	2	3	3

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HRI 119	Applied Nutrition for Food Service	2	0	2
HRI 122	Applied Nutrition for Food Service Laboratory	0	5	1
<b>TOTAL</b>		<b>8</b>	<b>14</b>	<b>12</b>
HRI 226 or HRI 287	Leadership and Kitchen Management or Contemporary Culinary Artistry and Innovation	2	0	2
		1	2	2
HRI 237	Current Issues and Environmental Responsibilities in the Hospitality Industry	1	0	1
____ <sup>2</sup>	Social/Behavioral Science Elective	3	0	3
HRI 159	Introduction to Hospitality Industry Computer Systems	2	2	3
<b>TOTAL</b>		<b>7-8</b>	<b>2-4</b>	<b>9</b>
HRI 251	Food and Beverage Cost Control I	3	0	3
HRI 288	Health-conscious Baking	2	3	3
HRI ____ <sup>4</sup>	Approved Pastry Arts Elective	2	3	3
____ <sup>2</sup>	Humanities/Fine Arts Elective	3	0	3
<b>TOTAL</b>		<b>10</b>	<b>6</b>	<b>12</b>
HRI 134	Food and Beverage Service Management	2	3	3
HRI 286	Wedding and Specialty Cakes	2	3	3
HRI 281	Artisan Breads	2	3	3
CST 100	Principles of Public Speaking	3	0	3
<b>TOTAL</b>		<b>9</b>	<b>9</b>	<b>12</b>
HRI 299	Supervised Study: Capstone Study in Pastry Arts	0	15	3
HRI 190	Coordinated Internship in Pastry Arts	0	15	3
HRI 290	Coordinated Internship in Pastry Arts	0	15	3
<b>TOTAL</b>		<b>0</b>	<b>45</b>	<b>9</b>
<b>Total Minimum Credits for AAS Degree in Culinary Arts, Pastry Arts Specialization</b>				

## CURRICULUM:

### Culinary Management Specialization

SDV 101 <sup>1</sup>	Orientation to Culinary and Pastry Arts	1	0	1
HRI 115	Food Service Managers Sanitation Certification	1	0	1
HRI 106	Principles of Culinary Arts I	2	3	3

MTH 130	Fundamentals of Reasoning	3	0	3
ENG 111	College Composition I	3	0	3
HRI 136	Storeroom Operations and Inventory Management Laboratory	0	5	1
SPA 107	Spanish Communications for the Hospitality Industry	1	0	1
<b>TOTAL</b>		<b>11</b>	<b>8</b>	<b>13</b>
HRI 218	Fruit, Vegetable, and Starch Preparation	2	3	3
HRI 119	Applied Nutrition for Food Service	2	0	2
HRI 122	Applied Nutrition for Food Service Laboratory	0	5	1
ACC 117	Essentials of Accounting	3	0	3
HRI 190	Coordinated Internship in Culinary Management	0	5	1
<b>TOTAL</b>		<b>7</b>	<b>13</b>	<b>10</b>
HRI 226	Leadership and Kitchen Management	2	0	2
HRI 237	Current Issues and Environmental Responsibilities in the Hospitality Industry	1	0	1
HRI 159	Introduction to Hospitality Industry Computer Systems	2	2	3
____ <sup>2</sup>	Social/Behavioral Science Elective	3	0	3
<b>TOTAL</b>		<b>8</b>	<b>2</b>	<b>9</b>
HRI 251	Food and Beverage Cost Control I	3	0	3
HRI 257	Catering Management	3	0	3
HRI 275	Hospitality Law	3	0	3
____ <sup>2</sup>	Humanities/Fine Arts Elective	3	0	3
<b>TOTAL</b>		<b>12</b>	<b>0</b>	<b>12</b>
HRI 134	Food and Beverage Service Management	2	3	3
HRI ____ <sup>5</sup>	Approved Culinary Management Elective	3	0	3
HRI ____ <sup>5</sup>	Approved Culinary Management Elective	3	0	3
HRI ____ <sup>5</sup>	Approved Culinary Management Elective	3	0	3
<b>TOTAL</b>		<b>11</b>	<b>3</b>	<b>12</b>
HRI 287	Contemporary Culinary Artistry and Innovation	1	2	2
HRI 299	Supervised Study: Capstone Study in Culinary Management	0	15	3
HRI 190	Coordinated Internship in Culinary Management	0	15	3

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HRI 290	Coordinated Internship in Culinary Management	0	15	3
<b>TOTAL</b>		<b>1</b>	<b>47</b>	<b>11</b>
<b>Total Minimum Credits for AAS Degree in Culinary Arts, Culinary Management Specialization</b>			<b>67</b>	

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<sup>1</sup> SDV 101 must be taken in the student's first semester.

<sup>2</sup> A list of approved general education electives (humanities/fine arts, social/behavioral sciences) is provided in the General Education section of the catalog under Curriculum Planning and Design.

<sup>3</sup> Culinary Arts Specialization Approved Laboratory Electives

- HRI 128 – Principles of Baking
- HRI 219 – Stock, Soup, and Sauce Preparation
- HRI 145 – Garde Manger

<sup>4</sup> Pastry Arts Specialization Approved Laboratory Electives

- HRI 128 – Principles of Baking
- HRI 284 – Specialty Spa and Plated Desserts
- HRI 285 – Chocolate and Sugar Arts

<sup>5</sup> Culinary Management Specialization Approved Lecture Electives

- HRI 235 – Marketing of Hospitality Services
- HRI 255 – Human Resource Management and Training for Hospitality and Tourism
- HRI 224 – Recipe and Menu Management