

CULINARY INSTITUTE OF CHARLESTON

Overview

The Culinary Institute of Charleston (CIC) responds to the expanding educational needs of one of the area's largest industries. The \$5.7 billion economic impact of tourism in the greater Charleston area includes 105,000 related jobs, according to the Center for Business Research of the Metro Charleston Chamber of Commerce. Within South Carolina, hospitality and culinary employment is of major significance. The economic impact of this industry continues to increase nationally and internationally. Education within this field offers a range of employment opportunities and career progression.

In culinary arts studies, CIC offers an associate degree in Culinary Arts Technology with career paths in Baking and Pastry and Sports and Nutrition, and certificates in Culinary Arts, Baking and Pastry, and Food Service Specialist. Courses offered in the curriculum will also recertify industry employees for the American Culinary Federation. The culinary studies are accredited by the American Culinary Federation Accrediting Commission.

In hospitality and tourism studies, CIC offers an associate degree in Hospitality and Tourism Management and certificate programs in Event Management, Food and Beverage Operations, Advanced Beverage Service Management and Hotel Operations. The hospitality studies are accredited by the Accreditation Commission for Programs in Hospitality Administration.

CIC courses prepare students with knowledge and practice in the principles, skills and scope of the industry. Classes focus on quality in product and service. Hands-on training takes place within the modern CIC laboratories and through cooperative industry work experiences.

General Information

Students interested in culinary or hospitality and tourism programs should consult with a faculty advisor to discuss requirements and other details of scheduling. For more information, call 843.820.5090 or visit www.CulinaryInstituteofCharleston.com.

Cancellation Policy

TTC reserves the right to cancel courses due to inadequate enrollment.

Programs of Study

Associate Degree Programs

Culinary Arts Technology
Baking and Pastry
Sports and Health Nutrition
Hospitality and Tourism Management

Certificate Programs

Advanced Culinary Arts
Advanced Baking and Pastry
Advanced Beverage Service Management
Baking and Pastry
Culinary Arts
Event Management
Food and Beverage Operations
Hotel Operations
Sports and Health Nutrition
ACF Recertification

Culinary Arts Technology

Associate in Applied Science

Credit Requirements: 70 Semester Credit Hours

The Culinary Arts degree program prepares students for positions as professional cooks in food service operations including hotels, motels, resort restaurants and catering operations. Students study both theory and practical kitchen applications of the requirements of quality food preparation.

All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College. The degree program is accredited by the American Culinary Federation (ACF). Graduates are eligible for ACF certification.

Recommended Course Sequence

First Semester – Fall

HOS 104	Introduction to Culinary Arts	3
HOS 107	Culinary Skills I	3
HOS 109	Nutrition Science and Sanitation	3
HOS 119	Introduction to Baking and Pastry	3
CPT 101	Introduction to Computers	3
		Total 15

Second Semester – Spring

HOS 111	Culinary Skills II	3
HOS 122	Advanced Culinary Skills	2
HOS 128	Culinary Management and Human Resources	3
HOS 129	Storeroom and Purchasing	3
HOS 135	Introduction to Dining Room Service	3
		Total 14

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Third Semester – Summer

HOS 277	SCWE Culinary Arts	3
REQ HUM	Select one course from Humanities listing on page B-3	3
		Total 6

Fourth Semester – Fall

ENG 101	English Composition 1	3
HOS 171	Food and Beverage Controls	3
HOS 215	Cuisine of the Americas	3
HOS 216	International Cuisine	3
HOS 132	Hospitality Communications and Leadership	3
REQ MAT	Select one math course from Math/Natural Sciences listing on page B-4	3
		Total 18

Fifth Semester – Spring

HOS 235	Menu Planning	3
HOS 236	Restaurant Capstone	3
HOS 237	Contemporary Cuisine	2
ELE HOS	Culinary Elective	3
HOS 264	Food and Beverage Pairing	3
or		
HOS 250	Beverage Service Management	3
REQ SSC	Select one course from Behavioral/Social Sciences listing on page B-3	3
		Total 17

Culinary Electives: Any HOS course not used to meet a requirement.

Baking and Pastry Career Path

Degree: Associate in Applied Science

Credit Requirements: 69 Semester Credit Hours

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Recommended Course Sequence

First Semester – Fall

HOS 104	Introduction to Culinary Arts	3
HOS 109	Nutrition Science and Sanitation	3
HOS 119	Introduction to Baking and Pastry	3
HOS 114	Introduction to Cakes	3
CPT 101	Introduction to Computers	3
		Total 15

Second Semester – Spring

HOS 113	Laminated Dough and Pastries	3
or		
HOS 118	Healthy Baking	3
HOS 121	Cake Decorating and Finishing Techniques	3
HOS 128	Culinary Management and Human Resources	3
HOS 129	Storeroom and Purchasing	3
HOS 182	Artisan Breads	3
		Total 15

Third Semester – Summer

HOS 277	SCWE Culinary Arts	3
REQ HUM	Select one course from Humanities listing on page B-3	3
		Total 6

Fourth Semester – Fall

HOS 132	Hospitality Communications and Leadership	3
HOS 171	Food and Beverage Control	3
HOS 181	Candies and Confectionaries	3
HOS 220	Advanced Bakeshop	3
ENG 101	English Composition 1	3
MAT 155	Contemporary Mathematics	3
		Total 18

Fifth Semester – Spring

HOS 235	Menu Planning	3
HOS 221	Retail Baking	3
ELE HOS	Baking and Pastry Elective	3
HOS 228	Petit Fours and Mini Pastries	3
REQ SSC	Select one course from Behavioral/Social Sciences listing on page B-3	3
		Total 15