

# 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](http://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
		<b>Total 15</b>

#### 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
		<b>Total 14</b>

## Culinary Institute of Charleston

### Third Semester – Summer

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

### 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
		<b>Total 18</b>

### 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
<b>or</b>		
HOS 250	Beverage Service Management	3
REQ SSC	Select one course from Behavioral/Social Sciences listing on page B-3	3
		<b>Total 17</b>

*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**

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 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
		<b>Total 15</b>

#### Second Semester – Spring

HOS 113	Laminated Dough and Pastries	3
<b>or</b>		
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
		<b>Total 15</b>

#### Third Semester – Summer

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

#### 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
		<b>Total 18</b>

#### 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
		<b>Total 15</b>

## **Sports and Health Nutrition Career Path**

**Degree: Associate in Applied Science**

**Credit Requirements: 69 Semester Credit Hours**

The Culinary Arts degree program with a career path in Sports and Health Nutrition prepares students for positions as professional cooks, chefs and dietary managers for health care facilities, sports clubs, hospitals and schools. Students will learn how to start and operate their own business as personal and private chefs and to develop menus for individuals who have personal dietary needs. Students study both theory and practical kitchen applications to include proper sanitary handling of food and ethical practices of managing a business.

All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College both at the Main and Palmer campuses. Upon completing the program students can apply for the Dietetic Management certificate and a Sports Nutrition certificate.

### **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 118	Healthy Baking	3
CPT 101	Introduction to Computers	3

**Total 15**

#### **Second Semester – Spring**

HOS 111	Culinary Skills II	3
HOS 127	History of Diets in World Cultures	3
HOS 128	Culinary Management and Human Resources	3
HOS 129	Storeroom and Purchasing	3
BIO 110	General Anatomy and Physiology	3

**Total 15**

#### **Third Semester – Summer**

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

**Total 6**

#### **Fourth Semester – Fall**

HOS 171	Food and Beverage Controls	3
HOS 242	Vegetarian and Vegan Cuisine	3
HOS 241	Sports Nutrition	3
HOS 132	Hospitality Communications and Leadership	3
ENG 101	English Composition 1	3
MAT 155	Contemporary Mathematics	3

**Total 18**

#### **Fifth Semester – Spring**

HOS 230	Therapeutic Nutrition	3
HOS 235	Menu Planning	3
HOS 278	Medicinal Herbs and Natural Healing	3
HOS 279	Dietary Health and Spa Cuisine	3
REQ SSC	Select one course from Behavioral/Social Sciences listing on page B-3	3

**Total 15**

## **Hospitality and Tourism Management**

**Associate in Applied Science**

**Credit Requirements: 69 Semester Credit Hours**

The Hospitality and Tourism Management degree program prepares students for supervisory positions in hotels, motels, resorts, restaurants, attractions or a variety of other job opportunities within the travel industry.

The Hospitality and Tourism Management degree is accredited by the Accreditation Commission for Programs in Hospitality Administration.

### **Recommended Sequence of Courses**

#### **First Semester – Fall**

CPT 101	Introduction to Computers	3
HOS 109	Nutrition Science and Sanitation	3
HOS 132	Hospitality Communications and Leadership	3
HOS 140	The Hospitality Industry	3
ELE HTM	Select one 100-level course from Hospitality and Tourism Management Electives	3

**Total 15**