## 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 significant. 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 Health Nutrition, and certificates in Culinary Arts, Baking and Pastry, Advanced Cake and Chocolate, Artisanal Foods, Culinary Manager and Restaurant Cooks. 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 Associate in Applied Science degree in Hospitality and Tourism Management is accredited by the Accreditation Commission for Programs in Hospitality Administration.

Classes focus on quality in product and service. Hands-on training takes place within the modern CIC laboratories and through cooperative industry work experiences.

## CIC Mission

The Culinary Institute of Charleston at TTC provides students with the technical skill sets needed by our industry and community partners, and gives students viable options when seeking employment in this highly competitive field.

## 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<br>Culinary Arts Technology<br>Baking and Pastry<br>Sports and Health Nutrition<br>Hospitality and Tourism Management<br>Certificate Programs<br>Advanced Chocolate and Cake<br>Baking and Pastry<br>Advanced Baking and Pastry<br>Artisanal Foods<br>Culinary Arts<br>Culinary Manager<br>Advanced Beverage Service Management<br>Event Management<br>Food and Beverage Operations<br>Hotel Operations<br>Restaurant Cooks<br>Sports and Health Nutrition

## Culinary Arts Technology

## 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

BKP 101 Introduction to Baking 3
CPT 101 Introduction to Computers 3
CUL 104 Introduction to Culinary Arts 3
CUL 105 Kitchen Fundamentals 3
CUL 112 Classical Foundations of Cooking 3
Total 15

| Second Semester - Spring |  |
| :---: | :---: |
| BKP 102 | Introduction to Pastries |
| CUL 118 | Nutritional Cooking |
| CUL 123 | American Bistro |
| CUL 129 | Storeroom and Purchasing |
| CUL 135 | Introduction to Dining Room Service 3 |
|  | Total 15 |
| Third Semester - Summer |  |
| REQ COM | Select one from Communication listing on page B-3 |
| REQ HUM | Select one course from Humanities listing on page $\mathrm{B}-3$ |
| REQ MAT | Select one math course from Mathematics/Natural Sciences listing on page B-4 |
| REQ SSC | Select one course from Behavioral/ Social Sciences listing on page B-3 |

Total 12

## Fourth Semester - Fall

CUL 128 Culinary Management and Human
CUL 171 Food and Beverage Controls $\quad 3$
CUL 215 Cuisine of the Americas 3
CUL 216 International Cuisine 3
Total 12
Fifth Semester - Spring

| CUL 236 | Restaurant Capstone | 3 |
| :--- | :--- | ---: |
| CUL 238 | Culinary Marketing | 3 |
| CUL 277 | SCWE in Culinary Arts | 3 |
| CUL 280 | Butchery and Charcuterie | 3 |
| *CUL | Culinary Elective | 3 |
|  |  | Total $\mathbf{1 5}$ |

*Any course with a CUL/BKP prefix

## Baking and Pastry Career Path <br> Associate in Applied Science Credit Requirements: 69 Semester Credit Hours

The Culinary Arts degree Baking and Pastry career path prepares students for positions as professional bakers and patissiere in food service operations, including hotels, bakeries, confectionary shops, resort restaurants and catering operations. Students study both theory and practical kitchen application in the kitchens, bakeshops and restaurants of the Culinary Institute of Charleston at Trident Technical College and in foodservice establishments throughout the Charleston area as part of their externship. The degree program is
accredited by the American Culinary Federation (ACF). Graduates are eligible for ACF Culinarian Certification.

## Recommended Course Sequence First Semester - Fall

BKP 101 Introduction to Baking 3
BKP 102 Introduction to Pastries 3
CPT 101 Introduction to Computers 3
CUL 104 Introduction to Culinary Arts 3
CUL 105 Kitchen Fundamentals 3
Total 15
Second Semester - Spring
$\begin{array}{ll}\text { BKP } 109 & \text { Introduction to Cakes and } \\ & \text { Decorating }\end{array}$
BKP 181 Candies and Confectionaries 3
BKP 182 Artisan Breads 3
CUL 118 Nutritional Cooking 3
CUL 129 Storeroom and Purchasing 3
Total 15

## Third Semester - Summer

| REQ COM | Select one from Communication <br> listing on page B-3 |
| :--- | :--- |

REQ HUM Select one course from Humanities listing on page B-3 3
REQ MAT Select one math course from Mathematics/Natural Sciences listing on page B-4
REQ SSC Select one course from Behavioral/
Social Sciences listing on page B-3 3
Total 12
Fourth Semester - Fall
BKP 210 Advanced Cakes 3
BKP 216 International Desserts 3
CUL 128 Culinary Management and Human Resources 3
CUL 171 Food and Beverage Controls 3
ELE BKP Baking and Pastry Elective 3
Total 15
Fifth Semester - Spring
BKP 183 Plated Desserts 3
BKP 236 Baking and Pastry Capstone 3
CUL 238 Culinary Marketing 3
CUL 277 SCWE in Culinary Arts 3
Total 12

## Sports and Health Nutrition Career Path

## 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 businesses 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. Upon completing the program students can apply for the Dietetic Management certificate and a Sports Nutrition certificate.

| Recommended Course Sequence |  |  |  |
| :--- | :--- | ---: | :---: |
| First Semester - Fall |  |  |  |
| BKP 101 | Introduction to Baking |  |  |
| CPT 101 | Introduction to Computers | 3 |  |
| CUL 104 | Introduction to Culinary Arts | 3 |  |
| CUL 105 | Kitchen Fundamentals | 3 |  |
| CUL 112 | Classical Foundations of Cooking | 3 |  |
|  | Total 15 |  |  |

## Second Semester - Spring

BKP 102 Introduction to Pastries 3
CUL 118 Nutritional Cooking 3
CUL 123 American Bistro 3
CUL 127 History of Diets in World Cultures 3
CUL 129 Storeroom and Purchasing 3
Total 15
Third Semester - Summer
REQ COM Select one from Communication listing on page B-3
REQ HUM Select one course from Humanities listing on page B-3

3
REQ MAT Select one math course from Mathematics/Natural Sciences listing on page B-4

3
REQ SSC Select one course from Behavioral/ Social Sciences listing on page B-3 3

Total 12

Fourth Semester - Fall
CUL 128 Culinary Management and Human Resources 3
CUL 171 Food and Beverage Controls 3
CUL 242 Vegetarian and Vegan Cuisine 3
HOS 241 Sports Nutrition 3
Total 12
Fifth Semester - Spring
CUL 186 Mediterranean Cuisine 3
CUL 238 Culinary Marketing 3
CUL 250 Health and Culinary Non-Profit Organizations3

CUL 277 SCWE in Culinary Arts 3
HOS 230 Therapeutic Nutrition
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 career paths within the hospitality industry including lodging, food and beverage service, tourism, and event segments.

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

## Program Learning Outcomes

Students graduating from the Hospitality and
Tourism Management A.A.S. program will be able to:

- Apply critical thinking skills to achieve effective outcomes in industry-specific areas
- Exhibit effective management, leadership and interpersonal skills throughout the program
- Demonstrate communication skills appropriate to the hospitality and tourism industry
- Develop and apply effective customer service skills
- Demonstrate proficiency in the use of industryspecific technologies.


## Recommended Sequence of Courses <br> First Semester - Fall <br> ENG 101 English Composition I 3 <br> HOS 140 The Hospitality Industry 3 <br> HOS 157 Hospitality Service 3 <br> HOS 164 Travel and Tourism 3 <br> ELE HTM Select one 100-level course from Hospitality and Tourism Management Electives

