# 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**

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

### **Certificate Programs**

Advanced Chocolate and Cake
Baking and Pastry
Advanced Baking and Pastry
Artisanal Foods
Culinary Arts
Culinary Manager
Advanced Beverage Service Management
Event Management
Food and Beverage Operations
Hotel Operations
Restaurant Cooks
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
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Total 15

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Second Sen	nester – Spring		accredited b	y the American Culinary Federa	ition
BKP 102	Introduction to Pastries	3	(ACF). Grad	luates are eligible for ACF Culir	narian
CUL 118	Nutritional Cooking	3	Certification	l.	
CUL 123	American Bistro	3	_		
CUL 129	Storeroom and Purchasing	3		ded Course Sequence	
CUL 135	Introduction to Dining Room Service	ce 3	First Semes		
	Total		BKP 101	Introduction to Baking	3
			BKP 102	Introduction to Pastries	3
	ster – Summer		CPT 101	Introduction to Computers	3
REQ COM	Select one from Communication		CUL 104	Introduction to Culinary Arts	3
	listing on page B-3	3	CUL 105	Kitchen Fundamentals	3
REQ HUM	Select one course from Humanities				Total 15
	listing on page B-3	3	Second Sen	nester – Spring	
REQ MAT	Select one math course from		BKP 109	Introduction to Cakes and	
	Mathematics/Natural Sciences listing	-	DK1 107	Decorating	3
	on page B-4	3	BKP 181	Candies and Confectionaries	3
REQ SSC	Select one course from Behavioral/		BKP 182	Artisan Breads	3
	Social Sciences listing on page B-3		CUL 118	Nutritional Cooking	3
	Total	12	CUL 118	Storeroom and Purchasing	3
Fourth Sem	ostor Fall		COL 129		Total 15
CUL 128	Culinary Management and Human				iotai 13
CUL 128	Resources	3	Third Seme	ster – Summer	
CUL 171	Food and Beverage Controls	3	REQ COM	Select one from Communicati	on
CUL 215	Cuisine of the Americas	3		listing on page B-3	3
CUL 213	International Cuisine	3	REQ HUM	Select one course from Human	nities
COL 210	Total	-		listing on page B-3	3
	iotai	12	REQ MAT	Select one math course from	
Fifth Semes	ster – Spring			Mathematics/Natural Sciences	slisting
CUL 236	Restaurant Capstone	3		on page B-4	3
CUL 238	Culinary Marketing	3	REQ SSC	Select one course from Behav	ioral/
CUL 277	SCWE in Culinary Arts	3		Social Sciences listing on page	e B-3 3
CUL 280	Butchery and Charcuterie	3			Total 12
*CUL	Culinary Elective	3			
	Total	15	Fourth Sem		2
ate d			BKP 210	Advanced Cakes	3
*Any course	with a CUL/BKP prefix		BKP 216	International Desserts	3
	10 . 4 . 0		CUL 128	Culinary Management and Hu	
	nd Pastry Career Path		OLU 151	Resources	3
	Applied Science		CUL 171	Food and Beverage Controls	3
Credit Requ	iirements: 69 Semester Credit Hour	'S	ELE BKP	Baking and Pastry Elective	3
Th. C. 1:	And Annual Deline on I Deade				Total 15
	nary Arts degree Baking and Pastry		Fifth Semes	ster – Spring	
	prepares students for positions as		BKP 183	Plated Desserts	3
professional bakers and patissiere in food service			BKP 236	Baking and Pastry Capstone	3
operations, including hotels, bakeries, confectionary		пy	CUL 238	Culinary Marketing	3
shops, resort restaurants and catering operations. Students study both theory and practical kitchen			CUL 277	SCWE in Culinary Arts	3
			CCLZII	SO THE III COMMON THO	Total 12
application i	n the kitchens, bakeshops and				

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

### 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

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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	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	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	3
	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 Huma	ın
	Resources	3
CUL 171	Food and Beverage Controls	3
CUL 242	Vegetarian and Vegan Cuisine	3
HOS 241	Sports Nutrition	3
	Tot	tal 12

### Fifth Semester - Spring

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CUL 186	Mediterranean Cuisine	3
CUL 238	Culinary Marketing	3
CUL 250	Health and Culinary Non-Profi	t
	Organizations	3
CUL 277	SCWE in Culinary Arts	3
HOS 230	Therapeutic Nutrition	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 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 First Semester – Fall

ENG 101	English Composition I	3
HOS 140	The Hospitality Industry	3
HOS 157	Hospitality Service	3
HOS 164	Travel and Tourism	3
ELE HTM	Select one 100-level course from	
	Hospitality and Tourism Managem	ent
	Electives	3

Total 15