2022-2023 TTC Catalog

Culinary Arts Technology

Associate in Applied Science in Culinary Arts Technology

69 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.

Accreditation

Accrediting Commission of the American Culinary Federation Education Foundation
180 Center Place Way
St. Augustine, FL 32095

General Education Core Requirements

IDS 109 First Year Experience Seminar 3

REQ COM	Select from Communication	3
REQ SSC	Select from Behavioral/Social Sciences	3
REQ HUM	Select from Humanities	3
REQ MAT	Select from Mathematics/ Natural Sciences	3

Total: 15

Major Requirements

BKP 101 Introduction to Baking 3
BKP 102 Introduction to Pastries 3
CUL 104 Introduction to Culinary Arts 3
CUL 105 Kitchen Fundamentals 3
CUL 112 Classical Foundations of Cooking 3
CUL 118 Nutritional Cooking 3
CUL 123 American Bistro 3
CUL 128 Culinary Management and Human Resources 3

CUL 129 Storeroom and Purchasing 3
CUL 171 Food and Beverage Controls 3
CUL 215 Cuisine of the Americas 3
CUL 216 International Cuisine 3
CUL 236 Restaurant Capstone 3
CUL 238 Culinary Marketing 3
CUL 277 SCWE in Culinary Arts 3
CUL 280 Butchery and Charcuterie 3

Total: 48

Electives

Select six hours from any course with a CUL or BKP prefix not used to meet a major requirement.

Total: 6

Admission Requirements

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.