



# CULINARY MANAGEMENT

*Associate in Science Degree (and related Certificate)*

GET ON THE RUNWAY TO A GREAT CAREER.

With the only degree-granting culinary program in Orlando, you will not only have some of the best chefs in the world to teach you, but also some of the best restaurants, attractions and hotels in the world in which to work!

Valencia's unique program is housed in a 61,000 square foot facility containing dual-purpose classrooms/banquet rooms, a high-tech demonstration kitchen with 20 fully equipped student workstations, and a state-of-the-art production kitchen. Valencia's A.S. degree program in Culinary Management takes a well-rounded approach, with instruction ranging from sanitation and nutritional analysis, to learning the basic elements for great classical, international and American cuisine. Whether you are interested in learning the skills to become a great culinary chef, or you are interested in upgrading your current culinary talents, Valencia's Culinary Management program has something for you!

## For a Jump Start on a Great Career...

Take the fast track toward reaching your career goals with one of our certificate programs. Designed to equip you with specialized skills for immediate employment, these programs typically do not contain general education courses, but rather courses related to your degree. They can also be combined with other certificates in the same program, like building blocks, to help you progress toward completing your A.S. degree.

- Culinary Arts (35 credits)

## Potential Careers

- Culinary Manager
- Food/Beverage Manager
- Pantry Cook
- Sous Chef
- Kitchen Supervisor/Manager
- Prep Cook
- Lead Cook
- Steward
- Executive Chef

## Potential Earnings

\$25,000 - \$35,000 per year

## Contacts

Mr. Pierre Pilloud  
*Program Director*

West Campus: 407-582-1880  
e-mail: ppilloud@valenciacc.edu

Ms. Patricia Terrill  
*Career Program Advisor*

West Campus: 407-582-1972  
e-mail: phale2@valenciacc.edu

Mr. Dan Dutkofski  
*Department Dean*

West Campus: 407-582-1300

## Consider This...

Now the A.S. degree has a career path to continue to a Bachelor's degree. All of Valencia's A.S. degrees will transfer into the new B.A.S. program at UCF's regional campuses, as well as other universities. The B.A.S. degree has seven different tracks you can specialize in – and the cool thing is, the specialization you major in does not have to be in the same area as the A.S. degree.

Check it out at [www.regionalcampuses.ucf.edu](http://www.regionalcampuses.ucf.edu)

## The Internship & Placement Office

is available to assist you in locating an internship or a job!

Vertrilla Hunt, *East Campus*: 407-582-2726

Carmen Diaz, *West Campus*: 407-582-1034

Matthew Abalos, *Osceola Campus*: 407-582-4196

# CULINARY MANAGEMENT

## Culinary Management (Hospitality and Tourism Institute)

Associate in Science Degree

The hospitality industry is expanding and, with it, the need for skilled culinary managers. Whether you are interested in learning skills to become a culinary manager or upgrading your current culinary management talents, Valencia Community College has courses that may interest you.

Graduates of specific programs at Orange County Tech Centers and TECO may be eligible for the award of credit in specific courses in this program. For information and requirements, visit the Valencia Web site at <http://valenciacc.edu/asdegrees/tec.cfm> to view the articulation agreement. Eligible students should contact the related academic department and/or career program advisor at Valencia for the award of credit.

Program expenses are given in the Financial section of this catalog.

Several Florida public universities recently have begun to provide opportunities for A.S. degree graduates to pursue a bachelor's degree. Information about such opportunities, including those at the University of Central Florida, is found in the Introduction to this catalog section. Students who want to continue their education should contact their university of choice.

Students are strongly encouraged to consult a career program advisor in the department office for assistance in determining the best education plan for their career goals.

Although scheduling may not always provide for the following progression of courses, students should use the foundation, intermediate and advanced course sequence as a guide in program planning.

All degree-seeking students must satisfy entry testing requirements and satisfactorily complete all Mandatory Courses in reading, student success, mathematics, English, and English for Academic Purposes in which the student is placed.

### FOUNDATION COURSES

Course	Title	Credits
+* <b>ENC 1101</b>	<b>Freshman Composition I</b>	<b>3</b>
OST 1746	Food Service Computer Applications	1
FOS 2201	Food Service Sanitation Management	3
FSS 2251	Food and Beverage Management	3
* FSS 1203C	Quantity Food Production I	3
HUN 1004	Healthy Cuisine/Nutrition	1
* FSS 1240C	Classical Cuisine	3
<b>SPC 1600</b>	<b>Fundamentals of Speech</b>	<b>3</b>
HFT 1000	Introduction to Hospitality and Tourism Industry	3
	<b>Total Credits</b>	<b>23</b>

### INTERMEDIATE COURSES

Course	Title	Credits
* FSS 1246C	Baking and Pastries I	3
* FSS 2204C	Quantity Food Production II	4
<b>INP 1301</b>	<b>Psychology in Business and Industry</b>	
	or	
^ <b>PSY 1012</b>	<b>General Psychology</b>	<b>3</b>
<b>SPN 1000</b>	<b>Basic Spanish</b>	
	or	
	<b>Other Foreign Language</b>	<b>3</b>
HFT 2223	Human Relations and Supervisory Development	3
FSS 2284	Catering and Banquet Management	3

Specialized courses may not be offered every session or on every campus.  
+ This course must be completed with a grade of C or better.  
\* This course has a prerequisite; check description in Valencia catalog.

* FSS 2242C	International and Regional Foods	3
	<b>Science or</b>	
+* <b>Mathematics</b>	<b>(See A.S. Gen Ed Requirement)</b>	<b>3</b>
	<b>Total Credits</b>	<b>25</b>

### ADVANCED COURSES

Course	Title	Credits
FSS 2500	Food and Beverage Cost Control	3
* FSS 2205C	Quantity Food Production III	4
* FSS 2248C	Garde Manger	3
* FSS 2247C	Baking and Pastries II	3
* FSS 2942	Internship in Culinary Management	3
	<b>Total Credits</b>	<b>16</b>
	<b>Total Degree Credits</b>	<b>64</b>

### NOTES:

All specialized program courses are offered on the West Campus; some specialized courses are offered at other locations.

General Education courses are in bold print in the course listing.

This A.S. degree is transferable to UCF's regional campuses offering the B.A.S. degree. Check with UCF regional offices for their local campus offerings. The degree may also be transferable to B.A.S. programs offered by USF and DBCC. Check with USF and DBCC for acceptance of this degree.

Students will be required to take 36 credit hours of General Education courses to earn a Bachelor of Applied Science (B.A. S) degree from UCF.

To graduate from UCF's B.A.S. program, students will also have to fulfill the state's foreign language requirement which is as follows: Two years of the same high school foreign language or two semesters of the same college-level foreign language.

\*If you are planning on enrolling in UCF's Bachelor of Applied Science (B.A.S.) program, it is recommended that you take PSY 1012 General Psychology.

## Culinary Arts (Hospitality and Tourism Institute)

### Technical Certificate

This program is designed for students interested in the culinary industry and for culinary managers desiring to enhance their skills. Learners develop skills that culinary professionals typically should have, such as strategies for preparing healthy and nutritional dishes. This certificate program allows the learner to integrate baking and pastry skills with traditional culinary skills. Students also learn knife skills, kitchen procedures, and sanitation/safety procedures.

Program expenses are given in the Financial section of this catalog.

Course	Title	Credits
FOS 2201	Food Service Sanitation Management	3
FSS 2251	Food and Beverage Management	3
* FSS 1203C	Quantity Food Production I	3
* FSS 1240C	Classical Cuisine	3
* FSS 1246C	Baking and Pastries I	3
* FSS 2204C	Quantity Food Production II	4
* FSS 2242C	International and Regional Foods	3
* FSS 2205C	Quantity Food Production III	4
* FSS 2248C	Garde Manger	3
* FSS 2247C	Baking and Pastries II	3
* FSS 2942	Internship in Culinary Management	3
	<b>Total Certificate Credits</b>	<b>35</b>

### NOTES:

All certificate courses are offered on the West Campus; some courses are offered at other locations.