



20000 68th Ave W  
Lynnwood, WA 98036-5999  
www.edcc.edu

# Culinary Arts

## Associate of Technical Arts Degree Program Requirements 2011-2012

**Student Name:** \_\_\_\_\_

**Student ID:** \_\_\_\_\_

**Program Description** The Culinary Arts Associate of Technical Arts Degree focuses on three areas: food preparation, service, and management. The program is designed to prepare students for positions such as cooks, kitchen managers, waitpersons, and hosts in the food service industry. In addition, the program will provide opportunities to learn the basic skills needed to enter management training positions in fine dining, the fast foods and institutional food service.

**Degree Outcomes** Outcomes for Edmonds Community College degrees and certificates can be found in the online college catalog at the bottom of each degree or certificate. To find specific outcomes, click on the degree or certificate from the program list in the online catalog at <http://catalog.edcc.edu>.

**Common Course Numbering Changes** Please refer to [www.edcc.edu/ccn](http://www.edcc.edu/ccn) for more information.

**Credit/Grade Requirements** This ATA degree requires successful completion of a minimum of **111** credits as outlined. A minimum of 30 credits or one-third of the required credits, whichever is less, must be earned at Edmonds Community College. Students are required to maintain a minimum cumulative grade point average of 2.0 in all college-level courses, as well as a minimum grade of 2.0 in all culinary classes.

**General Education/Related Instruction Requirements** Students who complete degrees or certificates of 45 credits or more are required to demonstrate learning in the following general education/related instruction areas: communications, computation/quantitative skills, and human relations/group interaction.

**Cultural Diversity** Edmonds Community College requires that students earning a degree or certificate of 45 credits or more meet the Cultural Diversity Requirement. Courses that satisfy this requirement are marked as “:CD” on the requirement sheet and/or “Meets Cultural Diversity Requirement” in the quarterly class schedule.

**Students are advised to**

- Plan their schedule several quarters in advance in order to accommodate courses that are offered only once or twice a year
- Review the college catalog for required course prerequisites and include these in schedule planning
- Communicate with a faculty adviser

**Graduation Application** A completed Graduation Application form must be submitted to Enrollment Services by the 10<sup>th</sup> day of the quarter in which the student expects to graduate. Forms are available at Enrollment Services located in Lynnwood Hall, or online at [www.edcc.edu/credentials/](http://www.edcc.edu/credentials/).

**Advisers** The advisers for this program are

Charles Drabkin	<a href="mailto:charles.drabkin@edcc.edu">charles.drabkin@edcc.edu</a>	425-640-1473
Traci Edlin	<a href="mailto:tedlin@edcc.edu">tedlin@edcc.edu</a>	425-640-1342

**College Resources**

Department Website	<a href="http://clart.edcc.edu">http://clart.edcc.edu</a>
Home Page	<a href="http://www.edcc.edu">http://www.edcc.edu</a>
How to Enroll	<a href="http://getstarted.edcc.edu">http://getstarted.edcc.edu</a>
Transfer Center	<a href="http://transfer.edcc.edu">http://transfer.edcc.edu</a>
Advising appointments	425-640-1458
College Bookstore	<a href="http://bookstore.edcc.edu">http://bookstore.edcc.edu</a>

	Course		Qtr	Credit	Grade
<b>I.</b>	<b>General Education/Related Instruction Requirements (20 credits)</b>				
	<b>Communication Skills - 10 credits minimum</b>				
	BSTEC 107	Business English	_____	5	_____
	BSTEC 110	Business Communications:CD	_____	5	_____
	ENGL 100	Introduction to College Writing	_____	5	_____
	ENGL& 101	English Composition I	_____	5	_____
	<b>Computation/Quantitative Skills - 5 credits</b>				
	BUS 130	Business Math *	_____	5	_____
	<b>Human Relations/Group Interaction - 5 credits</b>				
	MGMT 100	Human Relations/Organization:CD	_____	5	_____
<b>II.</b>	<b>Career Management (3 credits)</b>				
	CLART 295	Work Experience Seminar	_____	1	_____
	CLART 296	Supervised Work Experience	_____	2	_____
<b>III.</b>	<b>Program Lecture Course Requirements (26 credits)</b>				
	CLART 101	Principles of Cooking	_____	5	_____
	CLART 103	Food Service Procurement	_____	2	_____
	CLART 205	Restaurant Operations	_____	5	_____
	CLART 206	Food Service Nutrition	_____	3	_____
	CLART 207	Food Service Sanitation	_____	2	_____
	CLART 208	Sustainable Foodservice	_____	2	_____
	CLART 212	Hospitality Beverages	_____	2	_____
	HSPTR 140	Introduction to Hospitality	_____	5	_____
<b>IV.</b>	<b>Program Laboratory Requirements (62 credits)</b>				
	CLART 100	Orientation **	_____	2	_____
	CLART 111	Cost Analysis	_____	3	_____
	CLART 112	Purchasing/R & S	_____	3	_____
	CLART 121	Quantity Cooking Lab I	_____	2	_____
	CLART 122	Food Preparation	_____	3	_____
	CLART 131	Pantry I	_____	2	_____
	CLART 132	Pantry II	_____	3	_____
	CLART 141	Food Server I	_____	2	_____
	CLART 142	Food Server II	_____	3	_____
	CLART 143	Food Server III	_____	3	_____
	CLART 151	Quantity Cooking Lab II	_____	3	_____
	CLART 161	Stocks, Soups & Sauces I	_____	3	_____
	CLART 162	Stocks, Soups & Sauces II	_____	3	_____
	CLART 181	Hot/Cold Sandwich Prep	_____	2	_____
	CLART 214	Supervision	_____	2	_____
	CLART 224	Food Preparation Lead	_____	3	_____
	CLART 252	Sauté	_____	3	_____
	CLART 253	Sauté Lead	_____	3	_____
	CLART 260	Bread Production	_____	3	_____
	CLART 261	Pastry and Dessert Preparation	_____	3	_____
	CLART 291	Maitre'd	_____	2	_____
	CLART 292	Sous Chef I	_____	2	_____
	CLART 293	Sous Chef II	_____	2	_____
	CLART 294	Sous Chef III	_____	2	_____
<b>IV. Electives:</b>	<b>(Work with adviser)</b>				
	CLART _____	_____	_____	_____	_____

**Explanatory Notes**

\* Students may satisfy Computation/Quantitative Skills Requirement by placement into any 100 level math class or higher on the ACCUPLACER exam or demonstrate proficiency in BUS 130 or take 5 credits of any college-level (100 and above) Math course. Consult an adviser

\*\* Permit code required

Adviser's Signature	Date	Dean's Signature	Date