

CULINARY ARTS

DIPLOMA PROGRAM

Quarter Credit Hours Required = 42



Virginia College's Diploma Program in Culinary Arts is designed to provide students with a diversified education in food preparation. This program provides hands-on realistic training and follows the program guidelines prescribed by the American Culinary Federation Accrediting Commission. It is designed to provide learning experiences that offer students a solid background of practical training in various culinary disciplines directly related to the hospitality/food service industry.

The program ensures that students are instructed in fundamental, intermediate, and advanced culinary arts, as well as providing a hand-on externship under the direction of certified chefs. This comprehensive training provides graduates with the fundamental skills necessary to adapt to the culinary career path they choose to follow.

Upon successful completion of this program, students should be able to

- interpret the hospitality/food service industry and career opportunities in the field;
- establish and maintain high standards of personal and industry sanitation and safety;
- produce high-quality food products using appropriate equipment;
- evaluate professional standards in personal appearance and demonstrate ethical behavior;
- demonstrate proper techniques in cooking to produce high-quality products;
- apply nutrition principles to menu planning and food production for a variety of customers;
- assess the origin of various cuisines and their relationship to history and cultural developments; and
- analyze the workings of the pastry and baking sector of culinary arts.

	Quarter Credit Hours
CUL 1000 Fundamental Culinary Arts.....	9
CUL 1350 Intermediate Culinary Arts.....	9
CUL 1450 Advanced Culinary Arts	9
CUL 2650 Culinary Externship I.....	3
CUL 2660 Culinary Externship II.....	3
PBC 1550 Fundamental Pastry Arts.....	9
TOTAL MINIMUM QUARTER CREDIT HOURS REQUIRED	42