



Hospitality Management: Culinary Apprenticeship Associate of Applied Science (A.A.S.) 2019–2020

DESCRIPTION:

The Culinary Apprenticeship A.A.S degree is offered in cooperation with the American Culinary Federation Columbus Chapter. It includes the theory-related classroom instruction and on-the-job training required for the National Apprenticeship Training Program of the American Culinary Federation (ACF). The Columbus State program is accredited by the American Culinary Federation Foundation Accrediting Commission. Program graduates qualify as, at minimum, Certified Culinarians through the ACF. In addition, the graduate, upon successfully completing the American Culinary Federation (ACF) national written and practical exams, will qualify as a Certified Sous Chef (CSC). For more information, see csc.edu/hospitality.

ADMISSION REQUIREMENTS:

This is a non-selective, open-admission program. A supplemental application, two letters of references and a 200 word essay of “Why You Want To Be A Chef” is required by the department with a March 1 deadline for a Summer Semester start. Applicants must complete program prerequisites: HOSP 1101, HOSP 1104, HOSP 1105, HOSP 1107, MATH 1104, COLS, 1100, HNTR 1153, HOSP 1109, HOSP 1123, ENGL 1100, and GEOL 1101.

ONGOING REQUIREMENTS:

Students selected for the apprenticeship program will interview with prospective employers; however, work placement cannot be guaranteed by the college or the ACF Columbus Chapter. While employed, the apprentices attend classes at Columbus State one full day each week to work toward the Associate of Applied Science degree. Summer financial aid eligibility is recommended.

OPPORTUNITIES FOR GRADUATES:

Career:

Culinary apprentices are employed for on-the-job training under a professional chef in restaurants, clubs, hotels, hospitals, or catering businesses. The Hospitality Management programs provide quality learning experiences to enhance initial employment opportunities and improve technical and supervisory skills for career advancement in food service, lodging, and tourism. Most job opportunities for chefs and head cooks are expected to be in food services, including restaurants. Job opportunities also will result from the need to replace workers who leave the occupation. Candidates can expect strong competition for jobs at upscale restaurants, hotels, healthcare and casinos, where the pay is typically highest.

Transfer:

The Culinary A.A.S. degree may be applied to a Bachelor of Science in Applied Management or a Bachelor of Science in Agriculture, Culinary Science. Students typically matriculate to The Ohio State University or Franklin University.

For more information:

Barry Young MBA, CEC, CCE, AAC
Hospitality Management Department
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DEGREE REQUIREMENTS (HOSPITALITY MANAGEMENT: CULINARY APPRENTICESHIP A.A.S.):

FIRST SEMESTER Courses	Term	Credits	
HOSP 1107 Food Principles & Purchasing	AU/SP	2	<ul style="list-style-type: none"> Students must successfully complete HOSP 1104 with a NRAEF ServSafe® National Exam passing score of 75% or better. Upon completion, students will qualify for the National Restaurant Association (NRAEF) ServSafe® Food Safety Manager Certification and the Ohio Department of Health Certification.
HOSP 1101 Intro to Hospitality	AU/SP/SU	1	
HOSP 1104 Sanitation and Safety/ Facilities Design	AU/SP/SU	1	
HOSP 1105 Professional Kitchen Fundamentals	AU/SP	2	
MATH 1104 Mathematical Concepts for Business	AU/SP/SU	3	
COLS 1100 First Year Experience Seminar	AU/SP/SU	1	
Semester Credits		10	

SECOND SEMESTER Courses	Term	Credits	
HOSP 1109 Basic Food Production	AU/SP	3	
ENGL 1100 Composition I	AU/SP/SU	3	
GEOG 1101 Introduction to Earth Science	AU/SP/SU	4	
HNTR1153 Nutrition for a Healthy Lifestyle	AU/SP/SU	3	
HOSP 1123 Food Purchasing	AU/SP/SU	2	
Semester Credits		15	

THIRD SEMESTER Courses	Term	Credits	
HOSP 2218 Baking Fundamentals (instr permission req)	SU	2	<ul style="list-style-type: none"> Consider appropriate courses for planned transfer.
HOSP 2902 Hosp Coop've Work Experience II (instr	SP/SU	2	
SBS elective (select from approved list)	AU/SP/SU	3	
Semester Credits		7	

FOURTH SEMESTER Courses	Term	Credits	
HOSP 2216 Food Laboratory & Menu Management (instr	AU/SP	2	
BMGT 1102 Interpersonal Skills	AU/SP/SU	2	
SES elective (select from approved list)	AU/SP/SU	2	
HOSP 2225 Menu Management	AU/SP/SU	2	
Semester Credits		8	

FIFTH SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 2217 Garde Manager (instr permission req)	AU/SP	2	<ul style="list-style-type: none"> Consider appropriate courses for planned transfer
HUM elective (select from approved GE-HUM list)	AU/SP/SU	3	
HOSP 2220 Advanced Garde Manager	AU/SP	1	
Semester Credits		6	

SIXTH SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 2214 International Cuisine (instr permission req)	SP/SU	2	
BMGT 2216 Business Ethics	AU/SP/SU	3	
HOSP 2203 Beverage Management	AU/SP/S	2	
Semester Credits		7	

SEVENTH SEMESTER Courses	Term	Credits	
HOSP 2207 Hospitality Financial Management	AU/SP/SU	3	
HOSP 2271 Catering & Event Services	SP	2	
Total		6	

EIGHTH SEMESTER Courses	Term	Credits	
HOSP 2224 Hospitality Supervision and Quality Management (instr perm req) (Capstone Course)	AU/SP	3	
HOSP 2286 Apprenticeship Final Project	SP	1	
COMM 2200 Business Communication	AU/SP/SU	3	
Semester Credits		7	
Total		65	