

PROGRAMS OF STUDY

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Hospitality and Culinary

PROGRAMS OF STUDY

HOSPITALITY AND CULINARY

BAKING AND PASTRY ARTS 365

*Associate in Applied Science Degree (A.A.S.)
62 Credit Hours (CH)*

The A.A.S. degree in Baking and Pastry Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of baking and pastry production in a commercial bakeshop environment. This program includes production for restaurant and bakeshop sales, offering the student real-world experience in the field.

General Education

15 CH

Students should meet with a college Academic Advisor for selection of specific course requirements for the 15.0 credit hour minimum general education portion of the A.A.S. degree.

See page 51 for A.A.S. general education degree requirements.

Required Program Core

47 CH

330BKPS Baking & Pastry

765 Introduction to Baking	3	
766 Baking Safety & Sanitation	3	
767 Baking Techniques	3	
768 Pastry Techniques	3	
769 Cookies & Tarts	3	
770 Basic & Classical Cakes	3	
771 Special Occasion Cakes	3	
772 Individual Pastries	3	
773 Confectionary Arts	3	
774 Hearth Breads & Rolls	4	
775 Specialty Breads	4	
776 Advanced Baking Principles	3	
777 Chocolate & Confections	3	
778 Contemporary Desserts	6	

TOTAL PROGRAM MINIMUM CREDIT HOURS 62 CH

BAKING AND PASTRY ARTS 366

Advanced Certificate (A.C.) 38 Credit Hours (CH)

The Advanced Certificate in Baking and Pastry Arts is a sequential program taught over three semesters and includes a majority of the core courses from the parent Baking and Pastry Arts 365 A.A.S. degree program with the exception of Chocolates and Confections, Contemporary Desserts, and General Education requirements.

Required Program Core

38 CH

330BKPS Baking & Pastry

765 Introduction to Baking	3	
766 Baking Safety & Sanitation	3	
767 Baking Techniques	3	
768 Pastry Techniques	3	
769 Cookies & Tarts	3	
770 Basic & Classical Cakes	3	
771 Special Occasion Cakes	3	
772 Individual Pastries	3	
773 Confectionary Arts	3	
774 Hearth Breads & Rolls	4	
775 Specialty Breads	4	
776 Advanced Baking Principles	3	

TOTAL PROGRAM MINIMUM CREDIT HOURS 38 CH

BAKING AND PASTRY ARTS 367

Basic Certificate (B.C.) 15 Credit Hours (CH)

The Basic Certificate in Baking and Pastry Arts introduces the student to the commercial baking environment, covering safety and sanitation skills and station setup, proper use and care of equipment, and baking and pastry terminology. The program is designed to provide the student with the opportunity to investigate and assess Baking and Pastry Arts as a possible career.

Required Program Core

15 CH

330BKPS Baking & Pastry

765 Introduction to Baking	3	
766 Baking Safety & Sanitation	3	
767 Baking Techniques	3	
768 Pastry Techniques	3	
769 Cookies & Tarts	3	

TOTAL PROGRAM MINIMUM CREDIT HOURS 15 CH

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CAKE DECORATING AND BAKING (PROFESSIONAL) 392 (L'art Du Gâteau) Basic Certificate (B.C.) 16 Credit Hours (CH)

Students will learn from internationally-renowned master chef instructors in L'Art du Gâteau – The Professional Cake Decorating and Baking certificate program offered by Kennedy-King College's French Pastry School. This all-inclusive, 16-week, full-time certificate program is custom-designed to meet the needs of students who want to specialize in the prestigious art of cake baking and decorating. This unique hands-on program focuses on all aspects involving the creation of wedding, celebration, and specialty cakes. Personal attention from chef mentors is given every day in the kitchen, providing a comfortable, yet thorough training.

Required Program Core	16 CH
330CUL Culinary	
779 Safety & Sanitation	1
780 Baking, Pastry & Technology	4
781 Cake Baking and Construction	5
782 Cake Decorating Techniques	5
783 Cake Business Planning	1
TOTAL PROGRAM MINIMUM CREDIT HOURS	16 CH

CULINARY ARTS 362 Associate in Applied Science Degree (A.A.S.) 63 Credit Hours (CH)

The A.A.S. degree in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework will include management skills, cost control, budgeting techniques, merchandising, business planning, resume writing and interviewing techniques. General Education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

General Education	15 CH
<i>Students should meet with a college Academic Advisor for selection of specific course requirements for the 15.0 credit hour minimum general education portion of the A.A.S. degree.</i>	

See page 51 for A.A.S. general education degree requirements.

Required Program Core	48 CH
330CUL Culinary	
701 Introduction to Food Service I	3
703 Food Sanitation & Food Safety I	2
705 Chef's Training I-Section A	4
706 Chef's Training II-Section A	4
707 Food Service Technology	4
708 Chef's Training I- Section B	4
709 Chef's Training II- Section B	4
714 Nutrition for Chefs	4
721 Entrée Preparation	7
723 Food Service Management	5
728 Advanced Cooking	7
TOTAL PROGRAM MINIMUM CREDIT HOURS	63 CH

CULINARY ARTS 363 Advanced Certificate (A.C.) 41 Credit Hours (CH)

The Advanced Certificate is made up of all courses included in the parent Culinary Arts 362 A.A.S. program with the exception of the general education classes and Advanced Cooking course. Supplementing the Basic Culinary Certificate Program, this certificate program focuses on advanced techniques and offers extensive practice utilizing contemporary and classical menus. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

Required Program Core	41 CH
330CUL Culinary	
701 Introduction to Food Service I	3
703 Food Sanitation & Food Safety I	2
705 Chef's Training I - Section A	4
706 Chef's Training II - Section A	4
707 Food Service Technology	4
708 Chef's Training I - Section B	4
709 Chef's Training II - Section B	4
714 Nutrition for Chefs	4
721 Entrée Preparation	7
723 Food Service Management	5
TOTAL PROGRAM MINIMUM CREDIT HOURS	41 CH

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CULINARY ARTS 364

Basic Certificate (B.C.) 13 Credit Hours (CH)

The Basic Certificate in the Culinary Arts curriculum introduces the student to the commercial kitchen environment by covering safety and sanitation procedures, basic *mise en place* including knife skills and station set-up, proper use and care of equipment, classical cooking terminology, standard cooking methods, stock preparation, and sauce production. This program is designed to give the student the opportunity to investigate and assess Culinary Arts as a possible career goal.

Required Program Core	13 CH
330CUL Culinary	
701 Introduction to Food Service I	3
703 Food Sanitation & Food Safety I	2
705 Chef's Training I - Section A	4
708 Chef's Training I - Section B	4
TOTAL PROGRAM MINIMUM CREDIT HOURS	13 CH

FOOD SANITATION 253

Basic Certificate (B.C.) 2 Credit Hours (CH)

The Food Service Sanitation program is a partnership between City Colleges of Chicago and the Chicago Department of Public Health. The program offers training in food service sanitation in four languages: English, Spanish, Chinese, and Korean. This program prepares personnel from food establishments for certification and re-certification by the City of Chicago and the State of Illinois and also trains and certifies food vendors participating in outdoor summer festivals.

Required Program Core	2 CH
Food Service Administration (038)	
222 Food Service Sanitation	2
TOTAL PROGRAM MINIMUM CREDIT HOURS	2 CH

HOSPITALITY 061

*Associate in Applied Science degree (A.A.S.)
63 Credit Hours (CH)*

The Hospitality Program is designed to prepare students in the study of theory, technical skills, and practical techniques to qualify them both for entry-level jobs and for career development in the hotel/motel management arena of the hospitality industry. The academic curriculum is designed to develop management capabilities through presentation of basic information and concepts in an industry-centered format.

General Education	15 CH
<i>Students should meet with a college Academic Advisor for selection of specific course requirements for the 15.0 credit hour minimum general education portion of the A.A.S. degree.</i>	
<i>See page 51 for A.A.S. general education degree requirements.</i>	
Required Program Core	48 CH
Business (030)	
181 Financial Accounting	4
203 Introduction to Cost Accounting	3
211 Business Law I	3
231 Marketing	3
269 Principles of Management	3
271 Human Resources Management	3
CIS (032)	
101 Intro to Computer Information Systems	3
Cooperative Work Experience (008):	
101 Cooperative Education Exploration	3
105 Business Technologies CWE	6
Food Service Administration (038)	
222 Food Service Administration	2
Hospitality (003)	
102 Hotel-Motel Sales Promotion	3
103 Food and Beverage Supervision	3
108 Intro to Meeting & Convention Management and Planning	3
202 Front Office and Room Division Management	3
205 Hospitality Industry Purchasing	3
TOTAL PROGRAM MINIMUM CREDIT HOURS	63 CH

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HOSPITALITY AND CULINARY

HOSPITALITY FRONT OFFICE 062

Advanced Certificate (A.C.) 32 Credit Hours (CH)

Required Program Core	32 CH
Business (030)	
181 Financial Accounting	4
182 Managerial Accounting	4
211 Business Law I	3
269 Principles of Management	3
Cooperative Work Experience (008)	
105 Business Technologies CWE	6
English (035)	
101 Composition	3
Hospitality (003)	
104 Intro to the Hospitality Industries	3
202 Front Office and Room Division Management	3
Speech (095)	
101 Fundamentals of Speech Communication	3
TOTAL PROGRAM MINIMUM CREDIT HOURS	32 CH

PASTRY AND BAKING (PROFESSIONAL) 746

[L'art De La Pâtisserie]

Basic Certificate (B.C.) (24 Credit Hours)

Kennedy-King College's French Pastry School offers excellent innovative and effective pastry, baking, and confectionery arts education in the L' Art de la Patisserie inclusive 24-week certificate program. Instructed by some of the best pastry artisans in the world, students receive intensive hands-on practice, using the finest ingredients and equipment, in order to be optimally prepared to pursue a career in pastry. The basic certificate offers the rare opportunity to learn the art of pastry in an intimate setting, being personally mentored by masters. Students' skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients.

Required Program Core	24 CH
330CUL Culinary	
707 Food Service Technology	4
712 Baking Theory & Problems	5
754 Candy & Confectionery	2
758 Plated Desserts	4
761 Chocolate & Sugar	5
762 French Cakes & Pastries	4
TOTAL PROGRAM MINIMUM CREDIT HOURS	24 CH