

Culinary Arts & Hospitality Institute of Elgin

At \$3.5 trillion worldwide, few employment sectors can compare to the hospitality industry for the number of jobs and opportunities available to well-trained men and women in food, beverage and hotel/motel careers.

The Culinary Arts and Hospitality of Institute of Elgin at Elgin Community College offers eight study options emphasizing cooking, baking and food preparation skills. Three others center on restaurant/hospitality management while three more focus on hotel management.

The pastry and culinary arts degrees prepare students with the skills to plan, purchase, prepare, and present food in a variety of settings ranging from cafeterias, banquet halls, bakeries, and small diners to clubs and gourmet restaurants. The shorter-term certificates emphasize cooking, baking, and preparation skills only.

The restaurant management degree and the two certificates in restaurant operations and hospitality prepare students for positions in the food and beverage industry outside the kitchen. They learn the many other aspects of running a large concern like employee and customer relations, advertising and promotion, cost control, and the legalities regarding innkeeping.

The hotel management program provides students with the skills and training to successfully enter the hotel and convention industry, an integral part of tourism and the hospitality industry.

The college's Culinary Arts Center is the hub for instruction depending on the student's major. It features state-of-the-art kitchen facilities and is home to Spartan Terrace, a student-run restaurant featuring fine dining in tasteful surroundings where students test their managerial, cooking and baking skills. Additionally, students compete for honors at least twice a year in state and national culinary contests and annually in international competition through a partnership with the Hotelfauschule in Semmering, Austria.

Graduates are prepared to work for convention and visitors' bureaus, hotels and motels, retail food stores, and for jobs as a cook, sous chef, chef, baker, bread and pastry specialist, self-employed restaurateurs, bakers and caterers.

Special Admissions Requirements: None

Program Requirements: Students must supply their own chef uniforms and will be expected to purchase a few culinary tools. Complete information is available from ECC culinary institute instructors.

DEGREE CONFERRED ASSOCIATE OF APPLIED SCIENCE IN CULINARY MANAGEMENT CULINARY ARTS

Summer
CUL 100 Culinary Techniques1

First Semester **Sem. Hrs.**
HOS 101 Introduction to Hospitality Industry3
CUL 102 Food Production I.....7
PAS 102 Baking I7
CUL 106 Applied Food Service Sanitation1
Total 18

Second Semester
CUL 103 Food Production II.....7
BUS 100 Introduction to Business3
HOS 212 Quantity Food Purchasing.....3
OAT 140 Word Processing I.....1
OAT 141 Spreadsheet I.....1
Required Communications Course*3
Total 18

Third Semester
CUL 203 Food Production III.....7
HOS 214 Menu Design & Strategy.....3
HOS 215 Hospitality Supervision3
BIO 101 Nutrition for Today.....3
Required Communications Course*3
Total 19

Fourth Semester
CUL 206 Garde Manger/International.....4
HOS 220 Dining Room Operations.....6
Social/Behavioral Science Requirement*3
Liberal Education Requirement*3
Total 16

Fifth Semester
CUL 205 Culinary Internship.....4
CUL 208 Food Production IV6
HOS 218 Food, Beverage and Labor Control.....3
Total 13

*See page 28

CERTIFICATE CONFERRED: VOCATIONAL SPECIALIST IN FIRST COOK

First Semester **Sem. Hrs.**
CUL 100 Culinary Techniques1
HOS 101 Introduction to the Hospitality Industry3
CUL 102 Food Production I.....7
CUL 106 Applied Food Service Sanitation1
Total 12

Second Semester
CUL 103 Food Production II.....7
HOS 215 Hospitality Supervision3
BIO 101 Nutrition for Today.....3
Total 13

Third Semester
CUL 203 Food Production III.....7
HOS 212 Quantity Food Purchasing.....3
PAS 102 Baking I7
Total 17

CERTIFICATE CONFERRED: BASIC VOCATIONAL SPECIALIST IN PREP COOK

First Semester **Sem. Hrs.**
CUL 100 Culinary Techniques1
HOS 101 Introduction to the Hospitality Industry3
CUL 102 Food Production I.....7
CUL 106 Applied Food Service Sanitation1
Total 12

Second Semester
CUL 103 Food Production II.....7
HOS 215 Hospitality Supervision3
BIO 101 Nutrition for Today.....3
Total 13

CERTIFICATE CONFERRED: BASIC VOCATIONAL SPECIALIST IN CULINARY MANAGEMENT COOKS HELPER

Sem. Hrs.
CUL 100 Culinary Techniques1
HOS 101 Introduction to the Hospitality Industry3
CUL 102 Food Production I.....7
CUL 106 Applied Food Service Sanitation1
Total 12

DEGREE CONFERRED: ASSOCIATE OF APPLIED SCIENCE IN CULINARY MANAGEMENT RESTAURANT MANAGEMENT

First Semester **Sem. Hrs.**
CUL 100 Culinary Techniques1
HOS 101 Introduction to Hospitality3
CUL 102 Production I7
BUS 100 Introduction to Business3
CUL 106 Applied Food Service Sanitation1
OAT 140 Word Processing I1
Total 16

Second Semester
BUS 120 Business Mathematics3
HOS 212 Quantity Food Purchasing.....3
ACC 100 Introduction to Accounting I3
HOS 214 Menu Design & Strategy.....3
OAT 141 Spreadsheet I.....1
Required Communications Course*3
Total 16

Third Semester
HOS 215 Hospitality Supervision3
HOS 216 Beverage Management.....3
SPH 110 Interpersonal Communication.....3
HOS 220 Dining Room Operations.....6
Required Social/Behavioral Science Course*3
Total 18

Summer
Required Communications Course*3

Fourth Semester
HOS 225 Dining Room Management.....7
HOS 218 Food and Beverage Control3
HTM 205 Hospitality Law4
Liberal Education Requirement*3
Total 17

Summer
HOS 230 Internship/Hospitality Management.....4

*See page 28

• Although the course sequences as shown on this page are based on full-time enrollment, students may complete their course of study on a part-time or three-quarter time basis.

• The primary aim of these programs is to prepare students for immediate employment. However, many opportunities exist to include these courses in a bachelor's degree. See a counselor for information.

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**CERTIFICATE CONFERRED:
VOCATIONAL SPECIALIST IN
RESTAURANT OPERATIONS**

First Semester	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to Hospitality Industry	3
CUL 102 Production I	7
BUS 100 Introduction to Business	3
CUL 106 Applied Food Service Sanitation	1
Total 15	
Second Semester	
BUS 120 Business Mathematics	3
HOS 212 Quantity Food Purchasing	3
SPH 110 Interpersonal Communication	3
HOS 214 Menu Design & Strategy	3
OAT 140 Word Processing I	1
OAT 141 Spreadsheet I	1
Total 14	
Third Semester	
HOS 215 Hospitality Supervision	3
HOS 216 Beverage Management	3
HOS 220 Dining Room Operations	6
HOS 218 Food and Beverage Control	3
Total 15	

**CERTIFICATE CONFERRED:
BASIC VOCATIONAL SPECIALIST IN
HOSPITALITY**

First Semester	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to Hospitality	3
CUL 102 Food Production I	7
CUL 106 Applied Food Service Sanitation	1
Total 12	
Second Semester	
HOS 212 Quantity Food Purchasing	3
HOS 214 Menu Design & Strategy	3
HOS 215 Hospitality Supervision	3
HOS 220 Dining Room Operations	6
Total 15	

**DEGREE CONFERRED:
ASSOCIATE OF APPLIED SCIENCE IN
PASTRY ARTS**

First Semester	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to the Hospitality Industry	3
PAS 104 Yeast Bread	6.5
PAS 102 Baking I	7
CUL 106 Applied Food Service Sanitation	1
OAT 140 Word Processing I	1
OAT 141 Spreadsheet I	1
Total 20.5	
Second Semester	
PAS 180 Baking II	7
HOS 215 Hospitality Supervision	3
Social/Behavioral Science Requirement*	3
Required Communications Course*	3
HOS 212 Quantity Food Purchasing	3
Total 19	
Summer	
PAS 205 Pastry Internship	4
Third Semester	
PAS 202 Advanced Pastry I	7
BIO 101 Nutrition for Today	3
HOS 218 Food, Beverage and Labor Control	3
Liberal Education Requirement*	3
Total 16	
Fourth Semester	
PAS 280 Advanced Pastry II	7
HOS 214 Menus Design & Strategy	3
PAS 204 Decorative Pastry	6
Required Communications Course*	3
BUS 100 Introduction to Business	3
Total 22	

*See page 28

**CERTIFICATE CONFERRED:
VOCATIONAL SPECIALIST IN
PASTRY CHEF ASSISTANT**

First Semester	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to the Hospitality Industry	3
CUL 106 Applied Food Service Sanitation	1
PAS 102 Baking I	7
Total 12	
Second Semester	
PAS 180 Baking II	7
PAS 202 Advanced Pastry I	7
HOS 215 Hospitality Supervision	3
Total 17	
Third Semester	
PAS 280 Advanced Pastry II	7
HOS 212 Quantity Food Purchasing	3
PAS 104 Yeast Bread	6.5
Total 16.5	

**CERTIFICATE CONFERRED:
BASIC VOCATIONAL SPECIALIST IN
LEAD BAKER**

First Semester	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to the Hospitality Industry	3
CUL 106 Applied Food Service Sanitation	1
PAS 102 Baking I	7
Total 12	
Second Semester	
PAS 180 Baking II	7
PAS 202 Advanced Pastry I	7
HOS 215 Hospitality Supervision	3
Total 17	

**CERTIFICATE CONFERRED:
BASIC VOCATIONAL SPECIALIST IN
BAKING ASSISTANT**

	Sem. Hrs.
CUL 100 Culinary Techniques	1
HOS 101 Introduction to the Hospitality Industry	3
CUL 106 Applied Food Service Sanitation	1
PAS 102 Baking I	7
PAS 202 Advanced Pastry I	7
Total 19	

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**DEGREE CONFERRED:
ASSOCIATE OF APPLIED SCIENCE IN
HOTEL MANAGEMENT**

First Semester	Sem. Hrs.
HOS 101 Intro to the Hospitality Industry.....	3
MMT 101 Principles of Management.....	3
MKT 105 Sales.....	3
Social/Behavioral Science Requirement*	3
HTM 109 Hotel Computer Systems.....	4
Total	16

Second Semester	Sem. Hrs.
HOS 215 Hospitality Supervision.....	3
BUS 120 Business Math.....	3
OAT 140 Word Processing I.....	1
HTM 104 Housekeeping Management.....	3
HTM 217 Meeting and Convention Planning.....	4
Communications Requirement*	3
Total	17

Third Semester	Sem. Hrs.
OAT 141 Spreadsheet I.....	1
ACC 100 Introduction to Accounting I.....	3
SPH 110 Interpersonal Communication.....	3
HTM 205 Hospitality Law or BUS 112 Legal Environment of Business.....	3/4
HOS 214 Menu Design & Strategy.....	3
Liberal Education Requirement (Recommend a foreign language).....	3/4
Total	16/18

Fourth Semester	Sem. Hrs.
HOS 218 Food, Beverage, and Labor Control.....	3
HTM 103 Front Office Procedures.....	3
CUL 106 Applied Food Service Sanitation.....	1
BUS 142 Report Writing.....	3
MKT 103 Marketing.....	3
HOS 212 Quantity Food Purchasing.....	3
Total	16

Summer Semester	Sem. Hrs.
HTM 211 Hotel Internship: Management.....	4

*See page 28

**CERTIFICATE CONFERRED:
VOCATIONAL SPECIALIST IN
HOTEL MANAGEMENT OPERATIONS**

First Semester	Sem. Hrs.
HOS 101 Intro to the Hospitality Industry.....	3
HTM 103 Front Office Procedures.....	3
HOS 215 Hospitality Supervision.....	3
BUS 101 Business Communications.....	3
SPH 110 Interpersonal Communication.....	3
CUL 106 Applied Food Service Sanitation.....	1
Total	16

Second Semester	Sem. Hrs.
HTM 205 Hospitality Law.....	4
HTM 217 Meeting and Convention Planning.....	4
HTM 109 Hotel Computer Systems.....	4
HTM 104 Housekeeping Management.....	3
OAT 140 Word Processing I.....	1
Total	17

Summer Semester	Sem. Hrs.
HTM 211 Hotel Internship: Management.....	4

**CERTIFICATE CONFERRED:
VOCATIONAL SPECIALIST IN
HOTEL MANAGEMENT & MARKETING**

First Semester	Sem. Hrs.
OTS 100 Keyboarding.....	1
HOS 101 Intro to the Hospitality Industry.....	3
HTM 103 Front Office Procedures.....	3
MKT 105 Sales.....	3
HOS 215 Hospitality Supervision.....	3
HOS 212 Quantity Food Purchasing.....	3
Total	16

Second Semester	Sem. Hrs.
MKT 103 Marketing.....	3
HTM 217 Meeting and Convention Planning.....	4
HTM 109 Hotel Computer Systems.....	4
HTM 104 Housekeeping Management.....	3
HOS 214 Menu Design & Strategy.....	3
Total	17

Summer Semester	Sem. Hrs.
HTM 211 Hotel Internship: Management.....	4

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