



COASTAL CAROLINA

COMMUNITY COLLEGE

444 Western Boulevard
Jacksonville, North Carolina 28546-6816
Phone (910) 455-1221

All You Need to Know for the

Fall 2024

Culinary Arts Program

At-A-Glance



An Equal Opportunity Employer

Coastal Carolina Community College's Culinary Arts Associate in Applied Science Degree Program is a full-time, day-time, Limited Enrollment Program. In order to be admitted to the program, applicants must complete an Eligibility Application with an Academic Advisor/Counselor and must meet placement requirements.

Prior to meeting with an Academic Advisor/Counselor:

It is the applicant's responsibility to ensure that the following eligibility requirements are met before completing an Eligibility Application with any Academic Advisor/Counselor in Student Services.

1. Complete the Residency Determination application. The application is available online at www.coastalcarolina.edu
2. Submit an application to Coastal Carolina Community College. Applications are available online at www.coastalcarolina.edu
3. Submit your official transcripts(s) to the Admissions Office.
 - High school (or high school equivalency)
 - All colleges or schools attended after high school
 - CLEP (College Level Examination) scores
 - AP (Advanced Placement) scores

Placement Requirements:

- Meet placement requirements in both English and mathematics by meeting one, or a combination, of the following to show required knowledge in each subject:
 - i. Graduated from any United States high school within the last 10 years with an unweighted GPA of 2.8 or higher, in accordance with Reinforced Instruction for Student Excellence (RISE) guidelines.
 - ii. Completed (with a minimum of the grade indicated) or enrolled in one of the following English courses:
 - DRE 098 (P)
 - BSP 4002 (P2)
 - ENG 002 (P2)
 - ENG 011 with ENG 111 (C)
 - iii. Completed (with a minimum of the grade indicated) or enrolled in one of the following math courses:
 - MAT 060 (C)
 - DMA 010 – DMA 030 (P)
 - BSP 4003 (P1)
 - MAT 003 (P1)
 - MAT 043 (P)
 - MAT 071 (P)
 - MAT 110 (C)
 - MAT 143 (C)
 - MAT 171 (C)

Eligibility Application Information:

- Eligibility Applications will be available beginning Monday, April 8, 2024.
- Eligibility Applications must be completed with an Academic Advisor/Counselor.

Culinary Arts Associate in Applied Science Degree Program Acceptance Process:

- Eligible applicants who have completed applications will be accepted on a first-come, first-served basis. (Note: An eligible applicant has a current application and all official transcripts received).
- All applicants will receive an Agreement Form via student email between Monday, May 13, 2024, and Friday, May 17, 2024, indicating if they are accepted or an alternate.
- Applicants who are not accepted will be placed on an alternate list.
- Accepted and alternate students are required to return the Agreement Form by 5:00 p.m. on Friday, June 7, 2024.
- Failure to return the required Agreement Form will result in being placed at the end of the alternate list.
- It is the applicant's responsibility to notify the Academic Counselor, Nicole Loya, of an address and/or phone number change.
- Applications for the Fall 2024 program will be accepted through Friday, August 9, 2024.

Orientation Information:

- Accepted students are required to attend orientation.
- Orientation will be on Tuesday, August 6, 2024 at 11:00 a.m.
- Orientation will be at the Culinary Technology Building located at 253 Western Blvd., Jacksonville, NC 28546.

Important Dates for Fall 2024:

Eligibility Applications available	Monday, April 8, 2024
Applicants receive Agreement Form	Monday, May 13, 2024 - Friday, May 17, 2024
Agreement Form due date	Friday, June 7, 2024
Final high school transcripts submitted by (for current high school students)	Friday, June 28, 2024
Provide documentation of receiving Shot #1 of the Hepatitis A vaccine	Tuesday, August 6, 2024
Orientation	Tuesday, August 6, 2024 at 11:00 a.m.
Last day to complete an Eligibility Application as an alternate	Friday, August 9, 2024

Vaccination Requirement:

Accepted students are required to provide documentation of receiving Shot #1 of the Hepatitis A vaccine prior to the required orientation.

Culinary Arts Curriculum (A55150):

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings, including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice, and health-care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies, and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities, including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

		Hours Per Week		
		Class	Lab	Credit
FALL SEMESTER (1st Year)				
ACA 111	College Student Success	1	0	1
CIS 110	Introduction to Computers	2	2	3
CUL 110	Sanitation & Safety	2	0	2
CUL 135	Food & Beverage Service	2	0	2
CUL 135A	Food & Beverage Serv Lab	0	2	1
CUL 140	Culinary Skills I	2	6	5
CUL 140A	Culinary Skills I Lab	0	3	1
		9	13	15
SPRING SEMESTER (1st Year)				
ENG 111	Writing and Inquiry	3	0	3
CUL 160	Baking I	1	4	3
CUL 170	Garde Manger I	1	4	3
CUL 240	Culinary Skills II	1	8	5
	Social/Behavioral Sci Elective*	3	0	3
		9	16	17
SUMMER SEMESTER (1st Year)				
WBL 112	Work-Based Learning I	0	20	2
CUL 283	Farm-To-Table	2	6	5
		2	26	7
FALL SEMESTER (2nd Year)				
COM 120	Intro Interpersonal Com	3	0	3
CUL 112	Nutrition for Foodservice	3	0	3
CUL 130	Menu Design	2	0	2
CUL 250	Classical Cuisines	1	8	5
HRM 220	Cost Control – Food & Bev	3	0	3
	Humanities/Fine Arts Elective*	3	0	3
		15	8	19
SPRING SEMESTER (2nd Year)				
CUL 214	Wine Appreciation	1	2	2
CUL 230	Global Cuisines	1	8	5
CUL 273	Career Development	1	0	1
HRM 215	Restaurant Management	3	0	3
HRM 245	Human Resource Mgmt - Hosp	3	0	3
MAT 110	Math Measurement & Lit OR	2	2	3
MAT 143	Quantitative Literacy	(2)	(2)	(3)
		11	12	17
Total Semester Hours:				75

*Approved Humanities/Fine Arts and Social/Behavioral Science electives can be found in the College Catalog.

Approximate Expenses (In State)

Costs listed below are estimated and subject to change. The In-State tuition rate is based on \$76 per credit hour plus student fee. Tuition rates are determined by the North Carolina General Assembly and are subject to change at their discretion. All prices are subject to change.

FIRST YEAR

	Fall Semester	Spring Semester	Summer Semester	Total
Tuition and Fees	\$1,155	\$1,231	\$537	\$2,923
Culinary Textbooks	\$357	N/A	\$35	\$392
Culinary Tool Kit	\$457	N/A	N/A	\$457
Uniform and Shoes	\$170	N/A	N/A	\$170
Hepatitis Vaccine	\$100	N/A	N/A	\$100
Related Textbooks	\$146	\$22	Varies	\$168
Total	\$2,385+	\$1,253+	\$572+	\$4,210+

SECOND YEAR

	Fall Semester	Spring Semester	Summer Semester	Total
Tuition and Fees	\$1,231	\$1,231	N/A	\$2,462
Culinary Textbooks	\$293	\$399	N/A	\$692
Related Textbooks	\$76	\$271	N/A	\$347
Total	\$1,600+	\$1,901+	N/A	\$3,501+

Pertinent Program Information

READMISSION POLICY

Students applying for readmission must contact the Culinary Arts Department Head. Readmission is based on space availability and approval by the Department Head. Students must meet all admissions criteria for the current year.

COMMUNICABLE DISEASE STATEMENT

Students risk exposure to blood and bodily fluids. The potential does exist for transmission of blood borne and infectious diseases. Students are required to read and sign a communicable disease statement. Students must sign with a witness. Minors must have the statement signed by a parent or legal guardian.

Special Requirements

- **Physical Requirements:** Courses require prolonged standing, bending down, squatting, and lifting up to 50 lbs. Students need to push and move items from hot stove tops and freezer. Concerns should be discussed with the Department Head prior to enrollment.
- **Appearance:** Uniforms, name tags, clean finger nails (without nail polish), and minimal piercings are required for all Culinary Arts and Hospitality Management courses.
- **Vaccinations:** Students must have Hepatitis A Shot #1 (of 2) by orientation. Shot #2 of the vaccine must be completed within 6 to 12 months of the first vaccine.
- **Work-Based Learning Program:** Work-Based Learning provides on-site work experience. This work-based experience is usually one semester and **may** be a paid position. Many employers give potential employees a drug test prior to a job offer.
- **Attendance:** Students must adhere to Coastal Carolina Community College's Attendance Policy.
- **Transportation:** Students are responsible for transportation to and from the Culinary Technology Building.

Contacts

Academic Counselor	Nicole Loya	910-938-6347	loyan@coastalcarolina.edu
Coordinator for Disability Support Services	Diamond Outlaw	910-938-6331	adasupport@coastalcarolina.edu
Department Head	Chef Mark Dowling	910-938-6390	dowlingm@coastalcarolina.edu
Financial Aid	Student Center	910-938-6332	www.fafsa.gov
Veteran's Programs	Student Center	910-938-6316	www.vabenefits.vba.va.gov
MYCAA	Military Off-Campus Sites	910-451-2391	www.militaryonesource.mil mycaa@coastalcarolina.edu
WIOA	Human Services- Continuing Education Bldg. Room 109	910-938-6309	humanservices@coastalcarolina.edu