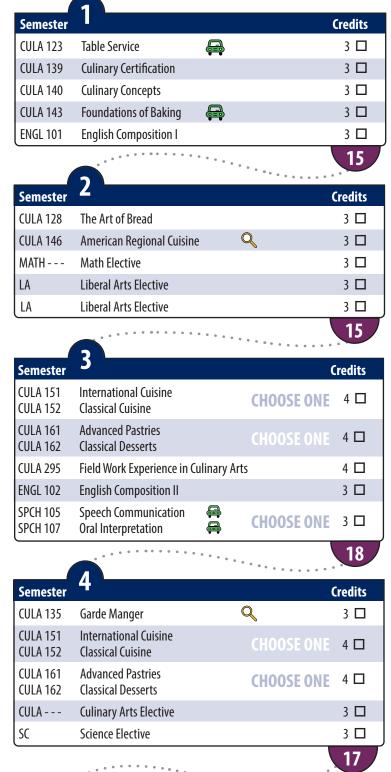
MASSASOIT COMMUNITY COLLEGE

Culinary Arts

Academic Map Entering Fall 2023 Based on Full-time Enrollment

01

Associate in Applied Science





congratulations You've Arrived! This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Your academic advisor will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

Milestones

During this program, students will have the opportunity to earn a variety of NRAEF ManageFirst Certifications.

Semester 1: ServSafe Certification, Customer Service Certification, Purchasing Certification

Semester 4: Nutrition Certification may be earned if you are enrolled in the Nutrition and Food Trends course as a culinary elective.

About Developmental Courses

Developmental courses do not satisfy graduation requirements, but are required for those who place into them and will appear on a student's transcript. Placement into one of the following courses indicates that a student needs additional preparation before enrolling in college-level courses:

KEYKeep an eye out for these symbols, which give important information
about certain courses.Image: Stabular ourses and the program of these courses have no prerequisites or developmental courses required.Image: Stabular ourses are only offered in certain semesters.Image: Stabular ourse are ourses are only offered in certain semesters.Image: Stabular ourse are ourses are only offered in certain semesters.Image: Stabular ourse are ourse are only offered in certain semesters.Image: Stabular ourse are ourse are only offered in certain semesters.Image: Stabular ourse are ourse are only offered in certain semesters.Image: Stabular ourse are ourse are only offered in certain semesters.Image: Stabular ourse are ourse.Image: Stabular ourse are ourse.Image: Stabular ourse are ourse.Image: Stabular ourse are ourse

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Program Notes

All culinary lab classes have a culinary uniform and knife kit policy. Items needed for classes are as follows: chef jacket, chef pants, chef skull cap, chef apron, knife kits, and slip resistant shoes. Chef jackets and knife kits may be purchased from the Massasoit bookstore. All other items may be purchased from the Massasoit bookstore or other preferred locations. The Table Service class uniforms can be purchased at other locations and will be further explained during the first week of Table Service class.

Math Elective: MATH 115 Contemporary Math or higher, excluding MATH 125, 126, 127, and 128

Other Electives: Only one Culinary Elective is required for graduation of the Culinary Arts degree. We offer a choice of four Culinary electives. The Electives are as follows: Nutrition and Food Trends, Cake Decorating, Meat Fabrication and Charcuterie, and Chocolate Artistry.

Students choosing a liberal arts or science elective can select from the Course Elective Guide at **massasoit.edu/electives.**

Some courses may have prerequisites, which are courses that **must** be taken prior to a particular course. For details, log into Degree Works through your MyMassasoit portal.

A minimum of 65 credits and 20 courses is required for completion. The same course may not be used to satisfy two different course requirements.

After Graduation/Completion

After graduation, students can enter the culinary industry with a variety of employment opportunities dependent on their industry experience. These prospects can range from line cook to executive chef to banquets chef and many more. There are also many avenues in which students may direct their careers, including but not limited to: restaurant,hotel, catering, cruise ships, casinos, and institutional dining.

Consider joining and/or visiting sites of professional organization such as:

American Cheese Society: **www.cheesesociety.org** American Culinary Federation: **www.acfchefs.org** American Hotel and Lodging Association: **www.ahla.com** American Wine Society: **www.americanwinesociety.org** Hospitality Sales and Marketing Association International: **www.hsmai.org** The American Institute of Food & Wine: **www.aiwf.org** Les Clefs d'Or International: **www.lesclefsdor.net** International Association of Culinary Professionals: **www.iacp.com** James Beard Foundation: **www.jamesbeard.org** North American Sommelier Association: **www.nasommelier.com** Research Chefs Association: **www.culinology.org** Seafood Watch: **www.seafoodwatch.org** Women Chefs and Restauranteurs: **www.womenchefs.org**

Resources for Academic Success

All college phone numbers are 508-588-9100 + extension.

Student Central

Admissions, financial aid, registration & payments

<u>massasoit.edu/studentcentral</u> <u>studentcentral@massasoit.mass.edu</u>

Brockton | Student Center, Upper Level Canton | First Floor, C121

Admissions: x1411 Financial Aid: x1479 Registrar: x1949 Student Accounts: x1507

Testing & Assessment

massasoit.edu/testing

Brockton | Student Center, Lower Level | x1991

Advising, Career & Transfer Center

massasoit.edu/act-center act@massasoit.edu

Brockton | Student Center, Lower Level | x1461 Canton | First Floor, C126 | x2516

Academic Resource Center

Tutoring & academic support services

massasoit.edu/arc

Brockton | Student Center, Lower Level | x1801 Canton | First Floor, C126 | x2516

Access & Disability Resources

massasoit.edu/adr | x1807

Division Dean

Dr. Michael Roggow | <u>bus.tech@massasoit.mass.edu</u> | x1677

Brockton

1 Massasoit Boulevard Brockton, MA 02302

Canton

900 Randolph Street Canton, MA 02021

Middleborough

49 Union Street Middleborough, MA 02346 508-588-9100 massasoit.edu