

### **Proposal for Program Revision**

<b>Description of Revision:</b>	The current Hospitality Technologies—Chef Option and Hospitality Technologies—Chef Apprenticeship Option will be combined into a single curriculum entitled Culinary Arts.
<b>Revised Program Name:</b>	Culinary Arts
<b>Division:</b>	Business and Technology
<b>Writer:</b>	Mark Kushner
<b>Facilitator:</b>	Amy Anu-Birge
<b>Date:</b>	December 11, 2008

## I. ABSTRACT

This proposal combines the current Hospitality Technologies Chef Apprenticeship Option and the current Hospitality Technologies Chef Option into one curriculum entitled Culinary Arts.

The program core courses, combined with the required general education courses, give students a broad foundation with which to enter industry or transfer to a four-year institution for a baccalaureate degree. The skills and knowledge included in the study of culinary arts are highly transferable to the breadth of the food and beverage industry such as, but not limited to, contract services, sports stadiums, casinos, healthcare, business and university foodservice, and various types of restaurants. Combining the Chef and Chef Apprenticeship options into a single Culinary Arts program will strengthen the program and facilitate more time in the classroom dedicated to honing students' skills and knowledge. The revised curriculum is comparable to other programs in the region in breadth and depth.

Currently, the Chef and Chef Apprenticeship options are grouped under the umbrella of Hospitality Technologies Programs along with the Hotel Management option and Restaurant Management option. The Culinary Arts Hospitality Management Advisory Committee and the consultants have suggested that the term Culinary Arts is more appropriate and more easily recognized by employers and prospective students. We suggest that the term Culinary Arts and Hospitality Management (CAHM) be used when referring to the four former Hospitality Technologies options.

## II. Overview of the Existing Program

A. **Purpose:** The current Hospitality Technologies Program includes a Chef Apprenticeship Option and a Chef Option. Each Option was intended to prepare students for careers in the foodservice segments of the industry as well as enable them to transfer to baccalaureate programs. The Chef option requires more classroom time, while the Chef Apprenticeship option offers more work experience.

B. **Current Requirements:** Both options offer HT 170, HT 185, HT 271, HT 151, HT 210, HT 211, HT 212, and HT 276. The following courses: HT 266–Hospitality Law, HT 171-Basic Quantity Food Preparation, HT 270-Catering and HT 298-Internship are offered in the Chef Option, but not in the Apprenticeship Option. Currently, the Chef Apprenticeship Option offers six, two-credit Apprenticeship Practicum courses that were developed and included in the Chef Apprenticeship Option to provide students with culinary work experience under the supervision of a certified American Culinary Federation (ACF) Chef. Appendix A provides a side-by-side comparison of the existing programs and the proposed program revision.

**Last Revision:** The Program had a major revision in 1995. Since then minor revisions have been done as well as a series of evaluations and an external

consultant's report. The consultants' recommendations influenced this current revision.

### III. Proposed Revision

#### A. Reasons for Revision

The CAHM Consultants' Report of 2007 recommends that the two existing options be combined into one. The proposed Culinary Arts curriculum provides students with a culinary education that has depth and breadth both from a curricular and instructional perspective as well as crucial work experience. The proposed curriculum will give students significantly more classroom time than the current Chef Apprenticeship option.

#### B. Description

The proposed curriculum will continue presenting the following core competencies, as identified by the consultants in consideration of ACF accreditation, transferability to other schools and the needs of prospective students.

<p>Basic Skills:</p> <ul style="list-style-type: none"> <li>▪ Industry Overview</li> <li>▪ Sanitation/Safety/Safe Food Handling</li> <li>▪ Nutrition</li> <li>▪ Basic Knife/Kitchen Skills</li> <li>▪ Theory/Science of Food</li> </ul> <p>Management:</p> <ul style="list-style-type: none"> <li>▪ Supervision/Human Resources</li> <li>▪ Purchasing/Inventory Control</li> <li>▪ Cost Control (F&amp;B/Labor)</li> <li>▪ Menu Planning/Design</li> </ul>	<p>Food Production:</p> <ul style="list-style-type: none"> <li>▪ Basic Stocks/Mother Sauces</li> <li>▪ Food Production</li> <li>▪ Meats/Seafood/Vegetables</li> <li>▪ Baking</li> <li>▪ Pastry</li> <li>▪ Garde Manger/Cold Food Prep/Finishing Work</li> <li>▪ Advanced Decorative/Finishing Work</li> <li>▪ American Cuisine</li> <li>▪ International Cuisine</li> </ul> <p>Service:</p> <ul style="list-style-type: none"> <li>▪ Dining Room/Service Operations</li> </ul>
--	---

Appendix B identifies the competencies presented in each course included in the proposed Culinary Arts and Hospitality Management programs.

#### C. General Education Requirements

The proposed Culinary Arts curriculum will comply with all General Education requirements. See page 10 for the proposed catalog page.

#### D. Specific Course Changes

The changes presented below are recommended for the proposed program. Appendix C is excerpted from the consultant's report and contains more information about the course changes listed below.

Course Revisions, Additions, and Deletions:

- CIS 103-PC Applications (3 credits): This course will be added in place of the current 1 credit OA 102-Keyboarding and Speed Development. The addition of this course will ensure that the new program meets the Technological Competency requirement.
- HT 151-Elementary Baking: Change of course title to CAHM 151-Elementary Baking and Pastry; pastry component will be added to the course. A course revision will be done to reflect this change.
- HT 170 (to be redesignated CAHM 170)-Elementary Food Preparation, Principles and Practices: Will be revised to include sanitation and food safety. Students are not currently receiving certification in Sanitation. ServSafe Certification from the National Restaurant Association Educational Foundations (NRAEF) will be incorporated into this course, which is a requirement for Certified Culinarian (CC) status from the American Culinary Federation (ACF). A course revision will be done to reflect this change.
- HT 198/CAHM 198-Internship: Course title changed from Work Experience in Hospitality Management to Internship; replaces HT 298-Internship and will be taken between the first and second years. Employer evaluations and student reports are required. All students in the Culinary Arts program will be required to successfully complete CAHM 198, and therefore will receive a minimum of 400 hours work experience prior to graduation. Those students who wish to become registered Chef Apprentices will, under the guidance of the Culinary Arts faculty, arrange to complete the required working hours in the industry. A course revision will be done to reflect this change.
- HT 212-Garde Manger: Course will be deleted and the course contents will be incorporated into CAHM 211. The faculty and consultants both agree that the topics of Garde Manger and the topics of International Cuisine can be easily blended into one three credit course and students will still be well prepared to meet the demands of employers. A course revision to 211 will be done to reflect this change.
- HT 211-International Cuisine: Change course title to CAHM 211-Techniques of Garde Manger and International Cuisine, which will combine cold food preparation (Garde Manger) with international cuisine. These two cuisines combine with one another very well, and Garde

Manger as a cuisine does not require a full three-credit course on its own. A course revision will be done to reflect this change.

- CAHM 266-Hospitality Law: The change in the catalog description will emphasize a preventive approach to legal problems, enumerate the parties within the hospitality industry that the course will benefit, show how the course directly applies to the hospitality industry, and demonstrate to students that many types of law and legal situations affect the hospitality industry.

Course Description: Law and the legal system, from agency to zoning law, will be applied to the rights and responsibilities of parties within the hospitality industry. Students will explore cases, regulations, statutes, etc. in a preventive approach to legal problems for owners, managers, employees, guests, customers, and the public.

- HT 270-Catering: Change course title to CAHM 270-Advanced Food Production, Nutrition and Finishing. This will allow for more advanced work in all culinary areas and to cover the topic of nutrition. Students will receive certification in nutrition from the National Restaurant Association Educational Foundations (NRAEF), which is a requirement for Certified Culinarian (CC) status from the American Culinary Federation (ACF). A course revision will be done to reflect this change.
- HT 271- Food and Labor Cost Accounting: Change course title to CAHM 271-Food, Beverage & Labor Cost Controls. The course will have a greater emphasis on controls. The ACCT 101 prerequisite has been removed. A course revision will be done to reflect this change.
- HT 110 Introduction to Hospitality Administration will be renamed CAHM 110-Introduction to the Hospitality Industry. The current course is only required in the Hotel Management and Restaurant Management Options. However, the new course, CAHM 110, will be broader in scope and will be useful to students in both the Culinary Arts and Hospitality Management programs. A course revision will be done to reflect this change.

Course Description: The course begins with the study of the history and development of the hospitality industry and proceeds to current trends and characteristics of resorts, hotels, restaurants, casinos, and managed services. Career opportunities in each industry segment are identified. The course includes an introduction to the principles of management.

- Addition of CAHM 280-Introduction to Supervision in the Hospitality Industry. This is a requirement for American Culinary Federation certification and will be a valuable course for both the culinary and

hospitality management students. This course will address supervision in the hospitality industry with the emphasis on the role of the first-line supervisor. Topics will include the interrelated areas of self management, managing and leading others, organizational leadership, self assessment, and the various organizational and leadership styles. Students will have the opportunity to achieve certification in supervision and human resources from the National Restaurant Association Educational Foundations (NRAEF), which is a requirement for Certified Culinarian (CC) status from the American Culinary Federation (ACF).

#### Other Changes:

- All food culinary courses have CAHM 170-Elementary Food Preparation, Principles and Practices as a prerequisite.
- American Culinary Federation (ACF) Accreditation requires a program's curriculum to contain courses which cover the topics of Nutrition, Sanitation and Supervision/Human Relations. Graduates of an accredited 2-year college (and four-year institutions) are automatically eligible to apply for ACF certification as a Certified Culinarian and/or Pastry Culinarian. Professional cooks who have worked more than three years in culinary related jobs and have taken courses that cover the required topics of sanitation, nutrition and supervision are also eligible for certification.
- Students in Culinary Arts will take a science course that fulfills the General Education Requirements. Students who plan to transfer to four-year institutions should choose their science elective based on the science requirements of their intended transfer institution.
- To comply with the General Education Requirement for a mathematics class, it is proposed that students take the current required course, MATH 118, Intermediate Algebra.

#### **E. Accreditations**

The revised program will apply for external accreditation by the American Culinary Federation Accrediting Commission (ACFAC). Accreditation would give CCP's program a competitive edge. Presently, there are no other community colleges in the tri-state area that are ACFAC accredited. The closest schools are Pennsylvania Institute of Technology in Williamsport, PA and the Art Institute of Philadelphia. This accreditation will provide the public with a positive image of the program and promote high standards for culinary and hospitality professionals as well as assure students and the public that the program meets or exceeds an established standard. These accreditations provide external peer review to verify program quality, and,

because graduates of accredited programs are eligible for ACF certification, it will also enhance students' credibility in obtaining employment.

The benchmarking of national and regional culinary arts and hospitality management programs was completed to compare accredited and non-accredited programs and can be found in Appendix D with information about ACFFAC accreditation.

## F. Technological Resources

At a minimum, students need access to personal computers in order to familiarize themselves with the hospitality industry software that the department currently uses. CCP's current computer facilities are adequate for this purpose.

**Online Course Delivery:** The consultants' report identified three CAHM courses for possible online delivery;

- CAHM 110-Introduction to the Hospitality Industry.
- CAHM 120-Hotel Front Office Management
- CAHM 130-Hotel Facilities Management

The CAHM faculty will work with the Office of Distance Education to prepare these courses for online delivery.

## IV. Effects of the Revision

A. **Improved Student Experience:** It is proposed that the Culinary Arts program and the Hospitality Management program students have a common first semester consisting of the following five courses:

- English 101—English Composition I
- CAHM 110—Introduction to the Hospitality Industry
- CAHM 170—Elementary Food Preparation, Principles and Practices
- CIS 103—PC Applications
- Math 118—Intermediate Algebra

Having a common first semester that includes an industry overview course allows students who are undecided to switch from the Hospitality Management program to the Culinary Arts Management program (or vice versa) after the first semester.

B. **Coherence of Program:** This proposed program combines the current Chef Apprenticeship option and the Chef option into one program. The proposed program provides students with a culinary arts education that has depth and breadth and includes work experience. Courses in the curriculum cover the topics of nutrition,

food safety and sanitation as well as human resources management and supervision, all of which are required for accreditation by the American Culinary Federation (ACF) and which enable students to meet the requirements of Certified Culinarian granted by the ACF.

### **C. Accreditation**

1. This program will seek accreditation by the American Culinary Federation Foundation Accrediting Commission (ACFFAC). Students who graduate from an ACFFAC-accredited associate degree program and are active ACF members are eligible for free ACF certification as a Certified Culinarian (CC). Recognized by the Council for Higher Education, the ACFFAC accredits postsecondary culinary-arts institutions and certifies secondary culinary programs. Institutions and programs that earn approval from the ACFFAC show a commitment to excellence to both students and leading employers in the culinary-arts industry, as well as distinguishing themselves from hundreds of other postsecondary schools and secondary programs in the nation and abroad. Currently there are 169 accredited postsecondary culinary institutions nationally and the only locally accredited institution is the Art Institute of Philadelphia.
2. The American Culinary Federation Accrediting Commission (ACFFAC) and the Commission on Accreditation of Hospitality Management Programs (CAHM) provide the opportunity for culinary or hospitality programs at community colleges to file a joint self-study. These accreditations would give the College a competitive edge. Currently, there are no culinary or hospitality programs at area community colleges that are ACFFAC or CAHM accredited.

### **D. Budget**

The CAHM program uses petroleum and food products and its costs are therefore subject to fluctuations. If prices for these commodities increase significantly for a sustained period of time, small increases in the course fees may be necessary. In addition, because of more sections of food classes running, we should be able to make better use of volume or quantity purchasing. The new lab facilities will enable CAHM to increase its on-site catering activities, which has two effects: 1) It provides students with learning opportunities, and 2) the catering activities offset expenses otherwise incurred by culinary arts courses.

### **E. College Resources**

The Division Dean has been actively engaged in planning sessions and meetings related to the current main campus expansion project. In addition, the consultants have met with key College project staff and the architects. In light of the College's commitment to creating new Culinary Arts and Hospitality Management facilities, the consultants do not recommend investing in improvements to the current program facilities.

### **F. Effect on other Curricula and Departments**



The revised program will have no substantial effect on other curricula or departments.

#### **G. Effect on Program Accessibility for Students with Disabilities**

The program will continue to make accommodations for students with disabilities.

### **V. Catalog Description**

#### **Culinary Arts**

The Culinary Arts program leads to an Associate in Applied Science (A.A.S.) degree and provides students with a culinary education that has depth and breadth as well as crucial work experience. The Culinary Arts program is designed to expose students to a broad range of career options to which they can add depth and specificity through their work experience during and after completing the curriculum.

Graduates of the program are prepared for positions as chefs, cooks and kitchen workers in restaurants, schools, healthcare and university food operations, and other institutions. If Culinary Arts students are interested in pursuing Apprenticeship status, an American Culinary Federation (ACF) qualified Culinary Arts faculty chef will assist students with securing and supervising the required employment.

#### **Program Entry Requirements:**

New students are required to take College placement tests at the time of entry. Students identified as needing developmental work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

#### **Program of Study and Graduation Requirements:**

A total of 66 credit hours as prescribed must be successfully completed with a grade point average of 2.0. Some students may wish to take additional courses beyond program requirements. Additional expenses for students in the program include uniforms, knife set, medical and dental examinations and field trips.

Upon completion of this program graduates will be able to:

- Demonstrate skills and knowledge required of culinarians in basic and quantity food preparation.
- Demonstrate industry-standard knowledge and skills regarding sanitation, food safety, nutrition, and supervision in the hospitality industry.
- Demonstrate the ability to make educated, lawful, ethical, and productive decisions in food-service related supervisory positions.

<b>CULINARY ARTS ASSOCIATE IN APPLIED SCIENCE</b>			
Course Number and Name	Prerequisites and Co-requisites	Credits	Gen Ed Req.
<b>FIRST SEMESTER</b>			
CAHM 110-Introduction to the Hospitality Industry		3	
ENGL 101-English Composition I		3	Engl 101
CIS 103-PC Applications		3	Tech Comp
MATH 118 Intermediate Algebra		3	Math
CAHM 170- Elementary Food Prep., Principles & Practices		4	
<b>SECOND SEMESTER</b>			
ENGL 102-English Composition II	ENGL 101	3	Engl 102 & Info Lit
Humanities Elective		3	Humanities
Social Science Elective		3	Soc Sci
CAHM 171- Quantity Food Preparation		4	
CAHM 151- Elementary Baking and Pastry		4	
<b>SUMMER (14-Week Session)</b>			
CAHM 198-Work Experience (400 hours)		3	
<b>THIRD SEMESTER</b>			
Science Elective*		3 / 4	Science
CAHM 271-Food, Beverage, & Labor Cost Controls		3	
CAHM 210-American Cuisine	CAHM 170	4	
CAHM 185-Dining Room Management		3	
CAHM 266 Hospitality Law		3	
<b>FOURTH SEMESTER</b>			
CAHM 211- Techniques of Garde Manger & International Cuisine	CAHM 170	4	
CAHM 276-Food & Beverage Management	CAHM 171	3	
CAHM 270-Advance Food Preparation and Finishing	CAHM 171	4	
CAHM 280- Introduction to Supervision in the Hospitality	CAHM 110 & CAHM 198	3	

Industry			
MINIMUM CREDITS NEEDED TO GRADUATE			66

#### GENERAL EDUCATION REQUIREMENTS

All General Education requirements are met through required courses (as indicated above) except for the **American/Global Diversity** requirement, the **Interpretive Studies** requirement and the **Writing Intensive** requirement. Therefore, in order to graduate, students in this program must choose one course that is designated **American/Global Diversity**, one course that is designated **Writing Intensive** and one course that is designated **Interpretive Studies**. The same course may be used to fulfill all three requirements. A list of courses that fulfill these requirements and a more detailed explanation of the College's general education requirements appear elsewhere in this catalog and on [www.ccp.edu](http://www.ccp.edu).

\* Students who plan to transfer to four-year institutions should choose their science elective based on the science requirements of their intended transfer institution.

For More Information Contact:

The Division of Business and Technology Room C1-9 , 1700 Spring Garden Street, Philadelphia, PA 19130, Telephone (215) 496-6164; or the College Information Center (215) 751 8010.

## VI. Appendices

## APPENDIX A

Hospitality Technologies Program: Chef Apprenticeship Option				Hospitality Technologies Program: Chef Option				PROPOSED Culinary Arts			
Seq	Course Number / Name	Prereq	Crs	Seq	Course Number / Name	Prereq	Crs	Seq	Course Number and Name	Prereq	Crs
1	HT 170 - Elementary Food Preparation, Principles and Practices		4	1	HT 170 - Elementary Food Preparation, Principles and Practices		4	1	CAHM 110 – Introduction to Hospitality Industry		3
2	ENGL 101 - English Composition I		3	2	ENGL 101 - English Composition I		3	2	ENGL 101 - English Composition I		3
3	HT 201 - Practicum for Apprenticeship I		2	3	HT 185 – Dining Room Operation		3	3	CIS 103 – PC Applications		3
4	HT 210 - American Cuisine and Menu Planning	HT 170	3	4	HT 271 – Food & Labor Cost Accounting		3	4	MATH 118 - Intermediate Algebra or MATH 16 -		3/4
5	HT 151 - Elementary Baking		4	5	HT 266 – Law for Restaurateurs & Hoteliers	HT 110	3	5	CAHM 170 – Elementary Food Prep., Principles and Practices		4
6	HT 202 - Practicum for Apprenticeship II	HT 201	2	6	HT 171 – Basic Quantity Food Preparation	HT 170	4	6	ENGL 102 – English Composition II	ENGL 101	3
7	ENGL 102 - English Composition II	ENGL 101	3	7	HT 151 – Elementary Baking		4	7	Humanities Elective		3
8	HT 185 - Dining Room Operations		3	8	HT 210 – American Cuisine Menu Planning	HT 170	3	8	Social Science Elective		3
9	BIOL 106 - General Biology I		4	9	ENGL 102 – English Composition II	ENGL 101	3	9	CAHM 171 – Quantity Food Preparation	HT 170	4
10	HT 203 - Practicum for Apprenticeship III	HT 202	2	10	BIOL 106 – General Biology I		4	10	CAHM 151 – Elementary Baking and Pastry		4
11	HT 276 - Food and Beverage Management		3	11	Social Science Elective*		3	11	CAHM 198 – Work Experience (400 Hours)		3
12	HT 204 - Practicum for Apprenticeship IV	HT 203	2	12	MATH 118 – Intermediate Algebra or Higher		3	12	Science Elective		3/4
13	ECON 181 - Principles of Economics (Macro)		3	13	HT 212 – Garde Manger – Techniques of Food Arts		3	13	CAHM 271 – Food, Beverage & Labor Cost Controls		3
14	HT 271 - Food and Labor Cost Accounting		3	14	HT 211 - International Cuisine and Menu Planning		3	14	CAHM 210 – American Cuisine	HT 170	4
15	HT 211 - International Cuisine and Menu Planning		3	15	HT 270 - Catering		4	15	CAHM 185 – Dining Room Management		3
16	HT 205 - Practicum for Apprenticeship V	HT 204	2	16	ECON 181–Principles of Economics (Macroeconomics)		3	16	CAHM 266 Hospitality Law		3
17	HT 212 - Garde Manger - Techniques of Food Arts		3	17	Humanities Elective*		3	17	CAHM 211 – Techniques of Garde Manager & International Cuisine	HT 170	4
18	HT 206 - Practicum for Apprenticeship VI	HT 205	2	18	OA 102 – Keyboarding & Skill Development		1	18	CAHM 276 – Food & Beverage Management		3
19	OA 102 - Keyboarding and Skill Development		1	19	HT 276 – Food and Beverage Management		3	19	CAHM 270 Adv. Food Preparation and		4



## APPENDIX B

### Culinary Arts Competencies Grid

Competency	CAHM 110	CAHM 170	CAHM 171	CAHM 151	CAHM 271	CAHM 210	CAHM 212	CAHM 185	CAHM 211	CAHM 276	CAHM 270	CAHM 280
<b>Basic Culinary Skills:</b>												
Industry Overview	X											
Sanitation/Safety/Safe Food Handling		X										
Nutrition												X
Basic Knife/Kitchen Skills		X	X									
Theory/Science of Food		X	X									
<b>Food Production:</b>												
Basic Stocks/Mother Sauces		X	X									
Food Production			X								X	
Meats/Seafood/Vegs.		X	X								X	
Baking				X								
Pastries				X							X	
Garde Manger/Cold Food Prep/Finishing Work									X		X	
American Cuisine						X						
International Cuisine									X			
<b>Service:</b>												
Dining Room/Service Operations								X				
<b>Management:</b>												
Supervision/Human Resources												X
Purchasing/Inventory Control			X							X		
Cost Control (F&B/Labor)					X							
Menu Planning/Design			X							X		

**Courses:**

CAHM 110 - Intro. to Hospitality Administration

CAHM 170 - Elementary Food Prep., Principles &amp; Practices

CAHM 171 - Basic Quantity Food Production

CAHM 151 - Elementary Baking and Pastry

CAHM 271 - Food and Labor Cost Accounting

CAHM 210 - American Cuisine

CAHM 212 - Garde Manger

CAHM 185 - Dining Room Operations

CAHM 211 - International Cuisine

CAHM 276 - Food and Beverage Management

CAHM 270 - Advance Food Preparation and Finishing

CAHM 280 - New- Supervision in the Hospitality Industry





Competency	CAH M 110	CAH M 120	CAH M 130	CAH M 170	CAH M 171	CAH M 185	CAH M 266	CAH M 271	CAH M 276	CAH M 278	CAH M 280
<b>Financial Management:</b>											
Cost Control (F&B/Labor)								X			
Quantitative Functions								X			
Financial Management:		X	X		X	X		X		X	
Purchasing/Inventory Control								X			

**Courses:**

CAHM 110 - Intro. to Hospitality Administration

CAHM 120 - Hotel Front Office Management

CAHM 130 - Housekeeping Management and Maintenance

CAHM 170 - Elementary Food Prep., Principles &amp; Practices

CAHM 171 - Basic Quantity Food Production

CAHM 185 - Dining Room Operations

CAHM 266 - Law for Hotel and Restaurant Managers

CAHM 271 - Food, Beverage, and Labor Cost Controls

CAHM 276 - Food and Beverage Management

CAHM 278 - Hospitality Marketing

CAHM 280 - New- Supervision in the Hospitality Industry

## **APPENDIX C**

**CULINARY ARTS (CAHM)  
COURSES**

CURRENT CAHM COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/H R	DESCRIPTION	
HT 110	Introduction to Hospitality Administrati on	3-0-3	History of the food and lodging industry, types of operations within the industry, managerial qualities and techniques, current problems and future trends.	CAHM 110	Introduction to the Hospitality Industry	3-0-3	The course begins with the study of the history and development of the hospitality industry and proceeds to current trends and characteristics of resorts, hotels, restaurants, casinos, and managed services. Career opportunities in each industry segment are identified. The course concludes with an introductory look at the principles of hospitality management.	REVISION: Hospitality management techniques & related policies will be added to the course content; title & course description changes.
HT 151	Elementary Baking	2-4-4	Elementary baking is the first in a series of three baking courses which prepare students for careers in baking, cooking, food service and management. In Elementary Baking, the student learns basic skills through practical study and work in the classroom and bakery. Subsequent courses include: Inter-mediate Baking and Advanced Baking.	CAHM 151	Elementary Baking and Pastry	2-4-4	Elementary baking and pastry give students exposure to the field of baking and pastry in the food service. Students learn basic skills in the preparation of basic quick breads, rolls, breakfast items, basic desserts, icings, cakes, cookies and pies. Emphasis will be placed on the understanding and use of ingredients, weights and measure tools, and equipment used in the bakeshop.	REVISION: The course content will have a pastry component added; title & course description changes.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/H R	DESCRIPTION	NO.	TITLE	CR/H R	DESCRIPTION	
HT 170	Elementary Food Preparation, Principles and Practices	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced by the food service industry. Classroom instruction, demonstrations and small-quantity laboratory practice. Recommended for the student's first semester. Additional course fee: \$66.	CAHM 170	Elementary Food Preparation, Principles and Practices	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced in the food service industry. Classroom instruction, demonstrations and small quantity laboratory experience. Student will also learn how to handle and serve food safely as well as be prepared to take a certification exam from the National Restaurant Association Education Foundation (NRAEF).	REVISION: The course content will include ServSafe Certification (food safety & sanitation) instruction from the National Restaurant Association Educational Foundations (NRAEF).
HT 171	Basic Quantity Food Preparation	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced by the food service industry. Classroom instruction, demonstrations and small-quantity laboratory practice. Recommended for the student's first semester.	CAHM 171	Quantity Food Preparation	2-4-4	Techniques and principles of quantity food preparation, production, controls, and service are introduced and applied in this course. Laboratory experience includes quantity food preparation to be served in conjunction with dining room operations. Student will be exposed to equipment usage, sanitation principles, safety procedures, purchasing and menu planning. Prerequisite: CAHM 170.	<b>Completed</b>  MINOR REVISION: Changes to the course description and course title.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/H R	DESCRIPTION	
HT 185	Dining Room Operations	2-3-3	Systematically leads the learner with little or no previous experience to an acceptable level of competence in dining room service. Structure of the dining room organizations; job categories in the five most popular servicing techniques-American, English, Russian, French, and buffet service	CAHM 185	Dining Room Management	2-3-3	Students learn the structure of the dining room organizations, job categories and the most widely service techniques used in the hospitality industry.	<b>Completed</b> MINOR REVISION: Changes to the course description and course title.
HT 198	Work Experience in Hospitality Management	1-15-3	In-service experience related to student's major interest. Students are required to demonstrate the relationship between practices and principles in the classroom. Employer evaluation and student reports provide the basis for evaluation of student performance. Prerequisite: Approval of Department Head. Offered during Summer I only.	CAHM 198	Internship	1-15-3	Work experience related to student's major interest in a supervised environment. Students are required to demonstrate the relationship between practices and principles in the classroom. Employer evaluation and student reports provide the basis for evaluation of student performance. Prerequisite: CAHM 110	REVISION: Employer evaluations and student reports are required with changes to the course description and course title.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 201	Practicum for Apprenticeship I	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					<p>DELETED ALL HT PRACTICUMS 201-206. These practicums were added for the Chef Apprenticeship Option for students who were pursuing the required 4000 working hours for Apprenticeship status. With the deletion of the 2 credit hours each, HT 201-206 Practicums for Apprenticeship I-VI, and the requirement for students who are pursuing the ACF Chef Apprenticeship level to fulfill 4,000 hours of required work experience in the culinary field, it is recommended that a "Work Experience Coordinator" be assigned to assist with securing the required full-time employment, to ensure these students are employed in the culinary field where they are supervised by a qualified ACF chef and to document the students' employment, which is a requirement of the ACF In the revised Culinary Arts program, students who want to pursue the Apprenticeship option must inform the faculty they plan to pursue the Apprenticeship option and purchase a required log book to document their working hours. The College catalog Culinary Arts program description will include the criteria for students who plan to pursue the Chef Apprenticeship rank.</p>
HT 202	Practicum for Apprenticeship II	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					
HT 203	Practicum for Apprenticeship III	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					
HT 204	Practicum for Apprenticeship IV	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITL E	CR/H R	DESCRIPTION	
HT 205	Practicum for Apprenticeship V	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					DELETED ALL HT PRACTICUMS 201-206. These practicums were added for the Chef Apprenticeship Option for students who were pursuing the required 4,000 working hours for Apprenticeship status. With the deletion of the 2 credit hours each, HT 201-206 Practicums for Apprenticeship I-VI, and the requirement for students who are pursuing the ACF Chef Apprenticeship level to fulfill 4,000 hours of required work experience in the culinary field, it is recommended that a "Work Experience Coordinator" be assigned to assist with securing the required full-time employment, to ensure these students are employed in the culinary field where they are supervised by a qualified ACF chef and to document the students' employment, which is a requirement of the ACF for students to receive Apprenticeship status. In the proposed Culinary Arts curriculum, students who want to pursue the Apprenticeship option must inform the faculty they plan to pursue the Apprenticeship option & purchase a required log book to document their working hours. The proposed Culinary Arts curriculum provides a description for how students will pursue the Chef Apprenticeship status.
HT 206	Practicum for Apprenticeship VI	2-40-2	Lecture and supervised work experience under the direction of the Delaware Valley Chefs' Association. Required by the D.V.C.A. Apprenticeship Program.					
HT 210	American Cuisine and Menu Planning	1-4-3	Primary knowledge of American regional cuisines, including specialties, characteristics and ingredients. Preparation and presentation procedures for the production of regional dishes. This will be done through classroom instruction, demonstration and student laboratory practices. Recommended second semester. Prerequisite: HT 170.	CAHM 210	American Cuisine	2-4-4	American regional cuisines, including specialties, characteristics and ingredients are introduced. Preparation and presentation procedures for the production of regional dishes will be applied. This will be done through classroom instruction, demonstration and	REVISION: Change in course description & course title. There is an increase from 3 credit hours to 4 credit hours as well as the addition of 1 extra lecture hour. These changes reflect the standard for culinary courses in the industry and are consistent with the lecture/lab/credit hours for CAHM 151, CAHM 170 & CAHM 171. The change in distribution is necessary for the additional lab hour to advance the skill set for culinarians according to Department of Labor and American Culinary Federation requirements.



							student laboratory practices. Prerequisite: CAHM 170.	
--	--	--	--	--	--	--	--	--

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 211	International Cuisine	1-4-3	Traditions of food preparation and presentation of selected foreign cultures are studied and practiced. The regional and ethnic cuisines of a number of selected areas of the world are considered, including: Northern Europe, the Mediterranean, Latin America, the Middle East, and the Far East. Prerequisite: HT 170.	CAHM 211	Techniques of Garde Manger and International Cuisine	2-4-4	Traditions of food preparation and presentation of selected foreign cultures such as Northern Europe, the Mediterranean, Latin America, the Middle East, and the Far East. are studied and practiced. Students will also focus on the art of cold food preparation, production and presentation for items such as pates, terrines, salads, sausages, hors d'oeuvres, vegetables and fruit carvings, ice sculptures and cold dishes. Prerequisite: CAHM 170	REVISION: Change in course description and course title. The course content will combine the techniques of the HT 212 Garde Manger course. The increase from 3 credit hours to 4 credit hours provides additional lab time to accommodate the additional content as well as to advance the skill set for culinarians according to the Department of Labor and American Culinary Federation requirements and is consistent with the lecture/lab/credit hours for CAHM 151, CAHM 170, CAHM 171 & CAHM 210.
HT 212	Garde Manger		Students will acquire culinary knowledge of the art of garde manger, including specialties, characteristics and ingredients. Preparation, production and presentation procedures for pates, terrines, salads, sausages, hors d'oeuvres, vegetables and fruit carvings and cold dishes are studied through classroom instruction, demonstration and hands-on practice. Prerequisite: HT 170.					DELETED: This was a cold foods only course; the course contents will be presented in HT 211 and will be reflected in the HT 211 course revision.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 252	Intermediate Baking		Intermediate baking is the second in a series of three baking courses which prepare students for careers in baking, cooking, food service and management. In intermediate baking, the student learns intermediate skills through practical study and work in the classroom and bakery. The student will prepare basic sweet dough products, doughnuts, rolls and bread. Prerequisite: HT 151.				Students will focus on the art of cold food preparation, production and preparation for items such as production and presentation procedures for pates, terrines, salads, sausages, hors d'oeuvres, vegetables and fruit carvings and cold dishes are studied through classroom instruction, demonstration and hands-on practice. Prerequisite: HT 170.	DELETED. At this time the Culinary Arts program only needs 1 baking course; therefore, this course is not necessary.
HT 266	Law for Restaurateurs and Hotel Proprietors	3-0-3	Types of liabilities the restaurateur and hotel proprietors find in today's litigation-oriented society and the types of insurance necessary to protect their business and themselves. After an introduction to law and legal systems, students will learn how many types of law, from agency to zoning, apply in the hospitality	CAHM 266	Hospitality Law	3-0-3	Course description will be revised by Nancy Carr who has historically taught the course.	REVISION: Change in course description & title.

			industry. Prerequisite: Permission of Department Head. Offered in the spring only.					
--	--	--	--	--	--	--	--	--

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 270	Catering	2-4-4	A professional approach to providing food service for various occasions. Included are: client solicitation; presentation; menu planning and pricing of various types of table services and settings and packaging of the total occasion for the client. Prerequisite: HT 171 or permission of instructor.	CAHM 270	Advanced Food Production, Nutrition and Finishing	2-4-4	Students will learn the various stages of food production and will plan, prepare, and serve a menu. Introduction to the science of nutrition with an emphasis on its important in menu planning and food production will prepare students to take a nutrition certification exam from the National Restaurant Association Education Foundation (NRAEF). Prerequisite: CAHM 171	REVISION: Change in course title and course description. The course content will include Nutrition Certification instruction from the National Restaurant Association Educational Foundations (NRAEF).
HT 271	Food and Labor Cost Accounting	3-0-3	Accumulation, reporting and analysis of costs of producing and marketing food services. Cost analysis as a means of managerial control in such areas as personnel management, buying and food preparation. Prerequisite: ACCT 101. Offered in the fall only.	CAHM 271	Food, Beverage & Labor Cost Controls	3-0-3	The course examines the flow of data from various sources that can be used to analyze and control food, beverage and labor costs. Control tools and common techniques used by managers to synthesize information in quantitative decision making for food service operations will be presented. Prerequisite: CAHM 110	REVISION: The ACCT 101 prerequisite is removed because the course will focus more on the management controls needed in a food service operation; therefore, an accounting prerequisite is not necessary

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/H R	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 298	Internship in Hospitality Technologies	3-0-3	Required on-site training open only to HT students for pre-employment experience in one HT industry sector to be selected by the individual student: Hotel Rooms Division, Hotel Sales Division, Hotel Food and Beverage Division or Restaurant Division. Organized and structured within the framework of daily on-the-job tasks performed by the student in approximately 100 contact-hours and supervised by industry personnel management in conjunction with the instructor. Prerequisite: 45 semester hours in HT program, HT 198 and permission of Department Head.					DELETED. Consultants recommended this course deletion because of the revision to HT 198 and the option for Culinary Arts students to pursue the Apprenticeship rank.

## APPENDIX D

<b>American Culinary Federation Foundation Accrediting Commission (ACFFAC) Accredited Institutions</b>		
<b>COMMUNITY COLLEGE</b>	<b>PROGRAM</b>	<b>TOTAL CREDITS</b>
Anne Arundel Community College, MD	AAS Hotel/Restaurant Management Culinary Arts Operations Option	70
Hudson County Community College, Jersey City, NJ	Associate in Applied Science in Culinary Arts	70
J. Sargeant Reynolds Community College, VA	AAS Degree of Culinary Arts	68
	Hospitality Management Associate of Applied Science Degree	68
Tidewater Community College, VA	AAS Degree of Hospitality Management w/Culinary Arts Specialization	68
<b>Non-ACFFAC Accredited</b>		
<b>COMMUNITY COLLEGE</b>	<b>PROGRAM</b>	<b>TOTAL CREDITS</b>
Bucks County Community College, PA	Chef Apprenticeship: Foods Emphasis, AAS	60
	Food Service Management, AAS	63
Delaware County Community College	Hotel/Restaurant Management, AAS	61
Harrisburg Area Community College, PA	AA Degree Hospitality Management	69
	AA Degree HOTEL AND LODGING MANAGEMENT	68
	AA Degree RESTAURANT-FOOD SERVICE MANAGEMENT	73
	AA Degree Culinary Arts	75
Montgomery County Community College, PA	Chef Apprenticeship (Culinary Arts Option), AAS	66
	Hotel and Restaurant Management, AAS	63
	Hotel and Restaurant Management-Food Service, AAS	64



The American Culinary Federation, Inc. is the largest professional, not-for-profit organization for chefs and cooks in the United States, and was founded more than 75 years ago. ACF promotes the culinary profession by providing professional development, career building and networking opportunities to its members.

#### Additional Benefits...

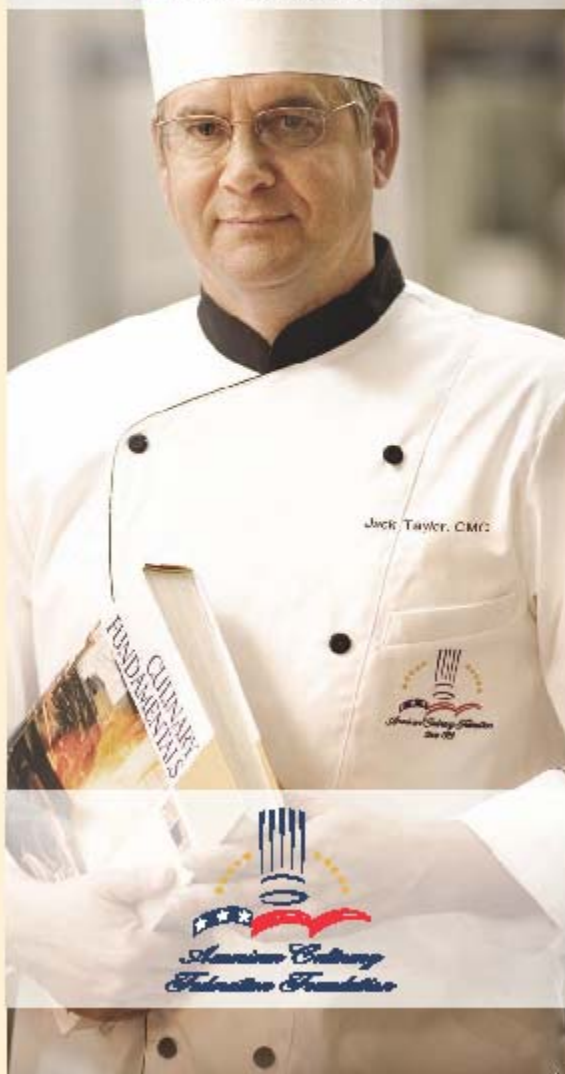
- Provides the public with a positive image of the industry.
- Promotes high standards for culinary professionals.
- Enhances students' credibility in obtaining employment.
- Assures students and the public that a program meets or exceeds an established standard.
- Provides external peer review to verify program quality.

#### Where Can I Get More Information About Programmatic Accreditation?

**American Culinary Federation**  
 180 Center Place Way • St. Augustine, FL 32095  
 Phone: (800) 624-9458 or (904) 824-4468  
 Fax: (904) 825-4758  
[www.acfchefs.org](http://www.acfchefs.org)

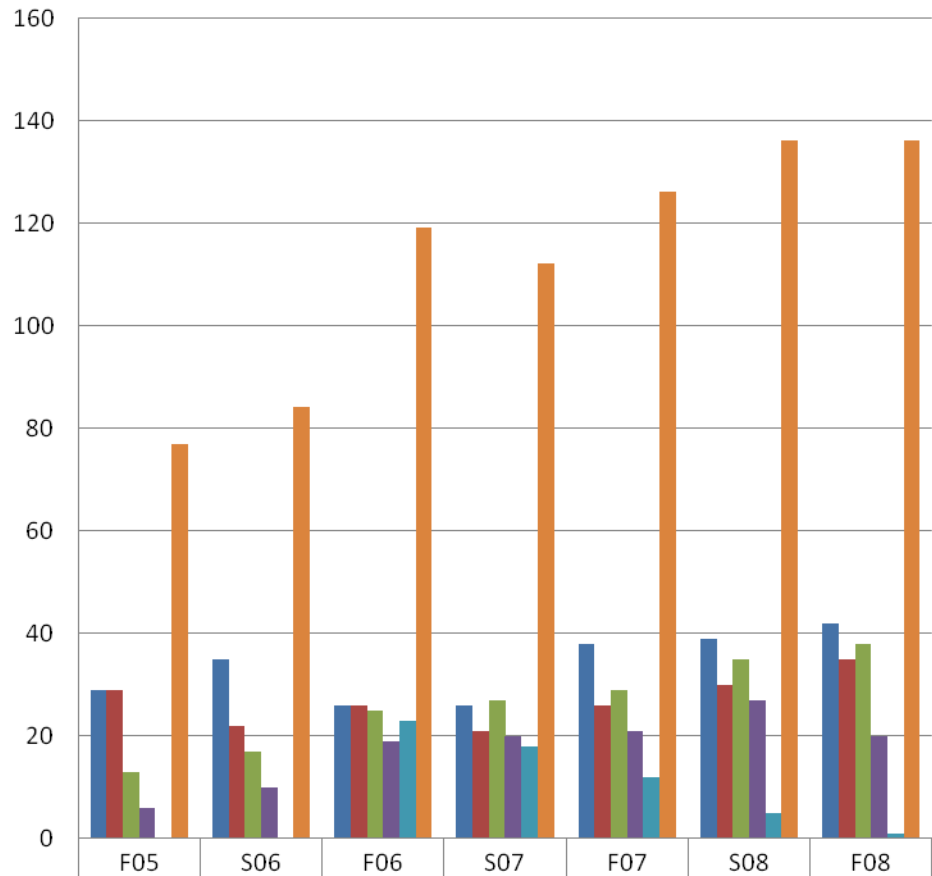


American Culinary  
 Federation Foundation  
 ★ Accreditation ★



# APPENDIX E

## CAHM Headcount Enrollment



■ Hospitality Tech/Chef Appr Opt	29	35	26	26	38	39	42
■ Hospitality Tech/Chef Option	29	22	26	21	26	30	35
■ Hospitality Tech/Hotel Mngmt	13	17	25	27	29	35	38
■ Hospitality Tech/Restrnt Mngmt	6	10	19	20	21	27	20
■ HRIM			23	18	12	5	1
■ TOTAL	77	84	119	112	126	136	136