Program Overview
The Culinary Arts Diploma prepares individuals for career opportunities in hotels, restaurants, clubs and institutional food service facilities. Responsibilities may include menu planning, purchasing food, equipment, and supplies, selecting, and developing recipes, selecting and using various food preparation methods and techniques. Management duties may include, but are not limited to financial planning, hiring, training and supervising employees.

Career Opportunities
According to the U.S. Bureau of Labor Statistics and the National Restaurant Association, meal preparation continues to shift out of the home, providing plentiful opportunities for chefs, cooks, and other food service workers. Americans spend more than $300 billion each year on meals eaten outside the home. The service industry currently employs 9,631,900 individuals and is projected to swell by 7.7% by 2018. Opportunities are available in hotels, restaurants, resorts, clubs, catering and corporate dining, government and school kitchens. Institutional Arts careers can lead in many different directions such as hospitality management, sales, product development, or owning your own business.

Program Outcomes
1. Graduates will have knowledge and skills in culinary arts.
2. Graduates will demonstrate knowledge and skills in restaurant operations.
3. Graduates will be experienced in food preparation and presentation for business and industry.
4. Graduates will be prepared for immediate employment in the food service industry.
5. Graduates may be eligible for Minnesota Food Manager Certification.
6. Graduates will create a professional career plan.
7. Graduates will apply analysis and problem solving to food production.

Program Faculty
Sara Johannes
sarah.johannes@saintpaul.edu
Sean Jones
sean.jones@saintpaul.edu
Nathan Sartain
nathan.sartain@saintpaul.edu

Textbook and Supply Costs
Students should expect to spend approximately $1,300.00 for books, uniform, and culinary supplies. This cost is in addition to the cost of tuition and fees.

Program Requirements
☐ Check off when completed

<table>
<thead>
<tr>
<th>Course</th>
<th>Cr</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULA 1405 Culinary Arts Foundations</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1415 Culinary Arts Foundations 2</td>
<td>4*</td>
</tr>
<tr>
<td>CULA 1425 Fundamentals of Pastry</td>
<td>1*</td>
</tr>
<tr>
<td>CULA 1435 Butchery and Charcuterie</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1445 Food Service Practicum</td>
<td>2</td>
</tr>
<tr>
<td>CULA 1455 Food Safety and Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>CULA 1465 Culinary Nutrition Theory</td>
<td>2</td>
</tr>
<tr>
<td>CULA 1505 Contemporary Bake Shop Production</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1515 Contemporary Pantry Production</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1525 Contemporary Range Production</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1545 Contemporary Quick Fare Production</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1555 Culinary Career Portfolio</td>
<td>1</td>
</tr>
<tr>
<td>CULA 1565 Principles of Culinary Leadership</td>
<td>2</td>
</tr>
<tr>
<td>CULA 1575 Artisan Baking and Pastry</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 1585 Introduction to Dining Room Service</td>
<td>1</td>
</tr>
<tr>
<td>CULA 1590 Café Dining Practicum</td>
<td>2</td>
</tr>
<tr>
<td>CULA 1700 Culinary Externship</td>
<td>3</td>
</tr>
<tr>
<td>CULA 1705 Sustainable Foods Practicum</td>
<td>1</td>
</tr>
<tr>
<td>CULA 2100 Menu Composition and Analysis</td>
<td>2</td>
</tr>
<tr>
<td>CULA 2105 Applied Restaurant Operations 1</td>
<td>3*</td>
</tr>
<tr>
<td>CULA 2110 Applied Restaurant Operations 2</td>
<td>3*</td>
</tr>
<tr>
<td>CULA 2115 Contemporary Dining Room Service</td>
<td>1</td>
</tr>
<tr>
<td>CULA 2220 Sensory Evaluation &amp; Wine Pairing</td>
<td>2*</td>
</tr>
<tr>
<td>CULA 2225 Garde Manger</td>
<td>1*</td>
</tr>
<tr>
<td>CULA 2230 Food, Beverage, Labor Cost Control</td>
<td>3</td>
</tr>
<tr>
<td>CULA 2235 Event Based Dining Capstone</td>
<td>2</td>
</tr>
</tbody>
</table>

Subtotal: 52

Goal 1: Communication .......................... 3
Goal 2: Math ................................. 6
Goal 3: Natural Sciences ......................... 3
Goal 4: Mathematical/Logical Reasoning .......... 3

Total Program Credits ................................ 58

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

See back of this guide for Program Start Dates, Course Sequence & Transfer Opportunities

Minimum Program Entry Requirements
Students entering this program must meet the following minimum program entry requirements:
Reading: Score of 240+ on Reading Comprehension or grade of “C” or better in READ 0721
Writing: Score of 240+ or grade of “C” or better in ENGL 0921
Arithmetic: Score of 250+

Assessment Results and Prerequisites:
Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.
**Program Start Dates**

Fall, Spring, Summer – only General Education courses

**Course Sequence**

The course sequence listed on the back is required for a full-time student.

**Accreditation**

This program is accredited by the American Culinary Federation Education Foundation’s Accrediting Commission (ACFEF)

The following sequence is required for a full-time student starting in Fall semester.

**First Semester**

CULA 1405 Culinary Arts Foundations 1 ........... 2  
CULA 1415 Culinary Arts Foundations 2 ........... 4  
CULA 1425 Fundamentals of Pastry ............... 1  
CULA 1435 Butchery and Charcuterie ............. 2  
CULA 1445 Food Service Practicum .............. 2  
CULA 1455 Food Safety and Sanitation ............ 2  
CULA 1465 Culinary Nutrition Theory ............. 2  
Goal 1: COMM 17XX .............................. 3  
COMM 1720 Interpersonal Communication (recommended). Must be completed prior to starting third semester coursework  
Total Semester Credits ........................................ 18

**Second Semester**

CULA 1505 Contemporary Bake Shop Production .... 2  
CULA 1515 Contemporary Pantry Production .......... 2  
CULA 1525 Contemporary Range Production ........... 2  
CULA 1545 Contemporary Quick Fare Production .... 2  
CULA 1555 Culinary Career Portfolio .............. 1  
CULA 1565 Principles of Culinary Leadership .......... 2  
CULA 1575 Artisan Baking and Pastry ............... 2  
CULA 1585 Introduction to Dining Room Service ... 1  
CULA 1590 Café Dining Practicum .................. 2  
Total Semester Credits ........................................ 16

**Third Semester (Summer)**

CULA 1700 Culinary Externship ...................... 3  
CULA 1705 Sustainable Foods Practicum ............ 1  
Goal 3 or 4: Natural Sciences or Mathematical/Logical Reasoning, ................... 3  
Total Semester Credits ........................................ 7

**Fourth Semester**

CULA 2100 Menu Composition and Analysis .......... 2  
CULA 2105 Applied Restaurant Operations 1 ....... 3  
CULA 2110 Applied Restaurant Operations 2 ........ 3  
CULA 2115 Contemporary Dining Room Service ..... 1  
CULA 2220 Sensory Evaluation & Wine Pairing ...... 2  
CULA 2225 Garde Manger ........................... 1  
CULA 2230 Food, Beverage, Labor Cost Control ... 3  
CULA 2235 Event Based dining Capstone .......... 2  
Total Semester Credits ........................................ 17

Total Program Credits ......................................... 58

**EXEMPLARY STATUS**

Saint Paul College’s Culinary Arts AAS degree and Culinary Arts Diploma programs are the only exemplary culinary programs in public education in Minnesota.

Exemplary Programs symbolize the highest educational standards recognized by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). The award is presented to programs that have proven full compliance with all ACFEFAC accreditation requirements in the last visiting team report along with excellent management of the program.