

Associate of Technical Studies Degree Public Service Technologies

Culinary Arts Technology (9730)

The culinary arts technology program consists of culinary technical core courses and general education basic and related courses. The degree program is operated jointly by Lakeland and the Auburn Career Center through the Northeast Ohio Culinary Institute (NOCI).

Students who complete the culinary arts technical core and receive the NOCI certificate are awarded 30 semester credit hours which can be applied towards an associate of technical studies (ATS) degree in culinary arts technology. The ATS degree requires that the students complete a minimum of 25 additional credit hours in prescribed general education, basic and related core courses at Lakeland.

Culinary arts technical core courses are delivered by Auburn at ACC and the tuition, fees, and payment and refund schedules are determined by ACC. General education, basic and related course requirements are delivered by Lakeland Community College. Tuition, fees, and payment and refund schedules are set by the college.

Culinary NOCI Technical Core Courses:

- Sanitation and Safety ServSafe
- Introduction to the Food Safety
- Produce Identification
- Meat and Seafood I.D. and Fabrication
- Skill I Basic Food
- Skills II and III
- Garde-Manager/Charcutiere
- Externship Program
- Breakfast Cookery
- Lunch Cookery
- American Regional
- Pastry Baking
- Menu Design and Planning
- Formal Table Service
- Classical Banquet Cuisine
- Classical Cuisine
- Chef du Cuisine

30 Semester Credit Hours

Lakeland General/Basic/Related Courses:

ENGL 1110 English Composition I (A)	3
OR	
ENGL 1111 English Composition I (B)	4
HLTH 1300 Nutrition and Family Health	2
MATH 1040 Applied Business Mathematics	2
BUSM 1800 Essentials of Management and Supervision	3
ENGL 1120 English Composition II	3
ACCT 1100 Introduction to Financial Accounting	4
ECON 1150 Basic Economics	3
TOUR 2260 Hospitality Cost Control and Loss Prevention	2
SPCH 1100 Effective Interpersonal Communications	3
TOUR 2250 Principles of Food and Beverage Management	2
Choose course(s) from the Arts and Humanities Electives list	3
Choose course(s) from the Social and Behavioral Sciences Electives list	3
Choose course(s) from technical electives list	2

35/37

Program Total: 65/67

**English course selection is based on placement test results (ENGL 1111 is 4 credits, only 3 credits apply to the degree).*

Arts and Humanities Electives: minimum 3 credits

ARTS 1120, 2220, 2230, 2240; ENGL 2250, 2260, 2280, 2290; HUMX 1100, 1200; MUSC 1200, MUSC 2200, 2250; PHIL 1500, 2000

Social and Behavioral Science Electives: minimum 3 credits

ANTH 1160; ECON 1150, 2500, 2600; GEOG 1500, 1600, 2500; HIST 1100, 1200, 2100, 2200, 2400; POLS 1300, 2500; PSYC 1500; SOCY 1150

Technical Electives: minimum 2 credits

BUSM 1300 Introduction to Business	3
BUSM 1330 Business Ethics	2
BUSM 1400 Professional Personal Selling	3
BUSM 2100 Business Law I	3
ITIS 1005 Computers and Information Processing	3