



# Culinary Arts

## PROGRAM DESCRIPTION

### Culinary Arts Degree Program

Rated as one of the Top 10 Best Culinary Schools in Ohio by Best Choice Schools in 2021, Hocking College's Culinary Arts program incorporates cooking and management skill training in a state-of-the-art kitchens.

As a student chef, students gain hands-on experience through coursework, live learning labs, and industry participation. Other benefits of this program include:

- Our program has been established for over 30 years and is an American Culinary Federation (ACF) accredited 2-year Associate Degree program. Culinary Arts students graduate with an ACF certification of Certified Culinarian.
- Our instructors average 25 years of industry experience, including our Certified Master Chef on staff
- Small class sizes offer students more one-on-one time with their instructors.
- There will be opportunities for students to receive the following certifications: ServSafe Food Protection Management, Hospitality Supervision, and Certified Culinarian.
- Participate in on-site practicums at Rhapsody Restaurant, the college-owned restaurant located on the historic Nelsonville Public Square.



## PLACES OF EMPLOYMENT

Hocking College alumni have or are currently working at the following:

**BrewDog • Columbus Convention Center • Catawba Island Club • Millstone BBQ • The Wilds • Cameron Mitchell Restaurants**

## ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure they have complete college funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

### PER SEMESTER

\$300.....Learning Fee  
\$20.....Health Center Services  
\$75.....Career Center Services

### OPTIONAL

\$53.....Parking  
\$275.....Smart Start\*

\*Recommended for all first-year college students



Pricing for housing and meal plans can be found at [hocking.edu/residence-halls](https://hocking.edu/residence-halls).

## DEGREE TRACK

The listed degree track is for students beginning classes in May 2022 who will pursue an Associate of Applied Business in Culinary Arts.



**QUESTIONS? CONTACT ME.**

**Susie Krutch**

Program Manager of Culinary Arts

krutchs@hocking.edu | (740) 753-7608

[www.hocking.edu/culinary-arts](http://www.hocking.edu/culinary-arts)

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	CULA-1101	Introduction to Baking & Culinary Industry	3.00	\$1,555
8 Weeks (2)	CULA-1109	Safety & Sanitation	1.00	\$270
8 Weeks (2)	CULA-1111	Stocks, Soups & Sauces	3.00	\$1,190
8 Weeks (2)	ENGL-1510	English Composition I	4.00	\$50
16 Weeks	CULA-1201	Catering Banquet Lab I	3.00	\$607
16 Weeks	GS-1010	Pathway to Prosperity	1.00	\$50
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$6,372
OUT-OF-STATE TUITION & FEES				\$8,627
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	CULA-1113	Fundamentals of Cuisine	3.00	\$985
8 Weeks (1)	CULA-1115	Baking Development: Breads & Pastries	3.00	\$654
8 Weeks (1)	CULA-1126	Planning & Purchasing	2.00	\$190
8 Weeks (2)	COMM-1130	Speech	3.00	\$50
8 Weeks (2)	CULA-2150	Nutrition in Commercial Food Service Operations	3.00	\$340
8 Weeks (2)	MATH-1103	Applied Mathematics	3.00	\$150
SEMESTER TOTAL			17.00	
IN-STATE TUITION & FEES				\$5,019
OUT-OF-STATE TUITION & FEES				\$7,274
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	ACC-1101	Financial Accounting I	3.00	\$55
8 Weeks (1)	CULA-2117	Garde Manger	3.00	\$943
8 Weeks (2)	CULA-2106	Meat/Poultry/Seafood Prod & Commissary	3.00	\$1,419
8 Weeks (2)	SUPR-1117	Hospitality Supervision	2.00	\$135
16 Weeks	CULA-2600	Culinary Arts Lab II (Practicum)	4.00	\$648
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$5,850
OUT-OF-STATE TUITION & FEES				\$8,105
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (2)	BIOS-1112	The Human Organism	4.00	\$500
8 Weeks (2)	GS-2010	Pathway to Prosperity II	1.00	\$50
16 Weeks	CULA-2228	American & International Cuisine	3.00	\$425
16 Weeks	CULA-2240	Table Service (SL)	1.00	\$0
16 Weeks	CULA-2650	Culinary Capstone Experience	3.00	\$1,386
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$5,061
OUT-OF-STATE TUITION & FEES				\$7,316
TOTAL CREDIT HOURS			62.00	
TOTAL IN-STATE TUITION & FEES				\$22,302*
TOTAL OUT-OF-STATE TUITION & FEES				\$31,322*

\*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.