



# 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 2017, 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:

- Instructors are experienced chefs, including two certified Master Chefs.
- 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.

## 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](http://hocking.edu/residence-halls).



# DEGREE TRACK

The listed degree track is for students beginning classes in May 2020 who will pursue an Associate of Applied Business in Culinary Arts.

| AUTUMN 1    |           |                                                 |                                              |                     |
|-------------|-----------|-------------------------------------------------|----------------------------------------------|---------------------|
| SCHEDULE    | COURSE    | COURSE NAME                                     | CREDIT HOURS                                 | COURSE FEE          |
| 8 Weeks (1) | CULA-1101 | Introduction to Baking & Culinary Industry      | 3.00                                         | \$1,554.89          |
| 8 Weeks (1) | ENGL-1510 | English Composition I                           | 4.00                                         | \$50                |
| 8 Weeks (2) | MATH-1103 | Applied Mathematics                             | 3.00                                         | \$150               |
| 8 Weeks (2) | CULA-1111 | Stocks, Soups & Sauces                          | 3.00                                         | \$1,190             |
| 8 Weeks (2) | CULA-1109 | Safety & Sanitation                             | 1.00                                         | \$270               |
| 16 Weeks    | GS-1010   | Pathway to Prosperity                           | 1.00                                         | \$50                |
|             |           |                                                 | <b>SEMESTER TOTAL</b>                        | <b>15.00</b>        |
|             |           |                                                 | <b>IN-STATE TUITION &amp; FEES</b>           | <b>\$5,854.89</b>   |
|             |           |                                                 | <b>OUT-OF-STATE TUITION &amp; FEES</b>       | <b>\$8,049.89</b>   |
| SPRING 1    |           |                                                 |                                              |                     |
| SCHEDULE    | COURSE    | COURSE NAME                                     | CREDIT HOURS                                 | COURSE FEE          |
| 8 Weeks (1) | CULA-1126 | Planning & Purchasing                           | 2.00                                         | \$190               |
| 8 Weeks (1) | CULA-1201 | Catering Banquet Lab I                          | 3.00                                         | \$607.17            |
| 8 Weeks (1) | CULA-1115 | Baking Development: Breads & Pastries           | 3.00                                         | \$653.89            |
| 8 Weeks (2) | CULA-1113 | Fundamentals of Cuisine                         | 3.00                                         | \$985               |
| 8 Weeks (2) | CULA-2150 | Nutrition in Commercial Food Service Operations | 3.00                                         | \$340               |
| 8 Weeks (2) | SUPR-1117 | Hospitality Supervision                         | 2.00                                         | \$135               |
|             |           |                                                 | <b>SEMESTER TOTAL</b>                        | <b>16.00</b>        |
|             |           |                                                 | <b>IN-STATE TUITION &amp; FEES</b>           | <b>\$5,501.06</b>   |
|             |           |                                                 | <b>OUT-OF-STATE TUITION &amp; FEES</b>       | <b>\$7,696.06</b>   |
| AUTUMN 2    |           |                                                 |                                              |                     |
| SCHEDULE    | COURSE    | COURSE NAME                                     | CREDIT HOURS                                 | COURSE FEE          |
| 8 Weeks (1) | CULA-2240 | Table Service (SL)                              | 1.00                                         | \$0                 |
| 8 Weeks (1) | CULA-2106 | Meat/Poultry/Seafood Prod & Commissary          | 3.00                                         | \$1,030             |
| 8 Weeks (1) | ACC-1101  | Financial Accounting I                          | 3.00                                         | \$55                |
| 8 Weeks (2) | CULA-2600 | Culinary Arts Lab II (Practicum)                | 4.00                                         | \$647.73            |
| 8 Weeks (2) | CULA-2117 | Garde Manager                                   | 3.00                                         | \$942.50            |
|             |           |                                                 | <b>SEMESTER TOTAL</b>                        | <b>14.00</b>        |
|             |           |                                                 | <b>IN-STATE TUITION &amp; FEES</b>           | <b>\$5,265.23</b>   |
|             |           |                                                 | <b>OUT-OF-STATE TUITION &amp; FEES</b>       | <b>\$7,460.23</b>   |
| SPRING 2    |           |                                                 |                                              |                     |
| SCHEDULE    | COURSE    | COURSE NAME                                     | CREDIT HOURS                                 | COURSE FEE          |
| 8 Weeks (1) | CULA-2228 | American & International Cuisine                | 3.00                                         | \$425               |
| 8 Weeks (1) | COMM-1130 | Speech                                          | 3.00                                         | \$50                |
| 8 Weeks (1) | PSYC-1120 | Organizational Behavior                         | 3.00                                         | \$50                |
| 8 Weeks (2) | CULA-2650 | Culinary Capstone Experience                    | 3.00                                         | \$1,385.67          |
| 8 Weeks (2) | BIOS-1112 | The Human Organism                              | 4.00                                         | \$190               |
| 8 Weeks (2) | GS-2010   | Pathway to Prosperity II                        | 1.00                                         | \$50                |
|             |           |                                                 | <b>SEMESTER TOTAL</b>                        | <b>17.00</b>        |
|             |           |                                                 | <b>IN-STATE TUITION &amp; FEES</b>           | <b>\$4,740.67</b>   |
|             |           |                                                 | <b>OUT-OF-STATE TUITION &amp; FEES</b>       | <b>\$6,935.67</b>   |
|             |           |                                                 | <b>TOTAL CREDIT HOURS</b>                    | <b>62.00</b>        |
|             |           |                                                 | <b>TOTAL IN-STATE TUITION &amp; FEES</b>     | <b>\$21,361.85*</b> |
|             |           |                                                 | <b>TOTAL OUT-OF-STATE TUITION &amp; FEES</b> | <b>\$30,141.85*</b> |

\*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.



**QUESTIONS? CONTACT ME.**

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