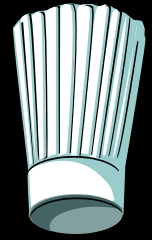


# FOOD SERVICE / CULINARY ARTS HOSPITALITY ADMINISTRATION



***“If you work just for money, you’ll never make it, but if you love what you’re doing and you always put the customer first, success will be yours.”***

Ray Kroc  
founder of McDonald’s

***“The discovery of a new dish confers more happiness on humanity than the discovery of a new star”***

Anthelme Brillat-Savarin  
French epicure and  
gastronome

## **CAREER OVERVIEW**

---

Extraordinary hospitality industry careers span the globe for graduates of the Foodservice Administration Program.

Management, Culinary and Pastry related careers offer unlimited opportunities for students of every background.

## **EMPLOYMENT TRENDS**

---

The Hospitality Industry is the nation's largest private sector employer. Over 2 million jobs are expected to be added in the next 10 years. Students have the opportunity to work locally or globally.

Typical Salaries:

**Restaurant General Manager** - \$75,000 + bonus

**Executive Chef** - \$73,400

**Sous Chef** - \$42,300

**Catering Sales Manager** - \$41,700

## **SKILLS FOR SUCCESS**

---

*Successful people in this field are:*

**FRIENDLY AND ENERGETIC**

**CREATIVE THINKERS**

**SELF MOTIVATED**

**PROBLEM SOLVERS**

**HANDS-ON PARTICIPANTS**

The Hospitality program at COD offers degrees and certificates that will allow graduates to participate in a wide range of food service, culinary and hotel fields.

Our program's commitment to excellence has earned accreditation from the American Culinary Federation (ACF) for the both the Foodservice Administration and Culinary Arts degrees.

### Foodservice Administration AAS Degree (ACF accredited)

Major Code: 3235

Program prepares students through a combination of hands-on technical training, communication and human relations skills to be an effective entry level manager in the Hospitality Industry.

Start with:		Credits
<b>Foods 1100</b>	Introduction to the Hospitality Industry	3
<b>Foods 1101</b>	Quantity Food Preparation	5
<b>Foods 2220</b>	Sanitation	2
	General Education Courses	2 or 3

*You may start your course of study in any term—these courses are recommended for a Fall start.*

### Culinary Arts AAS Degree (ACF accredited)

Major Code: 3231

Do you have a passion for food? Students will find the Culinary Arts Program both exciting and challenging. Classes are taught in a state-of-the-art kitchen, bakery, and dining room.

Start with:		Credits
<b>Foods 1101</b>	Quantity Food Preparation	5
<b>Foods 1109</b>	Nutrition for the Foodservice Professional	3
<b>Foods 2220</b>	Sanitation	2
	General Education	3

*You may start your course of study in any term—these courses are recommended for a Fall start.*

### Baking and Pastry Arts AAS Degree

Major Code: 3232

If you love to bake, the Baking and Pastry Arts degree is for you! Courses build on the foundations of basic baking to the most advanced pastry techniques. Students will work in a fully equipped commercial bake shop and learn from highly skilled instructors.

Start with:		Credits
<b>Foods 2220</b>	Food Service Sanitation	2
<b>Foods 2271</b>	Pastry Arts - Baking and Patisserie I	5
<b>English 1101</b>	English Composition I	3
<i>Either Spanish 1101</i>	Elementary Spanish I	3
<i>Or Foods 1104</i>	Cake Decorating and Confectionery	2

*You may start your course of study in any term—these courses are recommended for a Fall start.*

### Certificates

Pastry Arts Certificate	Major Code: <b>4232</b>
Culinary Arts Certificate	Major Code: <b>4233</b>
Foodservice Administration Certificate	Major Code: <b>4235</b>

Note: Some courses are offered only once a year.

If you are considering this program as an area of study, consult with a faculty adviser in this field.

	Location	Phone	Email
<b>David Kramer</b>	SCC 104B	942-2868	kramerd@cod.edu
<b>Tim Meyers</b>	SCC 104A	942-3223	meyerst@cod.edu
<b>Chris Thielman, coordinator</b>	SRC 1488	942-2720	thielman@cod.edu

Visit our website at [www.cod.edu/academic/acadprog/occ\\_voc/Food\\_Occ](http://www.cod.edu/academic/acadprog/occ_voc/Food_Occ)