

Chef Apprenticeship and Pastry Chef Apprenticeship option

Program **A5650**
Pastry Chef **A5660**
CIP 120503

Associate in Applied Science Degree

The Chef Apprenticeship program and the Pastry Chef Apprenticeship option prepare graduates to begin careers as certified professional chefs or pastry chefs. Through a combination of on-the-job skill training and professional education, students learn the necessary concepts, techniques and tools to succeed within the hospitality industry.

Through the apprenticeship training and education system, graduates may choose to earn Journey person documentation from the U.S. Department of Labor and the New Jersey Department of Education. This credential is valuable when seeking employment and professional advancement.

Coursework is coordinated with 6000 hours of documented on-the-job training under the supervision of a certified chef. It normally requires three to four years of part-time study combined with full-time work. The program is offered in cooperation with the U.S. Department of Labor, Bureau of Apprenticeship Training, New Jersey Department of Education, and participating food service employers.

Successful graduates will be able to:

- demonstrate proficiency in a variety of professionally recognized culinary skills;
- apply culinary skills in any production or food preparation station within a foodservice department;
- employ safe and sanitary practices within any food production department;
- develop and train kitchen personnel;
- create appropriate menus and recipes;
- appraise the needs of and have the ability to purchase food and non-food items for a food-service operation;
- design and plan buffets relevant to the needs of the consumer;
- demonstrate effective leadership in a culinary setting;
- demonstrate professional written and verbal communication and computation skills.

The recommended semester sequence is for students who attend classes part time while working full time at their apprenticeship training foodservice facility. Students may require more time to complete all major requirements.

Many of the credits earned in acquiring the A.A.S. degree can be applied to the B.S. degree offered through an articulation agreement with Fairleigh Dickinson University and the University of Delaware. Adjustments to the sequence may be required to meet the individual student's educational circumstances.

Admission to the program requires a high school diploma or its equivalent.

Curriculum

Code	Course (lecture/lab hours)	Credits
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 220	Chef Apprenticeship I (0/1000)	1
HOS 109	Advanced Culinary Arts (1/4)	3
IST 101	Computer Concepts with Applications (2/2)	3
HOS 221	Chef Apprenticeship II (0/1000)	1
HOS 102	Food Preparation II (1/4)	3
HOS 111	Culinary Math (1/0)	1
MAT 108	Topics in Mathematics (3/0) ¹	3
HPE 101	Basic Concepts of Nutrition (3/0)	3
HOS 217	Professional Baking I (1/4)	3
HOS 222	Chef Apprenticeship III (0/1000)	1
HOS 205	Menu Planning/Costing and Design (2/0)	2
ENG 101	English Composition I (3/0)	3
HOS 203	Hospitality Purchasing (3/0)	3
ENG 102	English Composition II (3/0) OR	3
ENG 112	English Composition II with Speech (3/0)	
HOS 223	Chef Apprenticeship IV (0/1000)	1
ACC 108	Hospitality Accounting (3/0)	3
HOS 209	Garde Manger (1/4)*	3
ACC 109	Food, Beverage and Labor Cost Control (3/0)*	3
HOS 224	Chef Apprenticeship V (0/1000)	1
HPE 110	Concepts of Health and Fitness (1/2)†	2
HOS 115	Food and Culture (2/2)	3
— —	General Education elective ²	3
BUS 240	Human Resource Management (3/0)	3
HOS 225	Chef Apprenticeship VI (0/1000)	1
— —	General Education elective ³	3
		65

* For the **Pastry Chef Apprenticeship option**, replace these two courses with:
HOS 218 Professional Baking II (1/4) 3 credits
HOS 219 Professional Baking III (1/3) 2 credits

¹ Or higher-level mathematics course.

² Select course from either Social Science or Humanities general education categories.

³ Select course from the following general education categories: Social Science, Humanities, Historical Perspective, Diversity and Global Perspective.

†HPE 111 is an acceptable alternative.

NOTE: All program listings are subject to periodic updates. Please consult your program advisor, academic division, or www.mccc.edu/programs_degree

