

## CULINARY ARTS AND HOSPITALITY

ECC's Culinary Arts & Hospitality Program has been recognized as having one of the best programs in the Midwest. If you have a passion to produce culinary and pastry creations and are seeking a degree, our program offers an AAS degree in each major hospitality discipline: culinary arts, pastry arts, and restaurant management. If you are working in the industry and need to enhance your technical skills, our program offers four culinary certificates, four pastry certificates, and three restaurant management certificates. Students learn about every aspect of the industry while developing their technical and employability skills. The program's core courses are learned in a classroom or online and then applied in our five commercial kitchen labs.

According to the Bureau of Labor Statistics 17.8 million people are employed in the hospitality industry. Employment is forecast to increase to 19.6 million jobs by 2020.

The Culinary Arts & Hospitality Program holds articulated agreements with multiple in-district secondary schools. Our program also has transfer agreements with a number of four-year institutions for students who wish to pursue a desired bachelor's degree.

### Entrance Requirements

None

### Program Requirements

Students must purchase a required ECC uniform and tool kit from the ECC Bookstore by the first day of class. Orders take two weeks to process, so please visit the ECC Bookstore for complete information and order forms.

### DEGREE CONFERRED: ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS

First Semester		Sem. Hrs.
HOS 100	Kitchen Techniques	1
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
PAS 101	Baking Fundamentals I	4
BUS 101	Business Communications	3
		Total: 16

Second Semester		Sem. Hrs.
CUL 110	Cooking Fundamentals II	6
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
BUS 142	Report Writing	3
SPN 101	Elementary Spanish I	4
		Total: 19

Third Semester		Sem. Hrs.
CUL 203	Meats and Seafood Principles	6
CUL 207	Garde Manger	4
HOS 220	Restaurant Service and Operations	4
HOS 120	ServSafe/BASSETT	0.5
HOS 214	Menu Design & Strategy	3
		Total: 17.5

Fourth Semester		Sem. Hrs.
CUL 208	Restaurant Food Production	6
HOS 218	Food, Beverage, and Labor Control	3
BIO 101	Nutrition for Today	3
Required Social/Behavioral Sciences Course*		3
		Total: 15

Fifth Semester		Sem. Hrs.
CUL 205	Culinary Internship	4
		Total: 4
		<b>Program Total: 71.5</b>

\*See page 35

### CERTIFICATE CONFERRED: VOCATIONAL SPECIALIST IN COOK

First Semester		Sem. Hrs.
HOS 100	Kitchen Techniques	1
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
BUS 101	Business Communications	3
		Total: 16

Second Semester		Sem. Hrs.
CUL 110	Cooking Fundamentals II	6
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
SPN 101	Elementary Spanish I	4
		Total: 16

Third Semester		Sem. Hrs.
CUL 203	Meats and Seafood Principles	6
CUL 207	Garde Manger	4
BUS 142	Report Writing	3
		Total: 13
		<b>Program Total: 45</b>

### CERTIFICATE CONFERRED: BASIC VOCATIONAL SPECIALIST IN PREP COOK

First Semester		Sem. Hrs.
HOS 100	Kitchen Techniques	1
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
		Total: 13

Second Semester		Sem. Hrs.
CUL 110	Cooking Fundamentals II	6
BUS 101	Business Communications	3
SPN 101	Elementary Spanish I	4
		Total: 13
		<b>Program Total: 26</b>

### CERTIFICATE CONFERRED: BASIC VOCATIONAL SPECIALIST IN COOK ASSISTANT/BAKER ASSISTANT

Courses	Sem. Hrs.
HOS 100 Kitchen Techniques	1
CUL 106 ServSafe Manager Certification	1
CUL 101 Cooking Fundamentals I	4
PAS 101 Baking Fundamentals I	4
HOS 101 Intro to the Hospitality Industry	3
<b>Program Total: 13</b>	

### CERTIFICATE CONFERRED: BASIC VOCATIONAL SPECIALIST IN ICE CARVING

Courses	Sem. Hrs.
HOS 100 Kitchen Techniques	1
CUL 106 ServSafe Manager Certification	1
CUL 210 Ice Carving	3
<b>Program Total: 5</b>	

• Although the course sequences as shown on this page are based on full-time enrollment, students may complete their course of study on a part-time or three-quarter time basis.

• The primary aim of these programs is to prepare students for immediate employment. However, many opportunities exist to include these courses in a bachelor's degree. See an advisor for information.

• Degrees and certificates are subject to change without notice. For the most current curricula, go to [elgin.edu/academics](http://elgin.edu/academics).

**DEGREE CONFERRED:  
ASSOCIATE OF APPLIED SCIENCE IN  
RESTAURANT MANAGEMENT**

First Semester	Sem. Hrs.
HOS 100 Kitchen Techniques.....	1
CUL 106 ServSafe Manager Certification.....	1
CUL 101 Cooking Fundamentals I.....	4
PAS 101 Baking Fundamentals I.....	4
HOS 101 Intro to the Hospitality Industry.....	3
BUS 101 Business Communications.....	3
<b>Total: 16</b>	

Second Semester	
HOS 220 Restaurant Service and Operations... .	4
HOS 120 ServSafe/BASSETT.....	0.5
HOS 212 Quantity Food Purchasing.....	3
HOS 215 Hospitality Supervision.....	3
BUS 120 Business Mathematics.....	3
BUS 131 Customer Service Solutions.....	1
<b>Total: 14.5</b>	

Third Semester	
HOS 225 Dining Room Management.....	6
HOS 214 Menu Design & Strategy.....	3
HOS 216 Beverage Management.....	3
BUS 142 Report Writing.....	3
<b>Total: 15</b>	

Fourth Semester.	
HOS 218 Food, Beverage, and Labor Control... .	3
HOS 205 Hospitality Law.....	3
BIO 101 Nutrition for Today.....	3
SPN 101 Elementary Spanish I.....	4
Required Social/Behavioral Science Course*.....	3
<b>Total: 16</b>	

Fifth Semester	
HOS 230 Hospitality Management Internship.. .	4
<b>Total: 4</b>	
<b>Program Total: 65.5</b>	

\*See page 35

**CERTIFICATE CONFERRED:  
VOCATIONAL SPECIALIST IN  
RESTAURANT SUPERVISOR**

First Semester	Sem. Hrs.
HOS 100 Kitchen Techniques.....	1
CUL 106 ServSafe Manager Certification.....	1
CUL 101 Cooking Fundamentals I.....	4
PAS 101 Baking Fundamentals I.....	4
HOS 101 Intro to the Hospitality Industry.....	3
BUS 101 Business Communications.....	3
<b>Total: 16</b>	

Second Semester	
HOS 220 Restaurant Service and Operations... .	4
HOS 120 ServSafe/BASSETT.....	0.5
HOS 212 Quantity Food Purchasing.....	3
HOS 215 Hospitality Supervision.....	3
BUS 131 Customer Service Solutions.....	1
BUS 120 Business Mathematics.....	3
<b>Total: 14.5</b>	

Third Semester	
HOS 225 Dining Room Management.....	6
HOS 214 Menu Design & Strategy.....	3
HOS 216 Beverage Management.....	3
BUS 142 Report Writing.....	3
<b>Total: 15</b>	

**Program Total: 45.5**

**CERTIFICATE CONFERRED:  
BASIC VOCATIONAL SPECIALIST IN  
RESTAURANT OPERATIONS**

First Semester	Sem. Hrs.
HOS 100 Kitchen Techniques.....	1
CUL 106 ServSafe Manager Certification.....	1
CUL 101 Cooking Fundamentals I.....	4
PAS 101 Baking Fundamentals I.....	4
HOS 101 Intro to the Hospitality Industry.....	3
<b>Total: 12</b>	

Second Semester	
HOS 220 Restaurant Service and Operations... .	4
HOS 120 ServSafe/BASSETT.....	0.5
BUS 131 Customer Service Solutions.....	1
HOS 216 Beverage Management.....	3
<b>Total: 9.5</b>	
<b>Program Total: 21.5</b>	

**DEGREE CONFERRED:  
ASSOCIATE OF APPLIED SCIENCE IN  
PASTRY ARTS**

First Semester	Sem. Hrs.
HOS 100 Kitchen Techniques.....	1
CUL 106 ServSafe Manager Certification.....	1
CUL 101 Cooking Fundamentals I.....	4
PAS 101 Baking Fundamentals I.....	4
PAS 103 Baking Theory.....	1
HOS 101 Intro to the Hospitality Industry.....	3
BUS 101 Business Communications.....	3
<b>Total: 17</b>	

Second Semester	
PAS 110 Baking Fundamentals II.....	6
PAS 104 Yeast Bread.....	6
HOS 212 Quantity Food Purchasing.....	3
SPN 101 Elementary Spanish I.....	4
<b>Total: 19</b>	

Third Semester	
PAS 202 Patisserie & Confections I.....	6
HOS 214 Menu Design & Strategy.....	3
HOS 215 Hospitality Supervision.....	3
BUS 142 Report Writing.....	3
<b>Total: 15</b>	

Fourth Semester	
PAS 280 Patisserie & Confections II.....	6
PAS 220 Customer Service Operations.....	2
HOS 218 Food, Beverage, and Labor Control... .	3
BIO 101 Nutrition for Today.....	3
Required Social/Behavioral Science Course*.....	3
<b>Total: 17</b>	

Fifth Semester	
PAS 205 Pastry Internship.....	4
<b>Total: 4</b>	
<b>Program Total: 72</b>	

\*See page 35

**CERTIFICATE CONFERRED:  
VOCATIONAL SPECIALIST IN BAKERY  
SUPERVISOR**

First Semester	Sem. Hrs.
HOS 100 Kitchen Techniques.....	1
CUL 106 ServSafe Manager Certification.....	1
CUL 101 Cooking Fundamentals I.....	4
PAS 101 Baking Fundamentals I.....	4
PAS 103 Baking Theory.....	1
HOS 101 Intro to the Hospitality Industry.....	3
BUS 101 Business Communications.....	3
<b>Total: 17</b>	

Second Semester	
PAS 110 Baking Fundamentals II.....	6
HOS 212 Quantity Food Purchasing.....	3
PAS 104 Yeast Bread.....	6
SPN 101 Elementary Spanish I.....	4
<b>Total: 19</b>	

Third Semester	
PAS 202 Patisserie & Confections I.....	6
HOS 215 Hospitality Supervision.....	3
BUS 142 Report Writing.....	3
<b>Total: 12</b>	
<b>Program Total: 48</b>	

• Although the course sequences as shown on this page are based on full-time enrollment, students may complete their course of study on a part-time or three-quarter time basis.

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CERTIFICATE CONFERRED:

**VOCATIONAL SPECIALIST IN BAKER**

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<b>First Semester</b>	<b>Sem. Hrs.</b>
HOS 100 Kitchen Techniques. . . . .	1
CUL 106 ServSafe Manager Certification. . . . .	1
PAS 101 Baking Fundamentals I . . . . .	4
CUL 101 Cooking Fundamentals I . . . . .	4
PAS 103 Baking Theory . . . . .	1
HOS 101 Intro to the Hospitality Industry . . . . .	3
BUS 101 Business Communications. . . . .	3

Total: 17

**Second Semester**

PAS 110 Baking Fundamentals II. . . . .	6
PAS 104 Yeast Bread. . . . .	6
BUS 142 Report Writing. . . . .	3
SPN 101 Elementary Spanish I . . . . .	4

Total: 19

**Program Total: 36**

CERTIFICATE CONFERRED:

**BASIC VOCATIONAL SPECIALIST IN DECORATIVE PASTRY**

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<b>Courses</b>	<b>Sem. Hrs.</b>
CUL 106 ServSafe Manager Certification. . . . .	1
HOS 100 Kitchen Techniques. . . . .	1
PAS 101 Baking Fundamentals I . . . . .	4
PAS 204 Decorative Pastry . . . . .	6

**Program Total: 12**

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• Although the course sequences as shown on this page are based on full-time enrollment, students may complete their course of study on a part-time or three-quarter time basis.

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