



ORIENTATION

CULINARY, BAKING,
AND HOSPITALITY
MANAGEMENT
DEGREE PROGRAMS

AGENDA

- **Welcome**
- **Introduction of Instructors**
- **Programs of Study**
- **Requirements**
- **Uniform Policy**
- **Knives and Tools**
- **Flavors Restaurant**
- **Work-Based Learning**
- **Tour of the Kitchen**



WELCOME

Overview of the Culinary, Baking, and Hospitality Programs

- History of our program
- ACF Accreditation
- The typical student



WHAT CAN I EXPECT?

- Degrees, Diplomas, Certificates
- Full- or Part-time
- Class size and group work
- Work Opportunities
- Costs: tuition and fees, books, knives and tools, uniforms



INSTRUCTORS

Click on link for chef bios.

<https://www.waketech.edu/programs-courses/credit/culinary-arts/faculty>

Jeff Hadley, Department Head

Jim Hallett

Phil Bales

Aaron Stumb

**Caralyn House, Baking Lead
Instructor**

Leslie DeMarco

Eric Stopka

Melissa Attanas

Heather Therien

**Jane Broden, Hospitality Lead
Instructor**

Suya Campos-Rosa

Adjunct Instructors

ADJUNCT INSTRUCTORS

Our adjunct instructors may change each semester. They are industry professionals who take time out of their busy schedules to teach a class or two. Each is a specialist in their area.

Recent adjunct instructors include:

- Smith Joslin, Whole Foods Bakehouse Commissary
- Corinna Morris, Prestonwood Country Club
- Suzanne Downs, Fearrington House Restaurant
- Stephanie Nikolic, Bun Buzzed
- Aris Ragouzeos, Retired from GSK
- Patty Robinson, F & D Huebener, LLC
- Brandon Levtzow, Hyatt Hotels
- Anthony Wilkens, Another Broken Egg
- Barry Schuster, NC Central Hospitality

PROGRAMS OF STUDY

Culinary

Baking

Hospitality

Degrees and Diplomas

Adding Certificates - <http://www.waketech.edu/programs-courses/credit/hospitality-management/degree-certificates>

Advising – especially if you are considering adding a certificate, or double/triple majoring



ACADEMIC REQUIREMENTS

Pre- and Co-Requisites

ServSafe Certification – required of every student, and part of every student's first semester

General Education Credits

- Can be transferred from another school or curriculum
- ENG 111 and ENG 112 or ENG 114 (take 2 of these)
- MAT 110
- PSY 118
- ART 131 or HUM 115



CULINARY ARTS

Culinary Arts Degree - A55150-Day Only

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of food service settings including full service restaurants, hotels, resorts, clubs, catering operations, contract food service, and health care facilities.

Course offerings emphasize practical application, a strong theoretical knowledge base, and professionalism and provide the critical competencies to successfully meet industry demands. Courses also include sanitation, food/beverage service and control, baking, garde manger, American/International cuisines, and hospitality supervision.

Graduates should qualify for entry-level positions such as line cook, station chef, and assistant pastry chef. American Culinary Federation certification is available to graduates. With experience, graduates may advance to positions such as sous-chef, executive chef, or food service manager.

Culinary Arts Diploma - D55150-Day Only

The culinary arts diploma includes basic and more advanced courses to help prepare students for entry into the culinary field or to advance in their current foodservice positions.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands on kitchen skill development.

Course credits are transferable to the Culinary Arts associate degree program.

Culinary Arts Certificate - C55150A-Day and Evening

The Culinary Certificate includes basic courses to help prepare students for entry into the culinary field or to advance in their current foodservice jobs.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands-on kitchen skill development.

Courses credits are transferable to the Culinary Arts associate degree program.

CULINARY PROGRAM SEQUENCE

First Semester

| | | |
|---------|----------------------------------|---|
| CUL 110 | Sanitation and Safety..... | 2 |
| CUL 140 | Culinary Skills I..... | 5 |
| ENG 111 | Writing and Inquiry..... | 3 |
| MAT 110 | Math Measurement & Literacy..... | 3 |

Second Semester

| | | |
|---------|-------------------------------------|---|
| CUL 160 | Baking I..... | 3 |
| CUL 170 | Garde-Manger I..... | 3 |
| CUL 240 | Culinary Skills II..... | 5 |
| HRM 245 | Human Resources Management Hosp...3 | |

Complete Culinary Arts certificate (C55150A):

CUL 110, CUL 140, CUL 160 or CUL 170, CUL 240, HRM 245

Third Semester

| | | |
|----------|-----------------------------------|---|
| CUL 112 | Nutrition for Foodservice..... | 3 |
| CUL 112A | Nutrition for Fdsv Lab..... | 1 |
| ENG 112 | Writing/Research in the Disc..... | 3 |
| HRM 260 | Procurement for Hospitality..... | 3 |

Fourth Semester

| | | |
|---------------------------|------------------------------------|---|
| CUL 135 | Food and Beverage Service..... | 2 |
| CUL 135A | Food and Beverage Service Lab..... | 1 |
| CUL 250 | Classical Cuisine..... | 5 |
| WBL 112 | Work-Based Learning I..... | 2 |
| Fall Elective List I..... | | 2 |
| CUL 260 | Baking II..... | 3 |

Fifth Semester

| | | |
|---------|------------------------------------|---|
| CUL 230 | Global Cuisines..... | 5 |
| HRM 220 | Cost Control-Food and Beverage...3 | |
| SPA 120 | Spanish for the Workplace..... | 3 |
| CUL 270 | Garde Manager II..... | 3 |

Sixth Semester

| | | |
|------------------------------------|-------------------------------|---|
| PSY 118 | Interpersonal Psychology..... | 3 |
| Humanities/Fine Arts Elective..... | | 3 |

Complete Culinary Arts Diploma (D55150):

CUL 110, CUL 140, ENG 111, MAT 110, CUL 160, CUL 170, CUL 240, and HRM 245, + Select six credits from HRM 260, HRM 220, and CUL 112/A, and select ten credits from BPA 150, CUL 130, CUL 214, CUL 260 or CUL 270

Fall Elective List (Select one of the following):

| | | |
|---------|------------------------|---|
| CUL 130 | Menu Design..... | 2 |
| CUL 214 | Wine Appreciation..... | 2 |

Other Electives

| | | |
|---------|--------------------------------|---|
| BPA 150 | Artisan & Specialty Bread..... | 4 |
| WBL 122 | Work-Based Learning II..... | 2 |

Humanities Elective (Select one course from the following):

| | | |
|---------|------------------------|---|
| HUM 115 | Critical Thinking..... | 3 |
| ART 131 | Drawing..... | 3 |

Graduation Requirements.....72 Credit Hours

BAKING & PASTRY ARTS

All core classes are taught in 8 week semesters

Baking and Pastry Arts Degree - A55130-Day Only

The Baking and Pastry Arts curriculum is designed to prepare students with the skills and knowledge required for employment in the baking/pastry industry including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries.

Course offerings emphasizing practical application, a strong theoretical knowledge base, and professionalism provide the critical competencies to meet industry demands. Course work includes specialty/artisan breads, desserts, pastries, candies, decorative work, high-volume production and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification is available to graduates.

Baking and Pastry Arts Diploma - D55130-Day Only

The Baking and Pastry Arts diploma includes basic and more advanced courses to help prepare students for entry into the baking field or to advance in their current foodservice positions.

Courses address both the art and the science of baking. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands on kitchen skill development.

Baking and Pastry Arts Fundamentals - Certificate - C55130A

Bread Baker Certificate- C55130B

Confectioner's Certificate- C55130C

Cake Decorator Certificate- C55130D

-Day Only

The Baking and Pastry Arts certificates include basic courses to help prepare students for entry into the baking field or to advance in their current food service jobs. Courses address both the art and the science of baking. Students learn basic sanitation, cooking and baking principles, as well as pastry, confection and production baking skills. The majority of class is devoted to actual hands-on baking skill development.

BAKING AND PASTRY PROGRAM SEQUENCE

First Semester (1st 8 weeks)

| | | |
|---------|----------------------------|---|
| CUL 110 | Sanitation and Safety..... | 2 |
| CUL 142 | Fundamentals of Food..... | 5 |
| CUL 160 | Baking I..... | 3 |

First Semester (2nd 8 weeks)

| | | |
|---------|------------------------------|---|
| BPA 120 | Petits Fours & Pastries..... | 3 |
| CUL 150 | Food Science..... | 2 |
| CUL 260 | Baking I..... | 3 |

Complete Baking and Pastry Arts Certificate (C55130A)

16 credit hours: CUL 110, CUL 142, CUL 160, BPA 120 and CUL 260

Second Semester (1st 8 weeks)

| | | |
|-----------|---------------------------------|---|
| CUL 112 A | Nutrition for Foodservice..... | 4 |
| BPA 210 | Cake Design and Decorating..... | 3 |
| BPA 220 | Confection Artistry..... | 4 |

Second Semester (2nd 8 weeks)

| | | |
|---------|--------------------------------------|---|
| BPA 130 | European Cakes & Tortes..... | 3 |
| BPA 150 | Artisan & Specialty Breads..... | 4 |
| HRM 245 | Human Resources Management Hosp..... | 3 |

Third Semester (1st 8 weeks)

| | | |
|----------|---|---|
| BPA 230 | Chocolate Artistry..... | 3 |
| BPA 230A | Chocolate Artistry Lab..... | 1 |
| BPA 260 | Pastry & Baking Marketing..... | 3 |
| WBL 132 | Work-Based Learning (16 week course)... | 2 |

Third Semester (2nd 8 weeks)

| | | |
|---------|--|---|
| BPA 240 | Plated Desserts..... | 3 |
| BPA 250 | Dessert & Bread Production..... | 5 |
| WBL 132 | Work-Based Learning I (16 week course).... | 2 |

General Education Credits (Take Any Semester)

| | | |
|------------------------------------|-----------------------------------|---|
| PSY 118 | Interpersonal Psychology..... | 3 |
| ENG 111 | Writing and Inquiry..... | 3 |
| ENG 112 | Writing/Research in the Disc..... | 3 |
| Humanities/Fine Arts Elective..... | | 3 |
| MAT 110 | Math Measurement & Literacy..... | 3 |

Humanities/Fine Arts Electives

| | | |
|---------|------------------------|---|
| HUM 115 | Critical Thinking..... | 3 |
| ART 131 | Drawing I..... | 3 |

Graduation Requirements.....73 Credit Hours

HOSPITALITY MANAGEMENT

Hospitality Management Degree - A25110-Day and online

The Hospitality Management curriculum prepares students to understand and apply the administrative and practical skills needed for supervisory and managerial positions in hotels, motels, resorts, inns, restaurants, institutions, and clubs.

Course work includes front office management, guest services, sanitation, menu writing, quality management, purchasing, and other areas critical to the success of hospitality professionals.

Upon completion, graduates should qualify for supervisory or entry-level management positions in food and lodging including: front office, reservations, housekeeping, purchasing, dining room, and marketing. Opportunities are also available in the support areas of food and equipment sales.

Hospitality Management Diploma - D25110A-Day

The hospitality management diploma prepares students to understand and apply the administrative and practical skills needed for positions in the hospitality industry. It also applies advanced classes in the hospitality and business field. Students may also choose concentrations in restaurant or hotel management. Course work includes guest services, human resource management, and other areas critical to the success of hospitality professionals. Upon completion, graduates should qualify for entry level supervisory or management training positions in the hospitality industry.

Hospitality Restaurant Management Certificate - C25110D-Day

The restaurant management certificate prepares students to understand and apply the administrative and practical skills needed for positions in the restaurant industry. Course work includes guest services, sanitation, human resource management, and other areas critical to the success of restaurant professionals. Upon completion, graduates should qualify for entry level supervisory or management training positions in the restaurant industry.

Procurement Management Certificate – C25110E-Day

The procurement management certificate provides students with skills specific to positions in food ordering industry. Course work includes procurement, sanitation, culinary skills, and accounting. Upon completion, graduates should qualify for entry-level supervisory or management training positions in food procurement.

Hospitality Management Core Certificate – C25110F-Online only

The hospitality management core certificate provides students an understanding of management and practical skills for the hospitality industry. Course work includes guest services, human resource management, leadership and other areas critical to the success of hospitality professionals. Upon completion, graduates should qualify for entry-level supervisory or management training positions in the hospitality industry.

Hospitality Event Coordinator Certificate - C25110G -Day Only

The event management certificate prepares students to understand and apply the administrative and practical skills needed for positions in the field of meeting and convention planning. Course work includes guest services, event planning, marketing, and other areas critical to the success of industry professionals. Upon completion, graduates should qualify for entry level supervisory or management training positions in the meeting and convention planning field.

Hospitality Hotel Operations Certificate- C25110H –Day

The hotel management certificate prepares students to understand and apply the administrative and practical skills needed for positions in the hotel industry. Course work includes guest services, sanitation, human resource management, and other areas critical to the success of hotel professionals. Upon completion, graduates should qualify for entry level supervisory or management training positions in the hotel industry.

Foodservice Entrepreneurship Certificate - C25110J-Day

The entrepreneur certificate gives students basic business skills specific to the hotel and restaurant industry. Course work includes guest services, human resource management, basic business and entrepreneurship studies, and other areas critical to the success of industry professionals. Upon completion, graduates should have a good understanding of the basics of setting up a business in the hospitality industry.



HOSPITALITY PROGRAM SEQUENCE

First Semester

| | | |
|---------|-------------------------------------|---|
| CUL 110 | Sanitation and Safety..... | 2 |
| ENG 111 | Writing and Inquiry..... | 3 |
| HRM 110 | Introduction to Hosp & Tourism..... | 3 |
| MAT 110 | Math Measurement & Literacy..... | 3 |
| PSY 118 | Interpersonal Psychology..... | 3 |
| ___ ___ | *Elective List I | 2 |

Second Semester

| | | |
|----------|------------------------------------|---|
| CUL 135 | Food and Beverage Service..... | 2 |
| CUL 135A | Food and Beverage Service Lab..... | 1 |
| HRM 245 | Human Resource Mgmt – Hosp..... | 3 |
| CUL 142 | Fundamentals of Food OR | |
| CUL 140 | Culinary Skills I..... | 5 |
| HUM 115 | Critical Thinking..... | 3 |
| ___ ___ | *Elective List II..... | 2 |

Third Semester

| | | |
|---------|---------------------------------------|---|
| HRM 220 | Cost Control - Food and Beverage..... | 3 |
| HRM 275 | Leadership-Hospitality..... | 3 |
| HRM 240 | Marketing for Hospitality..... | 3 |

Fourth Semester

| | | |
|---------|---------------------------------|---|
| WBL 112 | Work-Based Learning I..... | 2 |
| HRM 235 | Quality Mgmt – Hospitality..... | 3 |

| | | |
|---------|--------------------------------|---|
| SPA 120 | Spanish for the Workplace..... | 3 |
| ___ ___ | *Elective List III..... | 3 |

Fifth Semester

| | | |
|---------|--------------------------------------|---|
| ACC 175 | Hotel and Restaurant Accounting..... | 4 |
| HRM 140 | Legal Issues – Hospitality..... | 3 |
| ___ ___ | *English Elective..... | 3 |
| ___ ___ | *Elective List IV..... | 3 |

Complete Hospitality Restaurant Management certificate (C25110D): CUL 110, HRM 110, HRM 215, HRM 245, HRM 275, CUL 135 and CUL 135A

Complete Procurement Management certificate (C25110E): ACC 175, CUL 110, CUL 140 OR CUL 142, HRM 220 and HRM 260

Complete Hospitality Management Core certificate (C25110F): HRM 110, HRM 140, HRM 245, HRM 275 and HRM 280

Complete Hospitality Event Coordinator certificate (C25110G): HRM 110, HRM 140, HRM 240, HRM 235, HRM 125 and HRM 210

Complete Hospitality Hotel Operations certificate (C25110H): CUL 110, HRM 110, HRM 120, HRM 210 and HRM 245.

Complete Foodservice Entrepreneurship certificate (C25110J): BUS 139, CUL 110, HRM 245, HRM 140, HRM 220 and HRM 240.

Complete Hospitality Management diploma (D25110): CUL 110, ENG 111, HRM 110, MAT 110, HRM 140, HRM 240, HRM 220, HRM 245; Take one course from BUS 139, CUL214, or HRM 225; Choose 8 credits from ACC 175, CUL 130, CUL 135, CUL 135A, CUL 142, HRM 260; Choose 8 credits from WBL 112, HRM 120, HRM 210, SPA 120

HOSPITALITY PROGRAM SEQUENCE CONTINUED

English Electives (Select one course from the following list):

ENG 112 Writing/Research in the Disc.....3

ENG 114 Prof Research and Reportin.....3

Elective List I (Select one or both course(s) from the following list):

CUL 214 Wine Appreciation.....2

HRM 120 Front Office Procedures.....3

Elective List II (Select one or both course(s) from the following list):

CUL 130 Menu Design2

HRM 225 Beverage Management.....3

Elective List III: (Select one or both course(s) from the following list):

BUS 139 Entrepreneurship I.....3

HRM 210 Meetings & Event Planning.....3

Elective List IV (Select 3 credits from the following list):

BUS 139 Entrepreneurship I.....3

BUS 230 Small Business Management.....3

CUL 130 Menu Design.....2

CUL 214 Wine Appreciation.....2

HRM 120 Front Office Procedures.....3

HRM 125 Etiquette for Hospitality.....1

HRM 210 Meetings & Event Planning.....3

HRM 215 Restaurant Management.....3

HRM 225 Beverage Management.....3

HRM 260 Procurement for Hospitality.....3

Graduation Requirements.....68 Credit Hours

TECHNICAL REQUIREMENTS

The hospitality industry is demanding

Communication

Physical Strength and Stamina

Mobility and Motor Skills

Sensory

Interpersonal and Emotional



UNIFORM POLICY

Why we wear what we wear

- Hat
- Neckerchief
- Pants
- Shoes
- Apron
- Chef Jacket
- Name embroidered

Wear it proudly

Using Financial Aid

Walk into the kitchen in complete uniform. Dress in the locker rooms, not the kitchen.



KNIVES AND TOOLS

CHEF CULINARY SET

9" CHEF'S KNIFE-GENESIS

6" BONING KNIFE

11" WAVY EDGE SLICER

3" PARING KNIFE

10" STEEL-GENESIS

KITCHEN SHEARS

BENCH SCRAPER

8" OFFSET SPATULA

MICROPLANE GRATER W/ HANDLE

1" MELON BALLER

MEASURING SPOON SET

MEASURING CUP SET

16" POLYURETHANE PASTRY BAG

16" POLYURETHANE PASTRY BAG

SMALL DECORATING TUBE SET

#4 STAR TUBE

#4 PLAIN TUBE

POCKET THERMOMETER

SWIVEL PEELER-PLASTIC HANDLE

TRIPLE ZIP KNIFE CASE

DIGITAL SCALE



KNIVES AND TOOLS

Baking Kit

5 PC. MODELING TOOL SET

FONDANT SMOOTHER

4 PIECE ARTIST BRUSH SET

SMALL COUPLER

LARGE DECORATING TUBE SET

PASTRY COMB

10" OFFSET SPATULA-PLASTIC HANDLE

HOBBY KNIFE

8" SPATULA-PLASTIC HANDLE

1" PASTRY BRUSH

FISH BONE PLIERS

FISH BONE TWEEZER - ANGLED TIP

4" TRIANGULAR PASTRY SPATULA

FLUTED CUTTER SET-ROUND



KNIVES AND TOOLS

- Other tools
- Where to buy
- Cost
- Using Financial Aid



FLAVORS RESTAURANT



How it operates

How to make a reservation

<https://www.waketech.edu/flavors>

Students as servers;
students as cooks

Baking classes assist with
providing desserts and
breads



WORK-BASED LEARNING AND EMPLOYMENT RESOURCES

Why required

Requirements

Employment resources

<https://www.waketech.edu/about-waketech/careers-employment/careers>

Study Abroad Opportunities



ONCE I GRADUATE, WHAT CAN I EXPECT?



- Where can I find work after I graduate?
- Student Success Stories <http://www.waketech.edu/programs-courses/credit/baking-culinary-and-hospitality/graduate-job-placement>
- As a graduate, you can apply for Certified Culinarian® (CC®) or Certified Pastry Culinarian® (CPC®) with the American Culinary Federation (ACF).
- Can I transfer to another school?
- Will any of my credits transfer?



American Culinary Federation
The Standard of Excellence for Chefs

TOUR OF THE KITCHENS

Questions? / Comments?

How to contact us:

- Jeff Hadley, Department Head for Culinary, Baking, and Hospitality Programs
jjhadley@waketech.edu 919-866-5990



Tour of Kitchens

Culinary, Baking and Hospitality Website:

<http://www.waketech.edu/programs-courses/credit/baking-culinary-and-hospitality>