ORIENTATION

CULINARY, BAKING, AND HOSPITALITY MANAGEMENT DEGREE PROGRAMS

AGENDA

- Welcome
- 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
  - Hospitality- 1984
  - Culinary - 1989
  - Baking - 2008
- 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



PROGRAMS OF STUDY

Culinary

Baking

Hospitality

- Degrees and Diplomas
- Adding Certificates

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



DEGREES, DIPLOMAS, AND CERTIFICATES

We offer degrees, diplomas, and certificates in each program: Culinary, Baking and Hospitality.

- A certificate is 15-17 credit hours, usually 5 classes. It can be completed in 1-2 semesters.
- A diploma is 40-45 credit hours, usually 12-15 classes. A diploma will take 3-4 semesters to complete.
- An associate degree is 68-72 hours, composed of 20+ classes, and often takes 2 years to complete when attending school full-time.

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



TECHNICAL REQUIREMENTS

THE HOSPITALITY INDUSTRY IS DEMANDING BUT REWARDING. IT REQUIRES:

Communication Skills

Physical Strength and Stamina

Mobility and Motor Skills

Sensory Skills

Interpersonal and Emotional Strength







UNIFORM POLICY



Why we wear what we wear

- Hat
- 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

Culinary Kit

The tool kit required for Culinary Majors is posted on the culinary website and items are

available in the bookstore.

https://www.waketech.edu/programs-courses/credit/culinary-arts/uniform-equipment





KNIVES AND TOOLS

Baking Kit

The tool kit required for Baking Majors is posted on the baking website and is available in the bookstore. You may purchase items on your own as well.

https://www.waketech.edu/programs-courses/credit/baking-and-pastry-arts/uniform-equipment



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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/careerservices/career-lens-lab

Study Abroad Opportunities

College Central Network®

ONCE I GRADUATE, WHAT CAN I EXPECT?



- Where can I find work after I graduate?
- 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?

ACF

American Culinary Federation

The Standard of Excellence for Chefs

TOUR OF THE KITCHENS

Questions? / Comments?

Contact: Aaron Stumb

Department Head
Culinary, Baking and Hospitality programs
awstumb@waketech.edu | 919-866-5992



Culinary, Baking and Hospitality websites

www.waketech.edu/programs-courses/credit/culinary-arts

www.waketech.edu/programs-courses/credit/baking-and-pastry-arts

www.waketech.edu/programs-courses/credit/hospitality-management