



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.
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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>



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

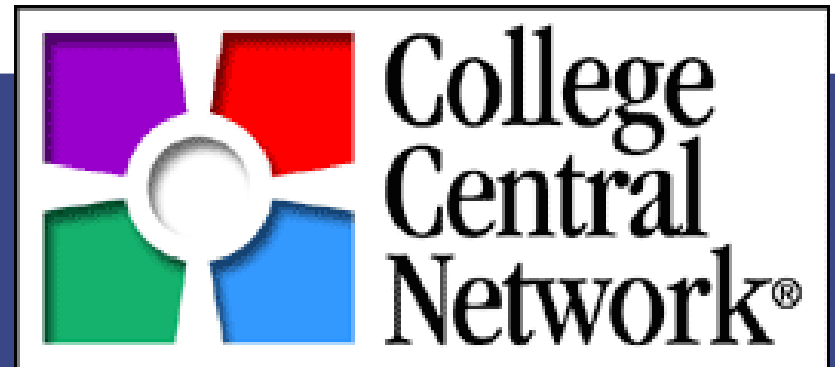
Why required

Requirements

Employment resources

[https://www.waketech.edu/careerservice
s/career-lens-lab](https://www.waketech.edu/careerservice/s/career-lens-lab)

Study Abroad Opportunities



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?



American Culinary Federation
The Standard of Excellence for Chefs

TOUR OF THE KITCHENS

Questions? / Comments?

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Culinary, Baking and Hospitality programs

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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