



# 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



# INSTRUCTORS

Click on link for chef bios.

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

<https://www.waketech.edu/programs-courses/credit/baking-and-pastry-arts/faculty>

**Jeff Hadley, Department Head**

**Caralyn House, Baking Program Director**

**Jim Hallett**

**Phil Bales**

**Leslie DeMarco**

**Jane Broden**

**Barry Tracy**

**Aaron Stumb**

**Jay Beaver**

**Stephanie Nikolic**

**Eric Stopka**

**Melissa Attanas**

**Josephine Herbert**

# 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>



# 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



# 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?

How to contact us:

- Jeff Hadley, Department Head for Culinary, Baking, and Hospitality Programs  
[jjhadley@waketech.edu](mailto:jjhadley@waketech.edu) 919-866-5990



## Tour of Kitchens

## Culinary, Baking and Hospitality Websites:

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

<https://www.waketech.edu/programs-courses/credit/baking-and-pastry-arts>

<https://www.waketech.edu/programs-courses/credit/hospitality-management>