



GET A TASTE FOR SUCCESS WITH A CAREER IN CULINARY



Start your journey with Eastern Iowa Community Colleges'

Culinary Academy

CULINARY IS...

- ▶ Preparing, cooking, presenting, and serving food
- ▶ Prominent in history and culture
- ▶ Food science, nutrition, and diet
- ▶ Creative and detail oriented

CULINARY CAREERS PROVIDE...

- ▶ Vast job opportunities around the world
- ▶ Exciting, fast-paced, and collaborative work environments
- ▶ Lifelong learning

CAREERS IN CULINARY ARTS

Executive Chef

Responsible for preparing food and overseeing kitchens at restaurants and other eateries. Chefs and head cooks might also develop recipes, plan menus, and train other restaurant staff.

Sous Chef

Assists the Executive Chef in running the kitchen.

Personal Chef

Work with clients directly and create dishes that are suited to their needs—whether for a young family, a busy professional, or someone who isn't able to cook for themselves.

Caterer

Prepare food for both public and private events outside of a restaurant setting, specializing in different types of food, such as Southern, Italian, heavy appetizers, or desserts.

Baking and Pastry Chef

Prepare baked goods that range from cakes and pies to breads and donuts in bakeries, restaurants, or pâtisseries.

Food Service or Restaurant Manager

Oversee inventory and order food, beverages, and supplies, supervise food preparation methods, monitor staff, and adhere to health and food safety rules.

Event and Hospitality Management

Hire and supervise staff, reserve locations, arrange catering services, and set up other accommodations for events.

Updated 11/22

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Learn more at eicc.edu/academies • Toll-free at 1-888-336-3907 • Email eiccinfo@eicc.edu

You deserve
MORE

Certificate, Diploma and Associate in Applied Science Degree Culinary Academy

DURING HIGH SCHOOL

All courses taken at the college

TERM 1: Fall, senior year of high school, 7 credits

- HCM:100 Sanitation and Safety (ServSafe Certificate), 2 credits
- HCM:154 Basic Food Prep, 2 credits
- HCM:180 Food Fundamentals, 2 credits
- HCM:932 Internship, 1 credits

TERM 2: Spring, senior year of high school, 7 credits

- HCM:116 Fundamentals of Baking, 3 credits
- HCM:265 Mathematics for Hospitality, 3 credits
- HCM:932 Internship, 1 credit

AFTER HIGH SCHOOL

TERM 3: Summer, 3 credits

- CSC:107 Computer Literacy, 3 credits

AWARD: CULINARY ARTS CERTIFICATE (16 CREDITS)

- HCM:932 Internship, 3 credits

TERM 4: Fall, 16 credits

- HCM:155 Garde Manger, 3 credits
- HCM:156 Intermediate Food Prep, 3 credits
- HCM:233 Menu Planning and Nutrition, 3 credits
- HCM:530 Culinary Capstone, 1 credit
- HCM:932 Internship, 3 credits
- SPC:112 Public Speaking, 3 credits

AWARD: CULINARY ARTS DIPLOMA (32 CREDITS)

TERM 5: Spring, 13 credits

- HCM:160 Advanced Food Preparation, 3 credits
- HCM:199 Batch Cooking, 2 credits
- HCM:200 Dining Service, 2 credits
- HCM:301 Beverage Control, 3 credits
- HCM:353 Menu and Profit Engineering, 3 credits

TERM 6: Fall, 13 credits

- HCM:212 Industry Management, 3 credits
- HCM:932 Internship, 2 credits
- HUM:105 Working in America, 3 credits
- MKT:181 Customer Service Strategies, 2 credits
- PSY:213 Industrial Psychology or SOC: 110 Intro to Sociology, 3 credits

AWARD: CULINARY ARTS AAS (62 CREDITS)



For details, scan here or visit
eicc.edu/culinaryacademy



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