

Culinary Arts – Two Year Associate Degree

Course ID	Course	Theoretical Hours	Practical Hours	Credits
Year One				
BTH101	Introduction to Tourism/Hospitality	45		3
FFP140	Food Preparation I	30	60	4
GLS103	Language Studies - French	45		3
GLS104	Language Studies - Spanish	45		3
ABT103	Baking Technology I	30	60	4
GMS102	Culinary Math	45		3
FHS141	Sanitation, Hygiene & Safety	45		3
BAC105	Accounting I	45		3
GEC100	English & Communication	45		3
DIT101	Information Technology	30	30	3
AKO230	Kitchen Organization	45		3
FNS143	Food Science & Nutrition	45		3
FBS146	Food & Beverage Service	30	60	4
FMP142	Menu Planning	45		3
AWR100	Academic Writing Research			1
Year Two				
GCS101	Caribbean Studies	45		3
BQC109	Quality Customer Care	45		3
AWS232	Wines and Spirits	45		3
EIC230	International Cuisine	30	90	4
AQF223	Quantity Food Production	30	90	4
FBC242	Food, Beverage & Labour Cost Control	45		3
AAP234	Food Art Presentation	15	90	3
EPS221	Entrepreneurship	45		3
EPS221	Entrepreneurship Project	15	30	3
FFP240	Food Preparation II	30	60	4
ABT231	Baking Technology II	30	60	4
ABH131	Butchery Techniques	30	30	3
BIT101	Internship	480		6
GBC101	*Business Communication	45		3
CHR104	*Human Relations	45		3
BIM103	*Introduction to Management	45		3
BIM104	*Introduction to Marketing	45		3

**Electives*

BTH101 INTRODUCTION TO TOURISM/HOSPITALITY

This introductory course will review the historical development of the tourism/hospitality industry. The growth, development and trends in the industry will be emphasized and linkages with the economy will be examined. Through interaction with practitioners within the Hospitality Industry, the learner will focus on the critical importance of people to the industry.

FFP141 FOOD PREPARATION 1

This course is an introductory course to familiarize the students with the theory and practice of kitchen operations. The student will gain knowledge of kitchen terminology, equipment use and the basic techniques of food preparation.

FFP240 FOOD PREPARATION II

This course is designed to provide the student with a continuation and expansion of knowledge in practical food preparation and to equip the student with a broader knowledge of food preparation including carving, buffet preparation, creation of show pieces including fruit and vegetable carvings.

ABT103 BAKING TECHNOLOGY I

This introductory course is designed to provide the student with a basic knowledge of Cake and Pastry Making techniques and to provide practical competence while learning new skills within the patisserie department. Students will be introduced to traditional cake and pastry specialties suitable for different food outlets.

ABT231 BAKING TECHNOLOGY II

This course is designed to introduce the students to advanced techniques in baking. Continental specialties suitable for fine dining and commercial outlets will be examined.

FHS141 SANITATION, HYGIENE AND SAFETY

This course will provide students with information on basic microbiology, safety, personal hygiene, general handling of food. Local legislation for the food service industry will be examined.

FMP142 MENU PLANNING

The importance of menu planning to a food service operation will be introduced. The methods of developing and compiling a professional menu for the various areas of the food service industry will be examined.

GEC 100 ENGLISH AND COMMUNICATION

This course aims to enhance students' information gathering and processing skills. It focuses on both the reading and listening skills required for basic research, effective comprehensive and assimilation and summary of information. The course is designed to alert students to the process involved in reading and listening and the strategies that could aid those processes. Students are expected to utilize the available technology as well as all library resources

DIT 101 INFORMATION TECHNOLOGY

This course is designed to provide the students with knowledge of computer interfaces, software, word processing, spreadsheet, database, information and the internet

AKO230 KITCHEN ORGANIZATION

This course will provide the student with knowledge and skills used in designing the layout of a commercial kitchen. Emphasis will be placed on the planning and the selection of equipment.

FNS143 FOOD SCIENCE & NUTRITION

This course will examine the scientific method and the chemical and physical changes that occur during preparation, processing and storage of food products. Basic principles of nutrition and microbiology as it relates to chemical and physical changes to food will also be examined

FBS146 BASIC FOOD SERVICE

This introductory module exposes students to restaurant organization for food service and the basic tenets of food service. Theoretical in nature, it equips students with knowledge and skills deemed necessary before embarking on more practical aspects of food service

ABH131 BUTCHERY TECHNIQUES

This course will focus on basic meat cutting and processing principles. Emphasis will be placed on primal and sub-primal cuts, inspection, grading, yields and classification of meats, poultry and game.

GMS102 CULINARY MATH

This course is designed to teach the culinary student or professional all the tools necessary to manage daily restaurant operations with maximum efficiency and profitability. Math skills are an essential part of the day-to-day job functions of the professional chef and this course presents proven step-by-step methods for understanding food service math concepts and their practical applications in the kitchen

AWS232 WINES & SPIRITS

This course will focus on wines, spirits, liqueurs and beers. Production methods, service of the product and regions of origin will be examined. This course also involves tasting sessions.

GCS101 CARIBBEAN STUDIES

This course is designed to provide the student with a more profound understanding of the processes that have framed our "Caribbean reality" and how these continue to exert their influence in the 21st century Caribbean impacting not only the economic, social and cultural aspects of the region but also seeks to identify how the proper knowledge and utilization of the aforementioned factors can enhance the region's main industry: tourism

GLS103 LANGUAGE ARTS – FRENCH I

This course is designed to develop the basic communication skills in the French language by equipping the student with both receptive skills (listening, reading) and the productive skills (speaking, writing) to function in real life situations where the language is used

BQC109 QUALITY CUSTOMER CARE

This introductory course is designed to sensitize students to the crucial role that quality customer service plays in the success of organizations. The importance of delivering quality customer service consistently will be emphasized. Strategies and techniques designed to maintain and exceed customer expectations and thereby enhance customer value and build customer loyalty will be examined. The role of the service provider and the importance of attitude and professionalism will also be explored.

BAC105 ACCOUNTING 1

This course introduces students to the concepts, terminologies and principles of accounting. It gives students knowledge of the analysis of financial statements. Participants will be required to work through the full accounting cycle.

EIC230 INTERNATIONAL CUISINE

This course will focus on foods and cooking styles of many nations. Menu production reflecting on nations that have impacted international cuisines will be examined.

AQF223 QUANTITY FOOD PRODUCTION

This course is designed to assist students in the developing competence in the operation of food preparation areas to identified operational standards. It also enables students to make an enlightened contribution to current industrial practice and development of culinary arts within the business environment

FBC242 FOOD, BEVERAGE and Labour COST CONTROLS

Learners will be introduced to standards and procedures that increase the probability of food and beverage operations in the industry with emphasis on controlling cost and maximizing sales. Purchasing procedures will be examined.

GLS104 LANGUAGE ARTS – SPANISH I

This course is designed to develop the basic communication skills in the Spanish language by equipping the student with both receptive skills (listening, reading) and the productive skills (speaking, writing) to function in real life situations where the language is used.

AAP234 FOOD ART PRESENTATION

All food preparation modules culminate in Food Arts Presentation. This model encapsulates all previously acquired theoretical and practical knowledge and imparts knowledge on best practices and innovative ways to creatively present food. The focus is on artistry and innovation.

EPS221 ENTREPRENEURSHIP

This introductory course introduces the learner to the operations of small businesses. The essentials of starting a small business from the generation of an idea through the actual operations will be examined.

EPS221 ENTREPRENEURSHIP (Project)

This module builds on the theoretical constructs learned within the Entrepreneurship module. With a mix of theory and practice, the module seeks to offer supervision for students' creation and presentation of a new venture for either social or business purposes.

AWR100 ACADEMIC WRITING RESEARCH

This one day Seminar is designed to introduce students to the skill of writing for academic purposes. It exposes the learner to the art of researching, reporting, and referencing which are to be used throughout their tenure at the Institute.

CIT103 INTERNSHIP

Supervised Work Experience is designed to provide the students with business placement commensurate with their chosen career. The placement is 480 hours in duration during which time the students receive at least one visit from the tutor. The student will be allocated a workplace mentor who will ease the students' integration into the organization.

***GBC101 BUSINESS COMMUNICATION:**

This course is designed to develop a skill-based approach to, giving, receiving and exchanging information, options or ideas through writing, speech and visual means. It is the discovery of how business differs from personal and social communication. It is the mastering of interpersonal skills such as: Team Work, Business Etiquette, Meeting Productivity, Listening and Nonverbal skills. A key objective is to enhance formal office writing skills such as the layout and format of reports and proposals, letters, business messages, and résumés, it is the crafting of brief messages such as, routine, positive and negative messages and the crafting of messages for the electronic media.

***CHR104 HUMAN RELATIONS**

This course is designed to develop interpersonal skills; understanding individual differences, problem solving and decision making. It will develop cross cultural relations and diversity, motivational skills and becoming an effective leader. This course is also designed to provide the basic understanding of human behavior in the work place and how it affects him/her in work situations

***BIM103 INTRODUCTION TO MANAGEMENT**

This introductory course will provide the student with a general survey of management. The learner will be exposed to the concepts and principles of management. Focus will be on the basic functions of management and its importance to organizations.

***BIM104 INTRODUCTION TO MARKETING**

This introductory course exposes the student to the basic principles and practices of marketing. Marketing strategies will be examined along with marketing concepts and their application to the industry.