

Culinary Apprenticeship

Associate of Applied Science Degree

Offered at MCC in Grinnell (Codes: MVCLA)

This Associate of Applied Science degree is a part-time training program offered over a three-year period to accommodate a 6,000 hour registered apprenticeship with the U.S. Department of Labor to prepare students for the professional world of culinary arts. This program reflects part-time training hours matched with full-time paid work in the industry.

| General Education | | Credit Hours |
|-----------------------------------|-----------------------------------|--------------|
| ART101 | Art Appreciation | 3 |
| | or | |
| HIS254 | American Indian History | (3) |
| SPC112 | Public Speaking | 3 |
| | or | |
| SPC122 | Interpersonal Communication | (3) |
| MAT743 | Technical Math | 3 |
| Must select 3 credit hours | | |
| ECN115 | Personal Finance | 3 |
| GEO121 | World Regional Geography | 3 |
| PHI105 | Introduction to Ethics | 3 |
| Total | | 12 |
| Program Requirements | | |
| CSC118 | Computer Systems and Applications | 3 |
| HCM100 | Sanitation and Safety | 2 |
| HCM116 | Fundamentals of Baking | 3 |
| HCM154 | Basic Food Preparation | 2 |
| HCM155 | Garde Manger | 3 |
| HCM156 | Intermediate Food Prep | 3 |
| HCM160 | Advanced Food Preparation | 3 |
| HCM180 | Food Fundamentals | 2 |
| HCM212 | Industry Management | 3 |
| HCM233 | Menu Planning & Nutrition | 3 |
| HCM241 | Menu Planning and Sales Promotion | 3 |
| HCM255 | Purchasing | 3 |
| HCM280 | Food Cost Accounting | 3 |
| HCM301 | Beverage Control | 3 |
| HCM501 | Culinary Practicum | 3 |
| HCM502 | Culinary Practicum II | 3 |
| HCM503 | Culinary Practicum III | 1.5 |
| HCM504 | Culinary Practicum IV | 3 |
| HCM505 | Culinary Practicum V | 3 |
| HCM506 | Culinary Practicum VI | 1.5 |
| HCM507 | Culinary Practicum VII | 3 |
| HCM508 | Culinary Practicum VIII | 3 |
| HCM509 | Culinary Practicum IX | 1.5 |
| Total | | 61.5 |
| Total Required Hours | | 73.5 |