

education *with*  
PURPOSE



OGEECHEE TECHNICAL COLLEGE

2010-2011

CATALOG & STUDENT HANDBOOK

ADDENDUM

*Please note the following changes for the 2010-2011 OTC Catalog and Student Handbook.*

| PROGRAM/SECTION |                  | CULINARY ARTS DEGREE/PROGRAM INFORMATION |   |
|-----------------|------------------|--|---|
| PAGE #s         | EFFECTIVE DATE   | ACTION                                   | INFORMATION   |
| 152             | October 19, 2010 | Update to program title information.     | <p><b>DESCRIPTION</b></p> <p>The Culinary Arts <b>Associate of Applied Science</b> degree program is a sequence of courses that prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment. Program graduates receive a Culinary Arts <b>Associate of Applied Science</b> Degree. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.</p> <p><b>CULINARY ARTS DEGREE CURRICULUM</b></p> <p>The curriculum for the Culinary Arts <b>Associate of Applied Science</b> degree program is designed for the quarter system. A student may enter the program any quarter for general education courses, fall and spring for program courses. To graduate, degree-seeking students must earn a minimum of 109 quarter credit hours. The program generally takes 7 quarters to complete.</p> |