



Washtenaw Community College

Culinary Arts & Hospitality Management

PREPARATION FOR SUCCESS

The Culinary Arts and Hospitality Management program at WCC produces well-rounded culinary arts and hospitality professionals. Students are exposed to exceptional classic and modern

Accreditation assures students that a program meets or exceeds national standards

cooking techniques, American and International cuisines, servant leadership, and customer service.

COMMUNITY INVOLVEMENT

The professionals in the industry believe so strongly in our Culinary Arts and Hospitality Management program that they donate their time to keep it one of the best in the country. The advisory committee provides ongoing feedback to the faculty in order to maintain an up-to-date facility and current curriculum.

SUSTAINABILITY

WCC students have the unique opportunity to cultivate hyper-local resources by utilizing the CORE garden, located right on campus. Experiencing the benefits of harvesting, preparing and serving products grown on-site, as well as waste-management through compost, prepares students for the growing industry trend.

ACF ACCREDITATION

The Culinary Arts and Hospitality Management program is accredited with the American Culinary Federation, a voluntary action on the part of WCC that requires curriculum, faculty, resources, support staff, and organizational structure all meet or exceed quality standards. Accreditation assures students that a program meets or exceeds national standards, enhances credibility for obtaining employment and increases students' knowledge of industry standards.

AFFORDABILITY

At WCC we pride ourselves on providing high-quality classes at an affordable rate, offering several types of financial aid including scholarships, grants and loans.

EXPERIENCE

WCC Culinary Arts and Hospitality students have the rare advantage of working in two student-run retail spaces open to the public and located on campus in the Student Center. They can hone their culinary and hospitality skills at Garrett's, a full-service student operated restaurant located on WCC's campus dedicated to developing tomorrow's culinary and hospitality management professionals.

PROGRAM ADVISORS

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For more information on the program or to learn how to register for classes, call to speak to one of our advisors or visit us at culinary.wccnet.edu.

CULINARY ARTS CERTIFICATE (CFCULC)

CUL 100	Intro to Food Service & Hospitality Industry . . .	2
CUL 110	Sanitation & Hygiene	2
CUL 104	Baking Science	2
CUL 116	Fundamental Culinary Principles.	3
CUL 118	Principles of Nutrition	3
CUL 145	Intro to Dining Room Protocol	3
CUL 114	Fundamentals of Baking.	3
CUL 120	Classical Kitchen Operations.	3
CUL 121	Modern Kitchen Operations.	3
CUL 150	Food Service Management & Supervision	3
CUL 210	Adv Kitchen Operations: Garden Manger. . . .	3
CUL 224	Principles of Cost Control.	3
Total Credits for the Certificate		33

CULINARY ARTS & HOSPITALITY MANAGEMENT ASSOCIATE IN APPLIED SCIENCE DEGREE (APCULD)

Culinary Arts Courses listed above		33
CUL 115	Fundamentals of Pastry	3
CUL 226	Adv Dining Room & Beverage Management . .	4
CUL 230	Adv Kitchen Operations: American Regional . .	3
CUL 231	Adv Kitchen Operations: Global Cuisine	3
General Ed Electives.		21
Total Credits for the Degree		67

