

Program Overview

The mission of Central Ohio Technical College is to meet the technical education and training needs of students and employers in the area.



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Culinary Science Technology

The Culinary Science Technology Program awards an Associate of Applied Science through an excellent curriculum designed to provide skills and experiences essential for those who desire a career in the culinary field. Culinary Science courses are offered at Newark, but a number of the general education requirements may be completed online or at one of the College's extended campuses.

This program offers a solid core of courses in applied culinary studies. Additionally, students will be exposed to the *science* of food, including the chemistry of flavor profiles.

The curriculum includes but is not limited to:

- Introduction to Culinary Science
- Food Service Safety
- Skills Development
- Human Nutrition
- International Cuisines
- Biology and Microbiology
- Wines and Beverage Services
- Menu Planning and Cost Controls
- Chemistry

The curriculum also includes other relevant general education courses to help students develop skills that make Central Ohio Technical College culinary science graduates develop confidence in their abilities.

One unique element of the Culinary Science program is the opportunity for students to "earn while they learn" by engaging in first year practicums on campus and second-year co-ops with area businesses. Students may enroll part- or full-time, and may attend day or evening classes. Central Ohio Technical College also offers online learning opportunities, weekend opportunities and courses at all four of its campus locations.

Culinary Science One-Year Certificate

The Culinary Science One-Year Certificate is designed for those who wish to enter in the culinary field at an entry level position after completing only three semesters of college level courses. The certificate curriculum includes 12 courses worth 30 credit hours. All courses in the Culinary Science One-Year Certificate are also in the Culinary Science Technology Associate of Applied Science program so that certificate students can easily continue through the associate's degree curriculum.

Basic Baking and Pastry Certificate

The Basic Baking and Pastry Skills Certificate is a short term certificate for those working in the Industry who would like to further develop their basic Culinary knowledge and skills. Students complete 4 courses to help develop a basic understanding of culinary math, tools/ equipment, purchasing, product identification, food safety, and basic skills (knife skills, stocks, soups, sauces, cooking techniques, breakfast cookery).

Basic Culinary Skills Certificate

The Basic Culinary Skills Certificate is a short term certificate for those working in the Industry who would like to further develop their knowledge and skills when preparing Breads, Pastries, and Desserts. Students complete 2 courses and earn 4.5 credits. A person with a current ServSafe certificate can receive credit for food service safety and just complete one course.

Learning Outcomes

At the completion of the plan of study the student will be able to:

- Identify the historical and cultural influences of the culinary field using a variety of ingredients, including those important to different culinary cultures worldwide;
- Perform basic cooking techniques (roast, sauté, broil, bake, knife skills), operate a variety of restaurant equipment efficiently, effectively, and safely, use recipes, production sheets, and function sheets;
- Apply basic concepts of menu development, purchasing, inventory control, food storage, and labor cost control, create and present beverages effectively, appropriate to occasion and menu;
- Perform the required tasks of conversion, costing, and ordering, using basic computer functions while working professionally in a teamwork environment;
- Use effective oral, written, and non-verbal communication skills, display a positive attitude, a good work ethic, and appropriate professional behavior with coworkers and management.

Important Student Characteristics

Students interested in Culinary Science should have a desire to work with others and prepare food that tastes and looks good, is safe, stable, affordable, nutritious and environmentally friendly. Students will be expected to understand the science behind the food. Skills and characteristics for a successful career in Culinary Science include:

- Ability to work as part of a team
- Dedication

Please see reverse side for more information.

- Discipline
- Creativity
- Flexibility
- Service-orientation
- Organization

Career Opportunities

The Bureau of Labor and Statistics projects employment of agricultural and food scientists to grow 5 percent from 2014 to 2024 as research into agricultural production methods and techniques continues.

Students may find jobs as:

- Chefs
- Food Science Technicians
- Food Preparation and Service Managers
- Ingredient and Product Developers

Transferability

Through an innovative pathway with The Ohio State University, students have the opportunity to transfer seamlessly from the COTC Culinary Science program and earn their Bachelor of Science in Agriculture, with a Major in Culinary Science..

- Food Scientist
- Food Technologist
- Research Chef

How do I Start?

New students can complete the **free** online application for admission at cotc.edu/apply. Current or returning students can contact The Gateway at any of our four campus locations for your next steps.

The Gateway:

Newark Campus	740.366.9222 800.963.9275
Coshocton Campus	740.622.1408
Knox Campus	740.392.2526
Pataskala Campus	740.755.7090

cotc.edu/gateway

COTC Admissions:

cotcadmissions@mail.cotc.edu

COTC Academic Advising:

cotcadvising@mail.cotc.edu

Accreditation/ Membership

The Culinary Science Technology Associate of Applied Science is accredited by the Accrediting Commission of the American Culinary Federation Education Foundation.



Central Ohio Technical College is accredited by The Higher Learning Commission and is a member of the North Central Association.

Phone: 312.263.0456

hlcommission.org

COTC is also a member of the American Association for Higher Education, the American Association of Community Colleges, the American Council on Education, the American Technical Education Association, Inc., the Ohio Association of Two-Year Colleges and the Ohio College Association.

Non-Discrimination Statement

Central Ohio Technical College is committed to building and maintaining a diverse community to reflect human diversity, and to improve opportunities for all. The college is committed to equal opportunity and eliminating discrimination. This commitment is both a moral imperative consistent with an intellectual community that celebrates individual differences and diversity, as well as matter of law. Central Ohio Technical College does not discriminate on the basis of age, ancestry, color, disability, gender, gender identity or expression, genetic information, HIV/AIDS status, military status (past, present or future), national origin (ancestry), race, religion, sex, sexual orientation, protected veteran status, status as a parent during pregnancy and immediately after the birth of a child, status as a parent of a young child, status as a foster parent or any other basis under the law, in its activities, programs, admission and employment. General information, questions, concerns or complaints related to these matters are to be

directed to the Title IX Coordinator Holly Mason, Warner Center, Suite 236, Ohio State Newark/COTC, 1179 University Drive, Newark, Ohio 43055-1797 (740.364.9578) or ADA/504 Coordinator Connie Zang at the same location.



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