

Below are the certificates and degrees offered starting Fall 2010. In parenthesis you will find the equivalent FSM course. If you decide to follow the new 2010-11 catalog (effective Fall 2010) and have already taken FSM courses, they will be counted as their equivalent HCM, but you will need to make up the difference in number of credits for these courses:

- HCM 111 Culinary Principles I (5) FSM 111 Principles of Food Preparation I (4)
- HCM 112 Culinary Principles II (5) FSM 112 Culinary Arts I (3)
- HCM 170 Patisserie I (5) FSM 170 Principles of Food Preparation II (4)
- HCM 171 Culinary Principles III (5) FSM 171 Culinary Arts II (3)
- HCM 299 Selected Topics in Hospitality (1-3) FSM 299 Selected Topics in Food Service (1-4)

Please contact Liliana Ware (Office T104 – 847-543-2563) to discuss options.

<p>HOSPITALITY AND CULINARY MANAGEMENT (Associate in Applied Science) Plan 22FB</p> <p>To complete an AAS, students must meet the General Requirements as listed in the CLC catalog. In addition, students should select General Education electives (*) from those listed in the catalog. All course prerequisites must be met.</p> <p>Required General Education Coursework 15</p> <ul style="list-style-type: none"> CMM 121 Fundamentals of Speech <i>or</i> <li style="padding-left: 20px;">CMM 122 Business and Professional Speaking <i>or</i> <li style="padding-left: 20px;">CMM 123 Dynamics of Small Group Discussion <i>or</i> <li style="padding-left: 20px;">CMM 128 Interviewing Practices 3 ENG 120 Technical Composition I <i>or</i> <li style="padding-left: 20px;">ENG 121 English Composition I 3 AOS 122 Business Math <i>or</i> <li style="padding-left: 20px;">MTH 114 or higher Math Elective 3 PSY 122 Psychology in Business and Industry 3 Humanities or Fine Arts Elective* 3 <p>Required Hospitality and Culinary Coursework 46</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Intro. to Hospitality Industry 3 HCM 111 (FSM 111) Culinary Principles I 5 HCM 112 (FSM 112) Culinary Principles II 5 HCM 113 (FSM 113) ServSafe: Food Svc. Sanitation 1 HCM 170 (FSM 170) Patisserie I 5 HCM 171 (FSM 171) Culinary Principles III 5 HCM 175 (FSM 175) Nutrition 3 HCM 185 (NEW) Garde Manger 4 HCM 212 (FSM 212) Menu Marketing and Mgmt 3 HCM 213 (FSM 213) Purchasing & Inventory Ctrl ... 3 HCM 214 (NEW) Hospitality Supervision 3 HCM 271 (FSM 271) Hospitality Leadership 3 HCM 273 (FSM 273) Controlling Hospitality Costs ... 3 <p>HCM Elective 3</p> <ul style="list-style-type: none"> HCM 272 (NEW) Culinary & Hospitality Internship <i>or</i> <li style="padding-left: 20px;">HCM 299 (FSM 299) Select Topics in Hospitality ... 3 <p>Total Hours for AAS Degree 64</p>	<p>PROFESSIONAL COOK (Certificate) Plan 22FD</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Introduction to Hospitality Industry .. 3 HCM 111 (FSM 111) Culinary Principles I 5 HCM 112 (FSM 112) Culinary Principles II 5 HCM 113 (FSM 113) ServSafe: Food Service Sanitation 1 HCM 214 (NEW) Hospitality Supervision 3 <p>Total Hours for Certificate 17</p> <hr/> <p>PROFESSIONAL CHEF (Certificate) Plan 22FH</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Introduction to Hospitality Industry .. 3 HCM 111 (FSM 111) Culinary Principles I 5 HCM 112 (FSM 112) Culinary Principles II 5 HCM 113 (FSM 113) ServSafe: Food Service Sanitation 1 HCM 214 (NEW) Hospitality Supervision 3 HCM 170 (FSM 170) Patisserie I 5 HCM 171 (FSM 171) Culinary Principles III 5 HCM 175 (FSM 175) Nutrition 3 HCM 213 (FSM 213) Purchasing and Inventory Control ... 3 <p>Total Hours for Certificate 33</p> <hr/> <p>HOSPITALITY SUPERVISOR (Certificate) Plan 22FG</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Introduction to Hospitality Industry .. 3 HCM 111 (FSM 111) Culinary Principles I 5 HCM 113 (FSM 113) ServSafe: Food Service Sanitation 1 HCM 175 (FSM 175) Nutrition 3 HCM 213 (FSM 213) Purchasing and Inventory Control ... 3 HCM 214 (NEW) Hospitality Supervision 3 <p>Total Hours for Certificate 18</p> <hr/> <p>HOSPITALITY MANAGER (Certificate) Plan 22FI</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Introduction to Hospitality Industry .. 3 HCM 111 (FSM 111) Culinary Principles I 5 HCM 113 (FSM 113) ServSafe: Food Service Sanitation 1 HCM 175 (FSM 175) Nutrition 3 HCM 213 (FSM 213) Purchasing and Inventory Control ... 3 HCM 214 (NEW) Hospitality Supervision 3 HCM 112 (FSM 112) Culinary Principles II 5 HCM 212 (FSM 212) Menu Marketing and Management 3 HCM 271 (FSM 271) Hospitality Leadership 3 HCM 273 (FSM 273) Controlling Hospitality Costs 3 HCM 272 (NEW) Culinary & Hospitality Internship <i>or</i> <li style="padding-left: 20px;">HCM 299 (FSM 299) Select Topics in Hospitality 3 <p>Total Hours for Certificate 35</p>
<p>BAKING & PASTRY ASSISTANT (Certificate) Plan 22FJ</p> <ul style="list-style-type: none"> HCM 110 (FSM 110) Intro. to Hospitality Industry 3 HCM 113 (FSM 113) ServSafe: Food Svc. Sanitation . 1 HCM 170 (FSM 170) Patisserie I 5 HCM 172 (NEW) Patisserie II 5 HCM 214 (NEW) Hospitality Supervision 3 <p>Total Hours for Certificate 17</p>	

<p>Additional Graduation Requirements</p> <ul style="list-style-type: none"> <input type="checkbox"/> Cumulative CLC GPA of 2.00 or higher. <input type="checkbox"/> Minimum of 15 of last 30 hours at CLC (for AAS and certificate of 30 hours or more, or half the hours required by the certificate while in attendance at CLC). <input type="checkbox"/> Petition to graduate. 	<p>Advising Notes</p> <ul style="list-style-type: none"> • The AAS is not a transferable degree. However, students who think they may want to transfer some day should take CMM 121, ENG 121, ENG 126, PSY 121, ECO 221 and ECO 222, ACC 121, CIT 120, and either MTH 222, MTH 127 or MTH 224. These courses are most likely to transfer even though the degree will not. • Courses may be taken in any order. However, for courses with prerequisites all prerequisites must be met before you will be allowed to enroll.
<p>HOSPITALITY AND CULINARY MANAGEMENT (Associate in Applied Science) Plan 22FB</p> <p>The Hospitality and Culinary Management program provides students with technical skills in food production and food operations and prepares students for managerial positions in the hospitality industry. Students can pursue careers as cooks, chefs, bakers, pastry chefs, and supervisors and managers in restaurants, clubs, hotels and resorts. Students acquire skills in food sanitation and safety, culinary principles, baking and pastry, supervision and leadership, menu development, purchasing and cost control.</p> <p>The Hospitality and Culinary Management program is a partner of the National Restaurant Association Educational Foundation (NRAEF). Upon completion of the AAS degree program students qualify to apply for the NRAEF Diploma, a nationally recognized credential in the hospitality industry. The Hospitality and Culinary Management curriculum is aligned with the educational standards of the American Culinary Federation (ACF). CLC courses in Hospitality Supervision, Nutrition, and ServSafe: Foodservice Sanitation meet the initial certification and/or re-certification requirements for the ACF Chefs Certification Program.</p>	<p>HOSPITALITY SUPERVISOR (Certificate) Plan 22FG</p> <p>This program prepares students for entry-level supervisory positions in restaurants, hotels, country clubs, catering, institutional foodservice and commercial foodservice operations. The program provides students with an understanding of the varied career choices in the hospitality industry. Students gain a basic level of cooking skills, and competence in food safety and sanitation practices. Students learn basic supervisory techniques, purchasing, and inventory control. As a part of this certificate, students earn the ServSafe Foodservice Sanitation License and the National Restaurant Association Educational Foundation (NRAEF) ManageFirst certificates for the Introduction to the Hospitality Industry course, Hospitality Supervision course, and Purchasing and Inventory Control course.</p>
<p>PROFESSIONAL COOK (Certificate) Plan 22FD</p> <p>This program prepares students for entry-level employment in the food service industry. Courses provide an introduction to the hospitality industry and emphasize hands-on cooking techniques, sanitation and safety. Students learn to use recipes and equipment in a commercial kitchen to prepare stocks, sauces, soups, vegetables, starches, salads, and salad dressings. Students earn the ServSafe Foodservice Sanitation license as a part of this certificate.</p>	<p>HOSPITALITY MANAGER (Certificate) Plan 22FI</p> <p>This program builds upon the Hospitality Supervisor Certificate and prepares students for advanced level employment as a member of a management team in the hospitality industry. This certificate emphasizes the development and application of managerial and leadership skills. Students acquire skills in menu design, cost control, and continuous improvement. Upon completion of this certificate students will meet the American Culinary Federation (ACF) initial certification and re-certification requirements for the Sanitation, Nutrition, and Supervision courses for the ACF Chefs Certification program. Additionally, students will receive National Restaurant Association Educational Foundation (NRAEF) ManageFirst certificates for the Menu Marketing and Management course, Hospitality Supervision course and Cost Control course. Completion of this certificate will qualify the student to apply for the NRAEF ManageFirst Diploma, which is a nationally recognized industry credential.</p>
<p>PROFESSIONAL CHEF (Certificate) Plan 22FH</p> <p>This program builds upon the Professional Cook Certificate and provides students with advanced level culinary skills. Students learn advanced cooking techniques for meat, poultry, seafood and breakfast cookery as well as basic baking techniques. Courses emphasize nutrition, sanitation and safety, and purchasing and inventory management. Students who complete this certificate meet the American Culinary Federation (ACF) initial certification and re-certification requirements for the Sanitation, Nutrition, and Supervision courses in the ACF Chefs Certification program.</p>	<p>BAKING AND PASTRY ASSISTANT (Certificate) Plan 22FJ</p> <p>This program prepares students for entry-level employment in bakeshop operations in the food service industry, including bakeries, restaurants, hotels, country clubs, retail stores, catering, institutional foodservice and commercial foodservice operations. The program provides students with an understanding of the varied career choices in the hospitality industry. Students gain a basic level of baking and pastry skills, and competence in food safety and sanitation practices.</p>
<p>Nature of Work</p> <p>Chefs and dinner cooks prepare, season and cook various soups, meats, vegetables, desserts and other food for the public. They estimate and order food purchases, regulate cooking temperatures, measure and mix ingredients and prepare service plates. Chefs and dinner cooks in large restaurants may do some supervising.</p> <p>Restaurant managers are responsible for the overall operation of establishments which serve food and beverages. Managers hire and supervise kitchen and dining room workers, order food and supplies and help plan menus. Managers also arrange parties, catering and other services. They check kitchens and dining rooms to make sure they meet sanitation standards. Managers greet diners, handle complaints and keep payroll and inventory records. Very large restaurants employ specially trained assistants called food managers who are responsible for food preparation.</p> <p>Possible Careers for Graduates</p> <ul style="list-style-type: none"> • Chefs • Cooks • Bakers • Food service managers • Fast food managers • Caterers • Food service directors and supervisors • Owners/entrepreneurs/franchisees <p>For more information visit:</p> <ul style="list-style-type: none"> • US Department of Labor - Bureau of Labor Statistics: http://www.bls.gov/ • Onet: http://online.onetcenter.org/ 	
<p>For additional information, please contact: Teresa Novinska T208 847-543-2613 tnovinska@clcillinois.edu or Rob Wygant T206 847-543-2823 rwygant@clcillinois.edu</p> <p>Or contact the Business Division Office: Room T102, (847) 543-2041</p> <p>Or visit the HCM web site: www.clcillinois.edu/programs/hcm</p>	