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Starts Here.



## CULINARY ARTS AT CLAY HIGH SCHOOL

Owens Community College: Culinary Arts Program

Program Length: 5 semesters (including summer)

Credits: 64.5

### PROGRAM DESCRIPTION

The Culinary Arts Program prepares students with the skills and knowledge necessary for a successful career in the rapidly growing culinary arts industry. Students complete a combination of management, nutrition and menu design courses, in addition to instruction in fundamental, intermediate and advanced culinary skills. The Program reinforces these skills through hands-on experience during the co-operative work experience and the student-run restaurant, "The Terrace View Café."

Graduates are eligible to receive the Certified Culinarian (CC) credential from the American Culinary Federation. Completion of the program provides eligibility to complete an examination to become a Certified Dietary Manager (CDM), Certified Food Protection Professional (CFPP) through the Association of Nutrition and Foodservice Professionals.

### JOB OPPORTUNITIES FOR GRADUATES

Graduates of the Culinary Arts Program find job opportunities as Chefs and Sous Chefs, Supervisors of Food Preparation Workers, Food Service Managers, Chefs in Healthcare Facilities and as Private Chefs. Job growth is expected to be around 5% between 2012 and 2022 according to the Ohio Bureau of Labor Market Information. Students interested in seeking "front of the house" employment in hotels, restaurants, country clubs and resorts should check out the Hospitality Management Program. Students interested in training for entry-level food service positions should explore the Baking and Pastry Certificate or Culinary Arts Certificate.

### SALARY

Salary varies upon job titles. Median pay for the Toledo Market Statistical Area (TMSA) is \$36,773.

### TECH PREP SCHOLARSHIP

Owens Community College offers Tech Prep scholarships to graduating high school seniors who have participated in a Tech Prep career pathway within the Greater Northwest Ohio Tech Prep Consortium. The maximum award is \$2,000 total (\$1,000 per year) or \$500 per semester for four semesters to cover tuition, fees, and an allotment for books **that are not covered** by other financial aid, such as Federal Pell Grant, as long as the student maintains eligibility. This scholarship does not pay for supplies, lab fees, course fees, and other institutional fees. Students must earn earned a 2.5 on a 4.0 GPA scale by the end of the 7<sup>th</sup> semester of high school. They must enroll at Owens, full time, for the fall semester immediately following high school graduation, and declare an associate degree program related to the chosen high school Tech Prep pathway.



OWENS  
COMMUNITY COLLEGE



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### 1ST SEMESTER

ENG 111 Composition I*	Credits: 3
IST 100 Fundamentals of Computing	Credits: 1
<b>FNH 101 Intro to Hosp &amp; Culinary Arts</b>	<b>Credits: 3</b>
FNH 112 Quantity Food Preparation	Credits: 3
FNH 114 Recipe Management	Credits: 2
<b>FNH 135 ServSafe</b>	<b>Credits: 2</b>

### 2ND SEMESTER

MTH 108 Modern College Mathematics	Credits: 4
FNH 121 Basic Nutrition	Credits: 2
FNH 130 Dining Room & Bev Mgt	Credits: 2
FNH 150 Baking & Pastry I	Credits: 3
FNH 160 Menu Development	Credits: 2
FNH 170 American Regional Cuisine	Credits: 3

### 3RD SEMESTER - SUMMER

FNH 270 Techniques of Healthy Cooking	Credits: 3
FNH 295 Career & Professional Development	Credits: 1

### 4TH SEMESTER

BIO 203 Introduction to Ecology	Credits: 3
BUS 205 Human Resource Management	Credits: 3
____ Art and Humanities Elective	Credits: 3
FNH 220 Food & Wine Seminar	Credits: 2
FNH 213 Hospitality Facilities Design	Credits: 2
FNH 272 International Cuisine	Credits: 3

### 5TH SEMESTER

____ Social and Behavioral Sciences Elective	Credits: 3
FNH 230 Purchasing & Cost Controls	Credits: 3
FNH 241 Catering & Banquet Operations	Credits: 3
FNH 271 Garde Manger	Credits: 3
FNH 293 Co-op for Culinary & Hosp Prof	Credits: 2
FNH 292 Culinary Arts Capstone Practic	Credits: .5

Students also earn **FNH 294 Service Learn Practicum Exp (Credits: 2)**.

**FNH 101** - In order to earn the CTAG credit, the student must pass **Introduction to Hospitality and Tourism** with a **C or better**, and must hold a valid **ProStart Certificate**.

**FNH 135** - In order to earn the CTAG credit, the student must pass **Sanitation and Safety** with a **C or better**, and must hold a valid **ServSafe Certificate**.

**FNH 294** - In order to earn the CTAG credit, the student must pass **Cooperative Work Experience** with a **C or better**, and must hold a valid **ORA ProStart Certificate**.

This program earns college credit through the (CT)<sup>2</sup> program.

<u>College Credits earned via (CT)<sup>2</sup>:</u>	<u>07</u>
<b>TOTAL:</b>	<b>07</b>

**Cost savings to the student: \$1,071**

*Calculation is based on current tuition structure, and is subject to change.*

Students do not receive an application fee if they continue their studies at Owens Community College!

For enrollment information, please contact your Admissions Representative:

Office of Admissions  
30335 Oregon Rd.  
Perrysburg, OH 43551  
(567) 661-7777

\*Ohio Transfer Module Course; More information about the Ohio Transfer Module Course can be found at [www.ohiohighered.org/transfer/transfermodule](http://www.ohiohighered.org/transfer/transfermodule)

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