

## Awards

**Associate Degree:** Culinary Arts (A55150)  
**Length of Program:** 5 Semesters  
**Prerequisite:** High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

**Diploma:** Food Truck Management Diploma (D55150)  
**Length of Program:** 4 Semesters  
**Prerequisite:** High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

**Certificate:** Food Service Fundamentals (C55150C4)  
**Length of Program:** 1 Semester  
**Prerequisite:** High School Diploma, Placement Test Equivalent

**Certificate:** Culinary Foundations Certificate (C55150C5)  
**Length of Program:** 2 Semesters  
**Prerequisite:** High School Diploma, Placement Test Equivalent

**Certificate:** Culinary Foundations Certificate (C55150H2)  
**Length of Program:** 2 Semesters  
**Prerequisite:** High School Diploma, Placement Test Equivalent

## Program Information Contact

### Curriculum Chairperson

Sabrina Santucci  
 (910) 486-7385  
 Horace Sisk Building, Room 700A  
 santuccs@faytechcc.edu  
 www.faytechcc.edu

## Other Important Information

**Application Deadlines:** The program only admits students in the fall semester. A student may enter at other times with approval of the Department Chairperson.

**Scholarship/Title IV Financial Aid/VA Services:** Scholarships/Title IV Financial Aid/Veteran's assistance may be available for associate degrees. Certificates and diplomas that fall under this program/area of study may or may not be eligible for Scholarship/Title IV Financial Aid/VA Services. Please contact the Financial Aid Office, Student Center, Room 2; Telephone (910) 678-8242. Veterans Services, General Classroom Building, Room 202, (910) 678-8580.



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## CULINARY ARTS



www.faytechcc.edu

*Fayetteville Technical  
 Community College*

910-678-8400  
 P.O. Box 35236 • 2201 Hull Road  
 Fayetteville, NC 28303

An Equal Opportunity Employer

## PROGRAM FACT SHEET CULINARY ARTS (A55150)



This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of food service settings including full service restaurants, hotels, resorts, clubs, catering operations, contract food service, and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide the critical competencies to meet industry demands including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, grade manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.



Graduates should qualify for entry-level opportunities such as prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions such as sous chef, pastry chef, executive chef, or foodservice manager.



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## FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE

### CULINARY ARTS (A55150)

Effective: Fall 2025

Revised: 05/13/25

Length: 5 Semesters

Prerequisite: High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

Award: Associate in Applied Science

#### FALL SEMESTER 1

Prefix	No.	Title	Class	Lab	Work Exp.	Credit
CUL	110	Sanitation and Safety	2	0	0	2
CUL	111	Success in Hosp Studies	1	0	0	1
CUL	135	Food & Beverage Service	2	0	0	2
CUL	135A	Food & Beverage Serv Lab	0	2	0	1
CUL	140	Culinary Skills I	2	6	0	5
CUL	140A	Culinary Skills I Lab	0	3	0	1
ENG	111	Writing and Inquiry	3	0	0	3
HRM	125	Etiquette for Hospitality	1	0	0	1
<b>TOTALS</b>			<b>11</b>	<b>11</b>	<b>0</b>	<b>16</b>

#### SPRING SEMESTER 1

Prefix	No.	Title	Class	Lab	Work Exp.	Credit
CUL	112	Nutrition for Foodservice	3	0	0	3
CUL	112A	Nutrition for Fdsv Lab	0	3	0	1
CUL	160	Baking I	1	4	0	3
CUL	170	Garde-Manger I	1	4	0	3
HRM	245	Human Res Mgmt-Hosp	3	0	0	3
		Math Elective	2	2	0	3
<b>TOTALS</b>			<b>10</b>	<b>13</b>	<b>0</b>	<b>16</b>

#### SUMMER SEMESTER 1

Prefix	No.	Title	Class	Lab	Work Exp.	Credit
WBL	111	Work-Based Learning I	0	0	10	1
		COM Elective	3	0	0	3
		Soc/Behav Science Elect	3	0	0	3
<b>TOTALS</b>			<b>6</b>	<b>0</b>	<b>10</b>	<b>7</b>

#### FALL SEMESTER 2

Prefix	No.	Title	Class	Lab	Work Exp.	Credit
CUL	120	Purchasing	2	0	0	2
or						
HRM	220	Cost Control-Food & Bev	3	0	0	3
and						
HRM	220A	Cost Control-Food & Bev Lab	0	2	0	1
CUL	130	Menu Design	2	0	0	2
CUL	240	Culinary Skills II	1	8	0	5
		Human./Fine Arts Elective	3	0	0	3
		Major Elective	3	0	0	3
<b>TOTALS</b>			<b>11</b>	<b>8</b>	<b>0</b>	<b>15</b>

#### SPRING SEMESTER 2

Prefix	No.	Title	Class	Lab	Work Exp.	Credit
CUL	245	Contemporary Cuisine	1	8	0	5
CUL	275	Catering Cuisine	1	8	0	5
WBL	121	Work-Based Learning II	0	0	10	1
		Major Elective	4	0	0	4
<b>TOTALS</b>			<b>6</b>	<b>16</b>	<b>10</b>	<b>15</b>

**TOTAL REQUIRED CREDITS....69**

**Work-Based Learning Option:** Students are required to take two (2) credit hours of Work-Based Learning. Students must acquire approval from the Work-Based Learning Coordinator and the Department Chairperson in order to receive credit for this degree.

**\*Note:** Students **may not** take an introductory foreign language to fulfill the Humanities/Fine Arts requirement.



Refer to the FTCC website for the most current information. Go to [www.faytechcc.edu](http://www.faytechcc.edu) and click on College Catalog.