

Course Requirements

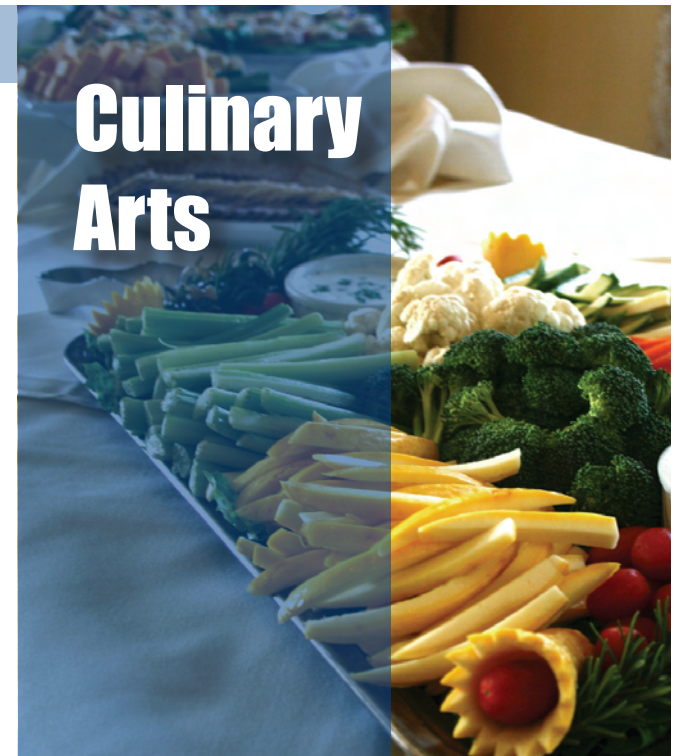
- HOS 101 Principles of Food Production I*
- HOS 102 Principles of Food Production II*
- HOS 103 Nutrition*
- HOS 120 Bakeshop Production*
- HOS 140 The Hospitality Industry*
- HOS 145 Dining Room Operations*
- HOS 155 Hospitality Sanitation*
- HOS 201 A La Carte I*
- HOS 220 Advanced Bakeshop*
- HOS 225 Buffet Organization*
- HOS 255 Food Service Management*
- CWE 113 Cooperative Work*

*Grade of "C" or better is required.
Day and evening classes available.
Minimum semester hours required for graduation: 40

Culinary Arts



P.O. Box 4386
Spartanburg, SC 29305
Phone: (864) 592-4800
www.sccsc.edu/culinary



Culinary Arts



Contact Information

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Applying to SCC

To apply or receive admissions information, contact the SCC admissions center at (864) 592-4800, toll free (866) 591-3700 or visit our website at www.sccsc.edu.

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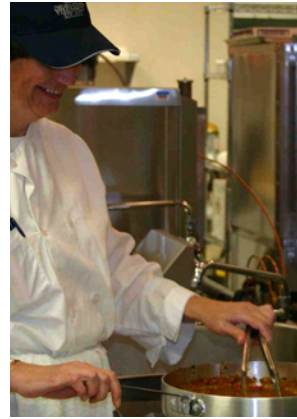
Program Highlights

A certificate or associate degree from SCC in culinary arts is your key to an exciting career in the hospitality and tourism industries. Day and evening classes for culinary arts are offered at SCC for your convenience. Experience hands-on learning in a state-of-the-art kitchen facility on the central campus that opened in 2008 – just one of the perks for students enrolled in the Culinary Arts Program.



Practical Experience

As a culinary arts student, you will gain practical experience in a modern kitchen facility under the instruction of chefs and hospitality educators. You will also obtain real world experience in community hospitality operations through a scheduled internship.



Career Opportunities

Learn the basic principles and applications of the food service industry. Competencies include safe food handling practices, sanitation, equipment operation and safety, dining room operations and service, nutrition applications, food preparation including garden manger, entrees, baked goods and pastries, and buffet planning and organization. As a culinary arts student, you will also learn skills to manage production, inventory, purchasing and receiving and personnel.

Professional Opportunities

Upon graduation, you will have multiple career options:

- Baker
- Sauté cook
- Banquet chef
- Catering chef
- Pantry cook
- Dining room host or server
- Garden manger
- Food purveyor representative
- Assistant production manager



Unique Aspects

- Accredited by the American Culinary Federation Foundation Accrediting Commission
- Certified Culinarian designation available through the certification training offered the first semester

