

CULINARY ARTS ACADEMIC PLAN One-year Certificate Plan

The Academic Plan is a semester-by-semester plan for the full-time student. Part-time students should work with an advisor to customize the map to fit individual needs.

ACADEMIC PLAN				NOTES	
Fall 1st Year Cr Hr			Cr Hrs	Semester 1	
	COL101	Intro to College: Strategies for Success	1	COL101 and Reading Proficiency are pre- regs for some next semester course work	
	CUL101	Culinary Arts I	4	CUL101 is a pre-req for some next semester course work	
	CIS125	Computer Concepts and Applications	3	CIS125 fulfills Computer Literacy graduation requirement	
CORE 42 MOTRAINSFER GUARANTEED	ENG101	English Composition I	3	ENG101 is a pre-req for some next semester course work	
	MGT103	Business Mathematics	3		
		Total Hours	14		
Spring	3 1st Year		Semester 2		
	CUL102	Culinary Arts II	4	CUL102 is a pre-req for two-year certificate and AAS course work	
	BUS261	Business Communications	3		
	BUS101	Introduction to Business	3		
Total Hours 10					



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Program Description:

This degree will provide the necessary background to succeed in the field of Culinary Arts. Employment opportunities include chefs, head cooks, line cooks, and bakers.

Admission Requirements:

There are no specific admission requirements for this program. Culinary coursework requires reading and a level of math proficiency. Certain general education coursework requires specific measures for placement. See www.jeffco.edu/future-students/admissions/math-english-placement or consult an advisor for more information.

<u>Department Facul</u>	ty Advisors: Garrett Willer
Associate Dean:	Dr. Terry Kite

Employment Outlook/Median Salary*:

Career	Degree Level Required	** Growth	Median Annual Salary
Chef and Head Cooks	High School Diploma, Post- Secondary Preferred	10%	\$43,180
Cooks	High School Diploma	6%	\$22,850
Baker	High School Diploma	6%	\$25,090

^{*}Employment information based on current Bureau of Labor Statistics Occupational Outlook Handbook. **Projected % of change in employment 2016-2026; the average for all occupations is 7%.

<u>Jefferson College Program Highlights:</u>

Students in the Culinary Arts program will enjoy hands-on instruction from skilled chefs in a modern kitchen environment.

Transfer Information:

Courses with this symbol are guaranteed to transfer to any public college or university in Missouri

Pursuing a higher degree? Get the most credit for your transfer and earn your Bachelor's degree from Missouri Baptist
University by attending MBU courses at the Jefferson College, Hillsboro campus! Certificate courses apply directly to the

Associate of Applied Science degree in Culinary Arts, which will transfer to Missouri Baptist University's Bachelor of Science in Applied Management.