

# CULINARY ARTS

*Students in the Culinary Arts program learn to apply knowledge and skills in the hands-on kitchen environment and the fully functioning restaurant at EMCC.*



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The **Culinary Arts** program provides students with a complete and versatile background including classical French, international, pastry arts, and more!

▶ Graduates are prepared to perform at mid-level and leadership positions in the areas of basic cooking and baking as well as front of the house and supervisory responsibilities.

▶ Students gain hands-on experience in operating the Rangeley Cafe, which is open to the public and serves a variety of cuisines each week. From cooking and baking, to serving and seating, students gain experience in each area.

**EMCC students enjoy small class sizes, supportive faculty, transferable courses and leadership/engagement opportunities all for under \$4,000/year**

(most programs, based on 30 credit hours, in-state rate of \$96 per credit hour)



## CAMPUS TOURS AVAILABLE

Call 207.974.4780 or schedule an appointment on our website.

[www.emcc.edu/culinary](http://www.emcc.edu/culinary)

## Prerequisites

**AAS Degree:** High school level Algebra I required.

**Certificate:** High school level Algebra I required.

**Still in high school? Concurrent enrollment agreements with many high schools and technical education centers are available. Information can be found online at: [www.emcc.edu/academics/programs/early-college/](http://www.emcc.edu/academics/programs/early-college/)**



## CULINARY ARTS

### Associate in Applied Science Degree

*Students opting to take the certificate program will be required to complete the credits listed under the First Semester and the Second Semester.*

#### 1<sup>ST</sup> SEMESTER CREDITS

- CUL-112 **Culinary Skills Development**\*\* (3)
- CUL-126 **Culinary Arts Instruction I**\*\* (0.5)
- CUL-127 **Culinary Arts I**\*\* (5.5)
- CUL-131 **Culinary Sanitation & Theory**\*\* (3)
- ENG-101 **College Composition**\*\* (3)

#### 2<sup>ND</sup> SEMESTER CREDITS

- CUL-128 **Culinary Arts Instruction II**\*\* (0.5)
- CUL-129 **Culinary Arts II**\*\* (5.5)
- CUL-141 **Food Service Management**\*\* (3)
- Elective **Any Math or Science**\*\* (100 level or higher) (3-4)
- SPE-101 **Oral Communication**\*\* (3)

#### SUMMER TERM

- CUL-215 **Culinary Externship** (3)

^ ELO Capstone

\*\*Denotes courses required to complete the **Certificate in Food Service Specialist**. Total credits: 30-31

## LIVE ON CAMPUS



### Did you know that EMCC has TWO residence halls on campus?

Built in 2007, Kineo Hall houses students in "blocks" (two double-occupancy rooms with four people of the same gender) or triple-occupancy rooms. Each is individually climate controlled and shares a common bathroom, with double sinks, a shower and a toilet stall.

Acadia Hall houses students in corridor-style double or triple occupancy rooms.

Rooms range from \$1,850 - \$2,250 per semester.

Studies show that students who live on campus not only tend to have higher GPA's, but they are also more likely to complete their education and get more out of their college experience.

Visit [www.emcc.edu/housing](http://www.emcc.edu/housing) to learn more!

#### 3<sup>RD</sup> SEMESTER CREDITS

- CUL 218 **Classic European Pastry Arts** (3)
- CUL-262 **Classical French Cuisine** (5)
- ENG-215 **Business & Technical Writing** ^ (3)
- Elective **Any Humanities or Social Science** (3)
- CUL-230 **Regional Italian Cuisine** (by permission, not required) (3)

#### 4<sup>TH</sup> SEMESTER CREDITS

- CUL-214 **Advanced Culinary Skills** (3)
- CUL-264 **International Cuisine** (5)
- NUT-221 **Nutrition** (4)
- Elective **Any Humanities or Social Science** (HIS-106 Food in History is recommended) (3)

▶ **TOTAL AAS DEGREE CREDITS** 62-63