Hospitality and Culinary Management

www.clcillinois.edu/programs/hcm

Program Overview
Business and Social Sciences Division
Room T302, (847) 543-2047

ASSOCIATE IN APPLIED SCIENCE 22FB
The Hospitality and Culinary Management program provides students with technical skills in food production and food operations and prepares students for managerial positions in the hospitality industry. Students can pursue careers as cooks, chefs, bakers, pastry chefs, and supervisors and managers in restaurants, clubs, hotels and resorts. Students acquire skills in food sanitation and safety, culinary principles, baking and pastry, supervision and leadership, menu development, purchasing and cost control. The Hospitality and Culinary Management program is a partner of the National Restaurant Association Educational Foundation (NRAEF). Upon completion of the A.A.S. degree program students qualify to apply for the NRAEF Diploma, a nationally recognized credential in the hospitality industry. The Hospitality and Culinary Management curriculum is aligned with the educational standards of the American Culinary Federation (ACF). CLC courses in Hospitality Supervision, Nutrition, and ServSafe: Foodservice Sanitation meet the initial certification and/or re-certification requirements for the ACF Chefs Certification Program.

To complete an A.A.S. students must meet the General Requirements detailed in the CLC catalog at www.clcillinois.edu/catalog (select Career Programs).

Students earn the State of Illinois Sanitation License upon successful completion of the course and the exam included as part of HCM 113 ServSafe: Food Service Sanitation.

First Semester (Fall) ........................................ 12
HCM 110 Introduction to Hospitality Industry ......................................................... 3
HCM 111 Culinary Principles I ...................................... 5
HCM 113 ServSafe: Food Service Sanitation .... 1
AOS 122 Business Math or MTH 114 or higher Math Elective ...... 3

Second Semester (Spring) .................................. 16
HCM 170 Patisserie I ....................................... 5
HCM 112 Culinary Principles II .............................. 5
HCM 212 Menu Marketing and Management .. 3
HCM 213 Purchasing & Inventory Control ...... 3

Third Semester (Fall) ........................................ 14
HCM 171 Culinary Principles III ......................... 5
HCM 175 Nutrition......................................... 3
PSY 121 Introduction to Psychology or
PSY 122 Industrial/Organizational Psychology ..................................................... 3
Humanities or Fine Arts Elective*.................. 3

Fourth Semester (Spring) ................................. 16
HCM 185 Garde Manger ................................... 4
HCM 214 Hospitality Supervision .................... 3
HCM Elective ............................................. 3
ENG 120 Technical Composition I or
ENG 121 English Composition I .................... 3
CMM 121 Fundamentals of Speech or
CMM 122 Business and Professional Speaking or
CMM 123 Dynamics of Small Group Discussion or
CMM 128 Interviewing Practices .................... 3

Fifth Semester (Fall) ...................................... 11
HCM 275 Contemporary Restaurant Principles ..................................................... 5
HCM 273 Controlling Hospitality Costs .......... 3
HCM Elective ............................................. 3

Total Hours for A.A.S. Degree ......................... 69

HCM Electives
HCM 114 Introduction to Beverage Appreciation ............................................. 1
HCM 151 American Regional Cuisine ............ 3
HCM 152 European Cuisine ............................ 3
HCM 153 Latin American Cuisine .................. 3
HCM 154 Italian Regional Cuisine .............. 3
HCM 155 French Regional Cuisine ................. 3
HCM 159 Culinary Arts Study Abroad .......... 1-3
HCM 271 Hospitality Leadership .................. 3
HCM 272 Culinary & Hospitality Internship .. 3
HCM 299 Selected Topics in Hospitality ...... 1-5

Typical Jobs
• Entry-level Culinarian
• Cook, Chef or Manager at a restaurant, upscale supermarket or gourmet store
• Personal Chef
• Hotel Chef/Executive Chef
• Food Production Chef
• Wholesale Food Sales Associate
• Food Broker, Special Event Planner or Rental Consultant
• Food Stylist, Photographer or Journalist
• Catering Chef
• Culinary Instructor/Program Director
• R & D, Regional or Corporate Chef

Salary and Job Outlook
For the latest information, visit www.mynextmove.org or the Bureau of Labor Statistics online at www.bls.gov. Gainful employment data is available at www.clcillinois.edu/gainfulemployment.

Employers
• Independent or chain restaurants
• Hotels
• Sport venues
• Theme and amusement parks
• Destination resorts
• Cruise ships
• Airline and train caterers
• Adult living communities
• Corporate and social caterers
• Special event planning companies
• Food service industry equipment
• Food brokers and manufacturers

Getting Started
Visit www.clcillinois.edu/admission for steps on how to register.
Certificate Programs

The Hospitality and Culinary Management program also offers the following short-term programs. Start with the Professional Cook certificate and build on that.

PROFESSIONAL COOK PLAN 22FD
This program prepares students for entry-level employment in the food service industry. Courses provide an introduction to the hospitality industry and emphasize hands-on cooking techniques, sanitation and safety. Students learn to use recipes and equipment in a commercial kitchen. Students earn the ServSafe Foodservice Sanitation license as a part of this certificate.

**First Semester** ................................................................. 9
HCM 110 Introduction to the Hospitality Industry ................. 3
HCM 111 Culinary Principles I ........................................... 5
HCM 113 ServSafe: Food Service Sanitation ...................... 1

**Second Semester** ............................................................ 8
HCM 112 Culinary Principles II ........................................... 5
HCM 214 Hospitality Supervision ....................................... 3

**Total Hours for Certificate** ........................................ 17

PROFESSIONAL CHEF PLAN 22FH
This program builds on the Professional Cook certificate and provides students with advanced level culinary skills and basic baking techniques. Students also learn to apply the principles of nutrition and acquire skills in supervision, purchasing and inventory control.

**First Semester** ................................................................. 14
HCM 110 Introduction to the Hospitality Industry ................. 3
HCM 111 Culinary Principles I ........................................... 5
HCM 170 Patisserie I ......................................................... 5

**Second Semester** ............................................................ 11
HCM 112 Culinary Principles II ........................................... 5
HCM 175 Nutrition ............................................................ 3
HCM 213 Purchasing and Inventory Control ..................... 3

**Third Semester** ............................................................... 8
HCM 171 Culinary Principles III ......................................... 5
HCM 214 Hospitality Supervision ....................................... 3

**Total Hours for Certificate** ........................................ 33

HOSPITALITY SUPERVISOR PLAN 22FG
This program prepares students for entry-level supervisory positions in restaurants, hotels, country clubs, catering, institutional foodservice and commercial foodservice operations. Students gain fundamental cooking skills and competence in food safety and sanitation practices. Students learn basic supervisory techniques, purchasing and inventory control.

**First Semester** ................................................................. 9
HCM 110 Introduction to the Hospitality Industry ................. 3
HCM 111 Culinary Principles I ........................................... 5
HCM 113 ServSafe: Food Service Sanitation ...................... 1

**Second Semester** ............................................................ 9
HCM 175 Nutrition ............................................................ 3
HCM 213 Purchasing and Inventory Control ..................... 3
HCM 214 Hospitality Supervision ....................................... 3

**Total Hours for Certificate** ........................................ 18

HOSPITALITY MANAGER PLAN 22FI
This program builds upon the Hospitality Supervisor certificate and prepares students for advanced level employment as a member of a management team in the hospitality industry. Students acquire skills in menu design, cost control and continuous improvement and develop leadership skills.

**First Semester** ................................................................. 9
HCM 110 Introduction to the Hospitality Industry ................. 3
HCM 111 Culinary Principles I ........................................... 5
HCM 113 ServSafe: Food Service Sanitation ...................... 1

**Second Semester** ............................................................ 14
HCM 112 Culinary Principles II ........................................... 5
HCM 212 Menu Marketing and Management ...................... 3
HCM 213 Purchasing and Inventory Control ..................... 3
HCM 214 Hospitality Supervision ....................................... 3

**Third Semester** ............................................................... 12
HCM 175 Nutrition ............................................................ 3
HCM 271 Hospitality Leadership ....................................... 3
HCM 273 Controlling Hospitality Costs ............................ 3
HCM 272 Culinary & Hospitality Internship or HCM Elective .. 3

**Total Hours for Certificate** ........................................ 35

Contact Info

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