

[www.clcillinois.edu/programs/hcm](http://www.clcillinois.edu/programs/hcm)

## A.A.S. PROGRAM OVERVIEW

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

**Degree: Associate in Applied Science,  
Hospitality and Culinary Management  
Plan 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 are **strongly encouraged** to meet with a Student Development Counselor or advisor to identify coursework that will meet degree requirements.

<b>FIRST SEMESTER</b>	<b>12</b>
<b>HCM 110</b> Introduction to Hospitality Industry	3
<b>HCM 111</b> Culinary Principles I	5
<b>HCM 113</b> ServSafe: Food Service Sanitation	1
<b>AMT 122</b> Business Math <i>or</i>	
<b>MTH 114</b> Applied Mathematics I <i>or</i> higher Math Elective	3
<b>SECOND SEMESTER</b>	<b>16</b>
<b>HCM 170</b> Patisserie I	5
<b>HCM 112</b> Culinary Principles II	5
<b>HCM 212</b> Menu Marketing and Management	3
<b>HCM 213</b> Purchasing and Inventory Control	3

<b>THIRD SEMESTER</b>	<b>14</b>
<b>HCM 171</b> Culinary Principles III	5
<b>HCM 175</b> Nutrition	3
<b>PSY 121</b> Introduction to Psychology <i>or</i>	
<b>PSY 122</b> Industrial/Organizational Psychology	3
Humanities <i>or</i>	
Fine Arts Elective*	3

<b>FOURTH SEMESTER</b>	<b>16</b>
<b>HCM 185</b> Garde Manger	4
<b>HCM 214</b> Hospitality Supervision	3
HCM Elective	3
<b>ENG 120</b> Technical Composition I <i>or</i>	
<b>ENG 121</b> English Composition I	3
<b>CMM 121</b> Fundamentals of Speech <i>or</i>	
<b>CMM 122</b> Business and Professional Speaking <i>or</i>	
<b>CMM 123</b> Dynamics of Small Group Discussion <i>or</i>	
<b>CMM 128</b> Interviewing Practices	3

<b>FIFTH SEMESTER</b>	<b>11</b>
<b>HCM 275</b> Contemporary Restaurant Principles	5
<b>HCM 273</b> Controlling Hospitality Costs	3
HCM Elective	3

**Total hours for A.A.S. Degree 69**

<b>HCM ELECTIVES</b>	
<b>HCM 114</b> Introduction to Beverage Appreciation	1
<b>HCM 150</b> Contemporary Restaurant Breakfast	3
<b>HCM 151</b> American Regional Cuisine	3
<b>HCM 152</b> European Cuisine	3
<b>HCM 153</b> Latin American Cuisine	3
<b>HCM 154</b> Italian Regional Cuisine	3
<b>HCM 155</b> French Regional Cuisine	3
<b>HCM 159</b> Culinary Arts Study Abroad	1-3
<b>HCM 271</b> Hospitality Leadership	3
<b>HCM 272</b> Culinary and Hospitality Internship	3
<b>HCM 299</b> Selected Topics in Hospitality	1-5

## GETTING STARTED

For steps on how to apply and register, visit [www.clcillinois.edu/admission](http://www.clcillinois.edu/admission).

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## 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

## 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

## CONTACT INFO

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