

CULINARY ARTS APPRENTICESHIP



**SCOTT COMMUNITY
COLLEGE CAMPUS**

Program Facilitator

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[www.eicc.edu/
hospitalitycareers](http://www.eicc.edu/hospitalitycareers)

www.eicc.edu
1888-336-3907
Toll-free

Our Web Links:

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www.eicc.edu/programs

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*Tuition and fees subject to change
by the EICCD Board of Trustees.*

Program Description

Apprenticeship is the classic training method of chefs and cooks, and still used almost exclusively in Europe. These programs are linked to each state Bureau of Apprenticeship and Training.

Since 1991, the program and Scott Community College have operated in conjunction with the Chefs de Cuisine Association of the Quad Cities. Apprentices work at one of the chapter's 65 approved apprenticeship sites under the supervision of the executive chef to complete a total of 6,000 hours on the job. The apprentice takes general education requirement classes and classes in culinary arts at Scott Community College and other selected class sites.

Award Options

Associate Applied Science Degree

Certified Journeyman Chef with the United States Dept. of Labor

Certified Sanitation Managers Certificate with Illinois Dept. of Health

Job Outlook

Employment of chefs, head cooks, and food preparation and serving supervisors is expected to increase by 6 percent over the 2008-18 decade, which is more slowly than the average for all occupations. Growth will be generated by increases in population, a growing variety of dining venues, and continued demand for convenience. Median annual wage-and-salary earnings of chefs and head cooks were \$38,770 in May 2008. The middle 50 percent earned between \$29,050 and \$51,540. The lowest 10 percent earned less than \$22,120, and the highest 10 percent earned more than \$66,680.

For details, please visit this link <http://www.bls.gov/oco/>



FUEL
your mind.

CLINTON ♦ MUSCATINE ♦ SCOTT
COMMUNITY COLLEGES
EASTERN IOWA COMMUNITY COLLEGE DISTRICT

Since the colleges of EICCD are continually reviewing programs, information in the course catalog may change. Please visit www.eicc.edu/catalog for any program updates which have occurred since the most recent edition of the catalog.

CULINARY ARTS APPRENTICESHIP

Clinton Community College

1000 Lincoln Boulevard,
Clinton, IA 52732
(563) 244-7001
1-800-638-0559
[www.facebook.com/
clintoncommunitycollegeia](http://www.facebook.com/clintoncommunitycollegeia)

Admissions Officer

Heather Mohler
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(563) 244-7007
FAX (563) 244-7107

Muscatine Community College

152 Colorado Street,
Muscatine, IA 52761
(563) 288-6001
1-800-351-4669
[www.facebook.com/
muscatinecommunitycollegeia](http://www.facebook.com/muscatinecommunitycollegeia)

Admissions Officer

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Scott Community College

500 Belmont Road,
Bettendorf, IA 52722
(563) 441-4001
1-800-895-0811
[www.facebook.com/
scottcommunitycollegeia](http://www.facebook.com/scottcommunitycollegeia)

Admissions Officer

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www.eicc.edu

The Eastern Iowa Community College District endorses the principle of equal educational opportunities for all people regardless of race, color, creed, marital status, national origin, sex, sexual orientation, religion, ancestry, age, or non-job related handicap or disability in the educational programs or activities it operates. Persons having inquiries concerning the district's accommodation for or compliance with Title VI, Title IX, Section 504, the Americans with Disabilities Act and the Age Discrimination Act may contact: Affirmative Action Officer, 306 West River Drive, Davenport, IA 52801-1221 or call (563) 336-3300.

Program requirements subject to change. Please check with your advisor.

A.A.S. DEGREE

FIRST SEMESTER (FALL OR SPRING START)

		CREDITS
HCM:100	Sanitation and Safety	2
HCM:154	Basic Food Preparation	2
HCM:180	Food Fundamentals	2
HCM:501	Culinary Practicum I	3
		9

SECOND SEMESTER

CSC:110	Intro to Computers	3
HCM:233	Menu Planning and Nutrition	3
HCM:502	Culinary Practicum II	3
MAT:104	Applied Math Topics	3
		12

SUMMER

HCM:255	Purchasing	3
HCM:503	Culinary Practicum III	1.5
		4.5

THIRD SEMESTER

HCM:156	Intermediate Food Preparation	3
HCM:241	Menu Planning and Sales Promotion	3
HCM:280	Food Cost Accounting	3
HCM:504	Culinary Practicum IV	3
		12

FOURTH SEMESTER

HCM:116	Fundamentals of Baking	3
HCM:160	Advanced Food Preparation	3
HCM:301	Beverage Control	3
HCM:505	Culinary Practicum V	3
		12

SUMMER

HCM:155	Garde Manger	3
HCM:212	Industry Management	3
HCM:506	Culinary Practicum VI	1.5
		7.5

FIFTH SEMESTER

HCM:507	Culinary Practicum VII	3
HUM:105	Working in America OR	3
HUM:110	Changes and Choices	3
		6

SIXTH SEMESTER

HCM:508	Culinary Practicum VIII	3
COM:102	Communication Skills OR	3
SPC:112	Public Speaking	3
		6

SUMMER

HCM:509	Culinary Practicum IX	1.5
		1.5

A.A.S. TOTAL

70.5

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CULINARY ARTS ASSISTANT CERTIFICATE

This is a twelve-month certificate program that prepares students with basic culinary skills and knowledge necessary to pursue a career related to cooking and/or baking assistant.

FIRST SEMESTER

HCM:100	Sanitation and Safety	2
HCM:180	Food Fundamentals	2
HCM:501	Culinary Practicum I	3
		7

SECOND SEMESTER

HCM:116	Fundamentals of Baking	3
HCM:154	Basic Food Preparation	2
HCM:502	Culinary Practicum II	3
		8

SUMMER

HCM:212	Industry Management	3
HCM:503	Culinary Practicum III	1.5
		4.5

CERTIFICATE TOTAL

19.5

Baking Certificate

PENDING DEPARTMENT OF EDUCATION APPROVAL

FIRST SEMESTER

HCM:100	Sanitation and Safety	2
HCM:116	Fundamentals of Baking	3
HCM:233	Menu Planning and Nutrition	3
HCM:265	Mathematics for Hospitality	3
		11

SUMMER

HCM:182	Intermediate Baking	3
HCM:255	Purchasing	3
		6

SECOND SEMESTER

HCM:125	Basic Cake Decorating	1
HCM:183	Advanced Baking	3
HCM:280	Food Cost Accounting	3
		4.5

CERTIFICATE TOTAL

24