

PROGRAM FACILITATOR

Brad Scott (Chef)

(563) 441-4246

FAX (563) 441-4204

bscott@eicc.edu

CULINARY ARTS CHEF APPRENTICESHIP

Program Description

Apprenticeship is the classic training method of chefs and cooks, and still used almost exclusively in Europe. In 1977, the American Culinary Federation adopted a formal method, education and culinary activities into one universal training program to be implemented in nearly 279 chapters across the country. More than 17,000 apprentices have successfully completed the training program. These programs are linked to each state Bureau of Apprenticeship and Training.

Since 1991, the program and Scott Community College has operated in conjunction with the American Culinary Federation's local chapter, 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 Culinarian with the American Culinary Federation

Certified Journeyman Chef with the United States Dept. of Labor

Certified Sanitation Managers Certificate with Illinois Dept. of Health

Job Outlook

It is estimated that by the year 2009 two million classically trained chefs will be needed across the United States. Demand for journeyman chefs locally is never ending. Ninety-eight percent of Scott Community College Culinary Arts graduates gain employment.

Earnings

Scott Community graduates average an annual salary of \$26,604.50.

Companies that have hired SCC Graduates

Aramark Food Systems

The Red Crow Grille

The Radisson Hotel

The Windmill

Faithful Pilot

TPC at Deere Run

Private Contractors

Sedexo Campus Services

Steventons

The Abbey Hotel

The Davenport Country Club

The Mark of the Quad Cities

Davenport Medical

Lefigero Restaurant



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COMMUNITY COLLEGES
EASTERN IOWA COMMUNITY COLLEGE DISTRICT

www.eicc.edu

1-888-336-3907

toll-free

CULINARY ARTS CHEF APPRENTICESHIP

FIRST SEMESTER

		Credit Hours
HCM:180	Food Fundamentals	2
HCM:100	Sanitation & Safety	2
HCM:501	Culinary Practicum I	3
HCM:154	Basic Food Preparation	2
TOTAL HOURS -		9

SECOND SEMESTER :

HCM:502	Culinary Practicum II	3
HCM:265	Mathematics for Hospitality	3
HCM:233	Meal Planning and Nutrition	3
	General Education Elective	3
TOTAL HOURS -		12

SUMMER SESSION :

HCM:503	Culinary Practicum III	1.5
HCM:255	Purchasing	3
TOTAL HOURS -		4.5

THIRD SEMESTER :

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

FOURTH SEMESTER :

HCM:160	Advanced Food Preparation	3
HCM:116	Fundamentals of Baking	9
HCM:505	Culinary Practicum V	3
HCM:301	Beverage Control	3
TOTAL HOURS -		12

SUMMER SESSION :

HCM:212	Industry Management	3
HCM:506	Culinary Practicum VI	1.5
HCM:155	Garde Man ger (lec/lab)	3
TOTALHOURS -		7.5

FIFTH SEMESTER :

HCM:507	Culinary Practicum VII	3
	General Education Elective	3
	Humanities Elective	3
TOTAL HOURS -		9

SIXTH SEMESTER :

HCM:508	Culinary Practicum VIII	3
	English - Elective	3
	General Education Elective	3
TOTAL HOURS -		9

SUMMER SESSION :

HCM:509	Culinary Practicum IX	1.5
TOTAL HOURS -		1.5

A.A.S. Degree Total - 70.5

ADMISSIONS OFFICER

LaDrina Wilson

lnwilson@eicc.edu

(563) 441-4007

FAX (563) 441-4101

JOB PLACEMENT/STUDENT
SUCCESS SPECIALIST

Wayne Cole

wcole@eicc.edu

(563) 441-4021

FAX (563) 441-4204

SCOTT

COMMUNITY COLLEGE

500 Belmont Road

Bettendorf, IA 52722

(563) 441-4001

1-800-895-0811

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

10/08 AG



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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

		Credit Hours
HCM:180	Food Fundamentals	2
HCM:100	Sanitation and Safety	2
HCM:501	Culinary Practicum I	3
TOTAL HOURS -		7

SECOND SEMESTER :

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

SUMMER SESSION :

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

Assistant Certificate Total - 19.5



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