

**Minnesota North College - Hibbing Campus**  
**Culinary Arts**

**Academic Year 2023-24**  
**AAS Degree (65 credits)**

<b>FIRST YEAR</b>		<b>Credits</b>	<b>Hours Lec/Lab</b>
<b>FALL SEMESTER 2023 – 16 Credits</b>			
CAMT 1600	Introduction to Food Service	6	3/6
CAMT 1602	Basic Food Production Principles	6	0/12
CAMT 1603	Institutional Food Production 1	4	0/8
<b>SPRING SEMESTER 2024 – 15 Credits</b>			
CAMT 1604	Quality Assurance	1	1/0
CAMT 1605	Institutional Food Production 2	4	0/8
CAMT 2410	Hotel and Restaurant Food Production 1	4	1/6
COMM 1210 or COMM 1215	Introduction to Communications (MNTC 1) or Public Speaking (MNTC 1)	3	3/0
General Education Electives from MNTC listed below		3	
<b>SECOND YEAR</b>			
<b>FALL SEMESTER 2024 – 17 Credits</b>			
CAMT 2400	Food Service Procurement and Cost Control	3	3/0
CAMT 2420	Hotel and Restaurant Food Production 2	5	1/8
CAMT 2430	Advanced Culinary Skills 1	6	1/10
General Education Electives from MNTC listed below		3	
<b>SPRING SEMESTER 2025 – 17 Credits</b>			
CAMT 2440	Advanced Culinary Skills 2	6	1/10
CAMT 2450	Specialty Foods Preparation	5	1/8
General Education Electives from MNTC listed below		6	
<b>GENERAL EDUCATION ELECTIVES FROM MNTC – 12 Credits</b>			
One course from: MNTC 3. Natural Science or MNTC 4. Mathematics		3-4	
MNTC Goal 5. History and the Social and Behavioral Sciences. One course.		3-4	
Additional General Education courses from the Minnesota Transfer Curriculum.		4-6	

**PROGRAM DESCRIPTION**

Students in the Culinary Arts program learn to implement the basic food production and management techniques necessary in the food service industry. Included are basic food handling and safety techniques, planning and production, personnel management, cost control methods, and nutritional menu planning.

**PROGRAM OUTCOMES**

Upon completion of the Culinary Arts program, the graduate will be able to:

1. Demonstrate professional behavior that reflects integrity, accountability, responsibility, and ethical culinary practice.
2. Work collectively and collaboratively, exhibiting skills in leadership, perseverance, and integrity.
3. Demonstrate the ability to work safely and exhibit proper workplace sanitation.
4. Understand the principles of basic food production.
5. Understand the basics of personnel management.
6. Demonstrate the concepts of quantity control.
7. Understand the basics of buffet and banquet production service.
8. Work in various departments in the food service industry.
9. Demonstrate effective writing, speaking, and listening skills.
10. Apply mathematics skills and logical reasoning.
11. Demonstrate knowledge of behaviors and interactions among individuals, societal groups, and institutions.

## Culinary Arts AAS Degree

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#### ARTICULATION AGREEMENTS

- Bemidji State University – Applied Management

#### PROGRAM NOTES

- Differential tuition is assessed for the CAMT courses.

#### EMPLOYMENT OPPORTUNITIES

Students who complete this program will be prepared for employment in the following positions: kitchen manager, food production manager, chef (most locations will require additional work experience), sous chef, banquet chef, institutional production cook/supervisor.

#### PROGRAM FACULTY

- Lidholm, Daniel E <[daniel.lidholm@minnesotanorth.edu](mailto:daniel.lidholm@minnesotanorth.edu)>
- Hanson, Travis P <[travis.hanson@minnesotanorth.edu](mailto:travis.hanson@minnesotanorth.edu)>

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#### MISSION

*Minnesota North College prepares lifelong learners and engaged citizens through inclusive, transformative experiences reflecting the character and natural environment of the region.*



**Minnesota North College, a member of Minnesota State, is an affirmative action, equal opportunity employer and educator.**  
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