

Culinary Arts – Food Service Management
 Campus: Hibbing

AAS Degree | 65 credits

FIRST YEAR		Credits	Hours Lec/Lab
FALL SEMESTER 2024 – 16 Credits			
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
SPRING SEMESTER 2025 – 15 Credits			
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	

SECOND YEAR			
FALL SEMESTER 2025 – 17 Credits			
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	
SPRING SEMSTER 2026 – 17 Credits			
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	

GENERAL EDUCATION ELECTIVES - MINNESOTA TRANSFER CURRICULUM (MnTC)

- One 3 or 4 credits course from:
 - MnTC 3. Natural Sciences -OR- MnTC 4. Mathematics/Logical Reasoning
- One 3 or 4 credit course from:
 - MnTC 5. History and the Social and Behavioral Sciences
- 4-6 additional general education credits from the Minnesota Transfer Curriculum

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 LEARNING 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.

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

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