

Culinary Arts

Why should I major in this program?

If you enjoy working with food and are interested in the management of a food service operation, this program may be for you. The Culinary Arts program prepares students for challenging careers in restaurant, hotel, motel, institutional, health care and private club facilities. The curriculum emphasizes fundamental and intermediate techniques of food preparation, production and baking.



What type of degree will I earn at Iowa Western if I enroll in this program?

Graduates of this one-year program receive a diploma.

If I major in this program, can I transfer to a four-year college or university?

By earning your diploma, you will be qualified for entry-level and intermediate positions in the field. For more advanced positions or to focus on the management aspect in food service operations, it is recommended that you major in our two-year Culinary Arts, Restaurant and Hospitality Management program, where you will earn an Associate of Applied Science degree (AAS). You may then transfer these credits toward a bachelor's degree, which you would earn from another institution.

What is the job outlook for graduates in this program, and what type of jobs will I be qualified for?

Graduates of this program can expect an above average job outlook with salaries starting as high as \$18,000 to \$22,000 annually. Salaries can vary based on experience, education and time in the industry. Employment possibilities include work in the restaurant business, catering, schools, hospitals and homes for the elderly.

Program of Study

The Culinary Arts program of study prepares students for a challenging career in restaurant, hotel, motel, institutional, health care and private club facilities. The curriculum emphasizes fundamental and intermediate techniques of food preparation, production and baking skills. It enables students to develop culinary skills as they prepare for entry or intermediate positions in the industry. Related instruction emphasizes the use and selection of equipment, safety and sanitation, mathematical applications, meal service, product selection, and computer skills. Graduates of this program are awarded a diploma.

* Students must complete the curriculum described below:

RECOMMENDED COURSE SEQUENCE

First Semester		Cr.
HCM 137	Food Preparation I	3
HCM 111	Principles of Baking I	2
HCM 142	Food Production (Lab)	4
HCM 113	Culinary Baking (Lab)	1
HCM 100	Sanitation and Safety	2
HCM 200	Dining Service	2
	Communications Requirement (ENG 105, 110 or 111)	3
		17

Second Semester		Cr.
HCM 139	Food Preparation II	3
HCM 112	Principles of Baking II	2
HCM 159	Food Production II Lab	4
HCM 121	Culinary Baking II (Lab)	1
HCM 260	Hospitality Math	3
CSC 110	Introduction to Computers	3
MGT 195	Workplace Empowerment	3
		19

Summer Term		Cr.
HCM 512	Culinary Arts Internship	2
		2

38 semester hours required

**For More Information,
contact the Admissions Office:
712.325.3277 or 800.432.5852, ext. 3277
or the Program Chair at 712.325.3238
www.iwcc.edu**