

Culinary Arts, Restaurant and Hospitality Management

Why should I major in this program?

If you enjoy working with food and are interested in management of a food service operation, this program may be for you. The Culinary Arts, Restaurant and Hospitality Management program provides students with extensive vocational cooking and baking skills applicable to any type of food service operation including institutional, hotel, restaurant or country club facilities. The two-year program also focuses on courses that will teach you management and supervisory skills, as well as preparing you with hands-on training to become a culinarian. You will study food service aspects such as cost control, human relations, nutrition, wellness, dining management and culinary baking.



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

Graduates of this two-year program receive an Associate of Applied Science degree (AAS).

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

By earning your AAS degree, you will be qualified to enter right into the work force, or you may take your credits earned at Iowa Western and transfer to a bachelor degree-granting institution, where you can earn your four-year degree.

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 \$20,000 to \$30,000 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, Restaurant and Hospitality Management program of study prepares students for a challenging career in all facets of the hospitality industry. The curriculum emphasizes fundamental and intermediate techniques in culinary arts, restaurant and institutional management. The curriculum enables students to develop management and supervisory skills as well as training to become a culinarian. Related instruction emphasizes supervision, cost controls, human relations and management, nutrition and wellness, advanced culinary garde manger, culinary baking, fine dining management and personnel. An articulation agreement is in effect with four-year institutions that would allow the graduate to pursue a baccalaureate degree. Graduates of this program are awarded an Associate of Applied Science (A.A.S.) degree.

* 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
	A.A.S. 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
	Social Science/Humanities Elective	3
		19

Summer Term		Cr.
HCM 512	Culinary Arts Internship	2
		2

Third Semester		Cr.
HCM 245	Design and Layout of Food Service Facilities	3
HCM 164	Culinary Arts I (Lecture)	2
HCM 165	Culinary Arts I (Lab)	4
HCM 330	Hospitality Personnel Management	3
HCM 240	Menu Planning and Design	2
HCM 255	Purchasing	3
HCM 343	Recipe Costing and Menu Pricing	2
		19

Fourth Semester		Cr.
HCM 176	World Cuisine	2
HCM 170	Culinary Arts II (Lecture)	2
HCM 171	Culinary Arts II (Lab)	4
HCM 230	Nutrition and Wellness	3
HCM 278	Cost Control	2
HCM 215	Culinary Capstone	3
MGT 195	Workplace Empowerment	3
		19

76 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**