

Culinary Management

Earn an Associate of Applied Arts and Sciences Degree in Culinary Management

Culinary Management students receive similar hands-on culinary training as Culinary Arts students, with an added focus on business issues. Beyond commercial cooking and dining room service, students develop valuable skills in marketing, personnel management, computer applications and financial analysis. Culinary Management graduates are in high demand, meeting the increasing need for qualified kitchen and restaurant managers.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (2 years):	Resident	\$9,337.25
	Non-Resident	\$20,000.50
	Out-of-State	\$29,614.00
Books		\$1,000.00
Uniforms		\$350.00
Cutlery Kit		\$280.00
Other Fees		\$200.00

At Grand Rapids Community College, we offer highly personal attention, world class facilities and top-caliber instruction by our very talented staff. And we offer this at a very reasonable price. Compare our costs to the others, then think about what you can do with the savings.



Suggested Course Sequence

First Year

First Semester		Credits
CA 105	Skill Development	5
CA 124	Retail Baking	5
CA 102	Introduction to the Hospitality Industry	2
CA 111	Restaurant Sanitation and Safety	2
CA 140	Hospitality Forms and Formulas	4
		18
Contact hours for semester		33

Second Semester

CA 224	Bakery/Deli Operations	5
CA 112	Menu Planning and Nutrition	3
CA 209	Principles of Food Preparation	3
CO 101	Intro. to Computer Applications	2
EN 101	English Composition 1 OR	3
BA 101	Business and Technical English 1	(3)
WE 156	First Aid	1
		17
Contact hours for semester		25.5

Summer

CA 180	Cooperative Education in Culinary Arts	3
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Second Year

Third Semester

CA 114	Food Production OR	5
CA 115	Table Service	(5)
CA 200	Hospitality Management	3
CA 212	Food Purchasing	2
CA 238	Comp. Applications in Food Service	2
BA 207	Business Law 1	3
EN 102	English Composition 2 OR	3
BA 102	Business and Technical English 2	(3)
		18
Contact hours for semester		25.5

Fourth Semester

CA 205	Banquet and Catering OR	5
CA 244	Advanced Food Production OR	(5)
CA 245	Advanced Table Service	(5)
CA 201	Food Service Cost Controls and Financial Analysis	3
CA 234	Hospitality Marketing	3
CA 235	Beverage Management OR	2
CA 151	Introduction to Wine	(2)
PS 110	Survey of American Government	3
		16
Contact hours for semester		23.5
Total Credits		72