

HOSPITALITY AND TOURISM MANAGEMENT - CULINARY ARTS, ASSOCIATE OF APPLIED BUSINESS

Curriculum Code #0104

Effective May 2026

Division of Arts and Humanities (<http://catalog.lorainccc.edu/academic-programs/arts-humanities/>)

A major in culinary arts provides an opportunity to really understand food. From the preparation of simple dishes to the creation of international cuisine, students will learn a variety of cooking skills and techniques through intense hands-on instruction. Emphasis is also placed on safety, sanitation, nutrition and health. Whether the goal is to begin a new career or to gain additional skills for a current one, this program is the place to start.

First Year

Fall Semester		Hours
BIOG 153	BASIC HUMAN NUTRITION	3
CULN 157	FUNDAMENTALS OF FOOD SERVICE PRODUCTION	3
CULN 175	PURCHASING AND PRODUCT IDENTIFICATION	3
TRSM 112	INTRODUCTION TO THE HOSPITALITY INDUSTRY	3
TRSM 118	FOOD SAFETY AND SANITATION	2
SDEV 101	INTRODUCTION TO THE LCCC COMMUNITY ¹	1
Hours		15

Spring Semester

CULN 152	ESSENTIALS OF DINING ROOM SERVICE ²	3
CULN 154	INTRODUCTION TO BAKING AND PASTRY ²	3
CULN 160	FOODSERVICE OPERATIONS AND CAREER MANAGEMENT ²	3
CULN 165	ADVANCED FOOD SERVICE PRODUCTION ²	3
ENGL 161	COLLEGE COMPOSITION I	3
Hours		15

Summer Semester

CULN 200	CULINARY EXTERNSHIP	2
Arts/Humanities Elective ³		3
Hours		5

Second Year

Fall Semester		Hours
CMMC 151	ORAL COMMUNICATION	3
CULN 205	RESTAURANT AND MENU DEVELOPMENT ²	3
CULN 224	FROM THE FARM TO THE FORK ²	3
or CULN 225	or ADVANCED BAKESHOP	
MTHM 158	QUANTITATIVE REASONING ⁷	3

Social Sciences Elective ⁵		3
Hours		15
Spring Semester		Hours
CULN 215	BEVERAGE MANAGEMENT	3
CULN 266	RESTAURANT CAPSTONE ^{2,4,6}	5
CULN 255G	WORLD CUISINE	3
ENGL 162	COLLEGE COMPOSITION II ²	3
Hours		14
Total Hours		64

¹ A student must register for the orientation course when enrolling for more than six credit hours per semester or any course that would result in an accumulation of 12 or more credit hours.

² Indicates that this course required a prerequisite.

³ Arts and humanities elective to be selected from HUMS 151G or world language.

⁴ Requires second-year standing.

⁵ Social science elective to be selected from PSYH 151 or SOCY 151G.

⁶ Minimum GPA 2.0, minimum GPA in major 2.5 and division approval.

⁷ Course may be replaced by any MTHM Ohio Transer 36 course.

Program Contact(s):

Bradley Ball
440-366-7740
bball@lorainccc.edu

For information about admissions, enrollment, transfer, graduation and other general questions, please contact your advising team (<https://www.lorainccc.edu/admissions-and-enrollment/advising-and-counseling/>).

More program information can be found on our website. (<https://www.lorainccc.edu/business-programs/tourism-management-culinary-arts-major/>)

Credit for Prior Learning (PLA) options may be available for your program. For more information, please visit our website: www.lorainccc.edu/PLA (<http://www.lorainccc.edu/PLA>)

Program Learning Outcomes

1. Demonstrate strong foundation of classical culinary baking and cookery techniques including International/World Cuisines.
2. Develop advanced skills in preparation, plating and presentation of food categories with focus on basic nutrition and special diet requirements
3. Understand purchasing, receiving, storage and procurement of ingredients as well as certification by the Ohio Department of Health's Serve Safe & Sanitation/HACCP program
4. Understand the basis of restaurant conception from market/ demographic surveys, investor relations, menu development, food costing and beverage controls, service and laws
5. Understand and demonstrate concepts of front and back of house employee/customer service and compliance standards pertaining to human resources and career management