

Chef Apprenticeship and Pastry Chef Apprenticeship option

Associate in Applied Science Degree

The Chef Apprenticeship program and the Pastry Chef Apprenticeship option prepare graduates to begin careers as certified professional chefs or pastry chefs. Through a combination of on-the-job skill training and professional education, students learn the necessary concepts, techniques and tools to succeed within the hospitality industry.

Through the apprenticeship training and education system, graduates are eligible to earn Journey person documentation from the U.S. Department of Labor and the New Jersey Department of Education. This credential is valuable when seeking employment and professional advancement.

Coursework is coordinated with 6000 hours of documented on-the-job training under the supervision of a certified chef. It normally requires three to four years of part-time study combined with full-time work. The program is offered in cooperation with the U.S. Department of Labor, Bureau of Apprenticeship Training, New Jersey Department of Education, and participating food service employers.

Successful graduates will be able to:

- demonstrate proficiency in a variety of professionally recognized culinary skills;
- work in any production or food preparation station within a food service department;
- use safe and sanitary practices within any food production department;
- effectively supervise and train kitchen personnel;
- create appropriate menus and recipes;
- purchase products needed by the food service organization;
- design and plan buffets relevant to the needs of the consumer;
- effectively contribute to the advancement of the culinary field;
- demonstrate effective leadership;
- demonstrate professional written and verbal communication and computation skills.

The recommended semester sequence is for students who attend classes part time while working full time at their apprenticeship training foodservice facility. Students may require more time to complete all major requirements.

Many of the credits earned in acquiring the A.A.S. degree can be applied to the B.S. degree offered through an articulation agreement with the University of Delaware. Adjustments to the sequence may be required to meet the individual student's educational circumstances.

Admission to the program requires a high school diploma or its equivalent.

Curriculum

Code	Course (lecture/lab hours)	Credits
HOS 101	Food Preparation (1/4)	3
HOS 108	Sanitation and Safety in Food Service Operations (3/0)	3
HOS 220	Chef Apprenticeship I (0/1000)	1
HOS 109	Advanced Culinary Arts (1/4)	3
IST 101	Computer Concepts with Applications (2/2)	3
HOS 221	Chef Apprenticeship II (0/1000)	1
HOS 102	Volume Food Preparation (1/4)	3
BUS 103	Business Mathematics (3/0)	3
HPE 101	Basic Concepts of Nutrition (3/0)	3
HOS 301	Professional Baking I (1/4)	3
HOS 222	Chef Apprenticeship III (0/1000)	1
HOS 205	Menu Planning/Costing and Design (2/0)	2
ENG 101	English Composition I (3/0)	3
HOS 203	Hospitality Purchasing (3/0)	3
ENG 102	English Composition II (3/0) OR	3
ENG 112	English Composition II with Speech (3/0)	
HOS 223	Chef Apprenticeship IV (0/1000)	1
ACC 108	Hospitality Accounting (3/0)	3
HOS 211	Garde Manger & Buffet Planning - Basic (1/3)*	2
HOS 212	Garde Manger & Buffet Planning - Advanced (1/3)*	2
ACC 109	Food, Beverage & Labor Cost Control (3/0)	3
HOS 224	Chef Apprenticeship V (0/1000)	1
HPE 110	Concepts of Health and Fitness (1/2)†	2
— —	General Education elective ¹	3
— —	General Education elective ¹	3
— —	General Education elective ¹	3
BUS 240	Human Resource Management (3/0)	3
HOS 225	Chef Apprenticeship VI (0/1000)	1
		65

* For the **Pastry Chef Apprenticeship option**, replace these two courses with:

HOS 311	Professional Baking II (1/4)	3 credits
HOS 322	Professional Baking III (1/3)	2 credits

¹ Select three courses from at least two of the following general education categories: Social Science, Historical Perspective, Humanities, Visual and Performing Arts, Diversity and Global Perspective, Foreign Language, Interdisciplinary General Education (HOS 115, Food and Culture, recommended).

†HPE 111 is an acceptable alternative.