



# **COASTAL CAROLINA**

COMMUNITY COLLEGE

444 Western Boulevard  
Jacksonville, North Carolina 28546-6816  
Phone (910) 455-1221

## **All You Need to Know for the**

# *Fall 2026*

# *Culinary Arts Program*

### **At-A-Glance**



**An Equal Opportunity Employer**

Coastal Carolina Community College's Culinary Arts Associate in Applied Science Degree Program is a full-time, day-time, Limited Enrollment Program. In order to be admitted to the program, applicants must complete an Eligibility Application with an Academic Advisor/Counselor and must meet placement requirements.

***Prior to meeting with an Academic Advisor/Counselor:***

It is the applicant's responsibility to ensure that the following eligibility requirements are met before completing an Eligibility Application with any Academic Advisor/Counselor in Student Services.

1. Complete the Residency Determination application. The application is available online at [www.coastalcarolina.edu](http://www.coastalcarolina.edu)
2. Submit an application to Coastal Carolina Community College. Applications are available online at [www.coastalcarolina.edu](http://www.coastalcarolina.edu)
3. Submit your official transcripts(s) to the Admissions Office.
  - High school (or high school equivalency)
  - All colleges or schools attended after high school
  - CLEP (College Level Examination) scores
  - AP (Advanced Placement) scores

***Placement Requirements:***

- Meet placement requirements in English by meeting one of the following to show required knowledge:
  - i. Graduated from any United States high school within the last 10 years with an unweighted GPA of 2.8 or higher.
  - ii. Completed (with a minimum of the grade indicated) or enrolled in one of the following English courses:
    - DRE 098 (P)
    - BSP 4002 (P2)
    - ENG 002 (P2)
    - ENG 011 with ENG 111 (C)
    - ENG 025 (C)
  - iii. Received a score of 70 or above on English Placement Test.

***Eligibility Application Information:***

- Eligibility Applications will be available beginning Monday, April 13, 2026.
- Eligibility Applications must be completed with an Academic Advisor/Counselor.

***Culinary Arts Associate in Applied Science Degree Program Acceptance Process:***

- Eligible applicants who have completed applications will be accepted on a first-come, first-served basis. (Note: An eligible applicant has a current application and all official transcripts received).
- All applicants will receive an Agreement Form via student email no later than Wednesday, April 22, 2026, indicating if they are accepted or an alternate.
- Applicants who are not accepted will be placed on an alternate list.
- Accepted and alternate students are required to return the Agreement Form by 5:00 p.m. on Friday, May 1, 2026.
- Failure to return the required Agreement Form will result in being placed at the end of the alternate list.
- It is the applicant's responsibility to notify the Academic Counselor, Whitney Calloway, of an address and/or phone number change.
- Applications for the Fall 2026 program will be accepted through Friday, August 7, 2026.

***Orientation Information:***

- Accepted students are required to attend orientation.
- Orientation will be on Wednesday, August 5, 2026 at 11:00 a.m.
- Orientation will be at the Culinary Technology Building located at 253 Western Blvd., Jacksonville, NC 28546.

***Important Dates for Fall 2026:***

Eligibility Applications available	Monday, April 13, 2026
Applicants receive Agreement Form	Wednesday, April 22, 2026
Agreement Form due date	Friday, May 1, 2026
Final high school transcripts submitted by (for current high school students)	Friday, July 10, 2026
Orientation	Wednesday, August 5, 2026 at 11:00 a.m.
Last day to complete an Eligibility Application as an alternate	Wednesday, August 5, 2026

## Culinary Arts Curriculum (A55150):

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings, including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice, and health-care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies, and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities, including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

			Hours Per Week		
<b>FALL SEMESTER (1st Year)</b>			<b>Class</b>	<b>Lab</b>	<b>Credit</b>
ACA 122	College Student Success	0	2	1	
CIS 110	Introduction to Computers	2	2	3	
COM 120	Intro Interpersonal Com	3	0	3	
CUL 110	Sanitation & Safety	2	0	2	
CUL 135	Food & Beverage Service	2	0	2	
CUL 135A	Food & Beverage Serv Lab	0	2	1	
CUL 140	Culinary Skills I	2	6	5	
CUL 140A	Culinary Skills I Lab	0	3	1	
			<b>11</b>	<b>15</b>	<b>18</b>
<b>SPRING SEMESTER (1st Year)</b>					
ENG 111	Writing and Inquiry	3	0	3	
CUL 160	Baking I	1	4	3	
CUL 170	Garde Manger I	1	4	3	
CUL 240	Culinary Skills II	1	8	5	
SOC 210	Introduction to Sociology <i>or</i>	3	0	3	
PSY 150	Introduction to Psychology	(3)	(0)	(3)	
			<b>9</b>	<b>16</b>	<b>17</b>
<b>SUMMER SEMESTER (1st Year)</b>					
WBL 111	Work-Based Learning I	0	10	1	
CUL 112	Nutrition for Foodservice	3	0	3	
CUL 130	Menu Design	2	0	2	
CUL 250	Classical Cuisines	1	8	5	
			<b>6</b>	<b>18</b>	<b>11</b>
<b>FALL SEMESTER (2nd Year)</b>					
CUL 230	Global Cuisines	1	8	5	
CUL 260	Baking II	1	4	3	
HRM 245	Human Resource Mgmt - Hosp	3	0	3	
WBL 121	Work-Based Learning II	0	10	1	
MAT 110	Math Measurement & Literacy <i>or</i>	2	2	3	
MAT 143	Quantitative Literacy	(2)	(2)	(3)	
			<b>7</b>	<b>24</b>	<b>15</b>
<b>SPRING SEMESTER (2nd Year)</b>					
CUL 245	Contemporary Cuisines	1	8	5	
CUL 273	Career Development	1	0	1	
HRM 215	Restaurant Management	3	0	3	
HRM 220	Cost Control-Food & Bev	3	0	3	
ART 111	Art Appreciation <i>or</i>	3	0	3	
MUS 110	Music Appreciation	(3)	(0)	(3)	
			<b>11</b>	<b>8</b>	<b>15</b>
<b>Total Semester Hours:</b>					<b>76</b>

## Approximate Expenses (In State)

Costs listed below are estimated and subject to change. The In-State tuition rate is based on \$76 per credit hour plus student fee. Tuition rates are determined by the North Carolina General Assembly and are subject to change at their discretion. All prices are subject to change.

### FIRST YEAR

	Fall Semester	Spring Semester	Summer Semester	Total
Tuition and Fees	\$1,408	\$1,332	\$876	\$3,616
Culinary Textbooks	\$464	N/A	N/A	\$464
Culinary Tool Kit	\$207	N/A	N/A	\$207
Uniform and Shoes	\$170	N/A	N/A	\$170
Related Textbooks	\$159	\$30	Varies	\$189
<b>Total</b>	<b>\$2,408+</b>	<b>\$1,362+</b>	<b>\$876+</b>	<b>\$4,646+</b>

### SECOND YEAR

	Fall Semester	Spring Semester	Summer Semester	Total
Tuition and Fees	\$1,180	\$1,180	N/A	\$2,360
Culinary Textbooks	\$275	\$437	N/A	\$712
Related Textbooks	\$45	\$94	N/A	\$139
<b>Total</b>	<b>\$1,500+</b>	<b>\$1,711+</b>	<b>N/A</b>	<b>\$3,211+</b>

## Pertinent Program Information

### READMISSION POLICY

Students applying for readmission must contact the Culinary Arts Department Head. Readmission is based on space availability and approval by the Department Head. Students must meet all admissions criteria for the current year.

### COMMUNICABLE DISEASE STATEMENT

Students risk exposure to blood and bodily fluids. The potential does exist for transmission of blood borne and infectious diseases. Students are required to read and sign a communicable disease statement. Students must sign with a witness. Minors must have the statement signed by a parent or legal guardian.

## Special Requirements

- **Physical Requirements:** Please see attached Culinary Technical Standards. Concerns should be discussed with the Department Head and the Coordinator for Disability Support Services prior to enrollment.
- **Appearance:** Uniforms, name tags, clean finger nails (without nail polish), and minimal piercings are required for all Culinary Arts and Hospitality Management courses.
- **Work-Based Learning Program:** Work-Based Learning provides on-site work experience. This work-based experience is usually one semester and **may** be a paid position. Many employers give potential employees a drug test prior to a job offer.
- **Attendance:** Students must adhere to Coastal Carolina Community College's Attendance Policy.
- **Transportation:** Students are responsible for transportation to and from the Culinary Technology Building.

## Contacts

<b>Academic Advisor</b>	Whitney Calloway	910-938-6347	<a href="mailto:callowayw@coastalcarolina.edu">callowayw@coastalcarolina.edu</a>
<b>Coordinator for Disability Support Services</b>	Mary Coble	910-938-6331	<a href="mailto:adasupport@coastalcarolina.edu">adasupport@coastalcarolina.edu</a>
<b>Department Head</b>	Natacha Hager-Avarado	910-938-6390	<a href="mailto:hageralvaradon@coastalcarolina.edu">hageralvaradon@coastalcarolina.edu</a>
<b>Financial Aid</b>	Student Center	910-938-6332	<a href="http://www.fafsa.gov">www.fafsa.gov</a>
<b>Veteran's Programs</b>	Student Center	910-938-6316	<a href="http://www.vabenefits.vba.va.gov">www.vabenefits.vba.va.gov</a>
<b>MYCAA</b>	Military Off-Campus Sites	910-451-2391	<a href="http://www.militaryonesource.mil">www.militaryonesource.mil</a> <a href="mailto:mycaa@coastalcarolina.edu">mycaa@coastalcarolina.edu</a>
<b>WIOA</b>	Human Services- Continuing Education Bldg. Room 109	910-938-6309	<a href="mailto:humanservices@coastalcarolina.edu">humanservices@coastalcarolina.edu</a>

## Culinary Technical Standards

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**Purpose Statement:** Technical Standards are provided to students to identify a specific list of the non-academic abilities and characteristics established by a program as requirements for admission, promotion, and graduation. Section 504 of the Rehabilitation Act of 1973 defines a qualified individual as one who meets the academic and technical standards requisites for admission or participation in an education program.

All students in Culinary are expected to meet certain essential functions/technical standards which are essential for successful completion of all phases of the program and reflect industry requirements and standards. To verify a student's ability to perform these essential functions, a student *may be required to demonstrate* the following technical standards in the table below. Meeting these standards does not guarantee employment in this field upon graduation. The ability to meet the program's technical standards also does not guarantee a student's eligibility for any certification exams or successful completion of the program.

	Standard	Definition of Standard	Example(s) of Technical Standard
1	<b>Critical Thinking/ Problem-Solving Skills</b>	Critical thinking ability sufficient for classroom, lab, and work industry judgment.	Identify cause-effect relationships in classroom, lab, and work industry situation. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to sequence information, events, and activities accurately.</li> <li>• Ability to accurately perform basic arithmetic, understand and convert measurements, apply ratios and proportions, scale formulations, and ensure precision in mixing and creating recipes to meet health and safety standards in a culinary program.</li> </ul>
2	<b>Interpersonal Skills</b>	Interpersonal abilities sufficient to interact with individuals, families, and groups from a variety of social, emotional, cultural, and intellectual backgrounds.	Establish rapport with customers, colleagues and other students Example(s) include: <ul style="list-style-type: none"> <li>• Ability to navigate personal conflicts.</li> <li>• Ability to accept responsibility and correction in a professional nature.</li> <li>• Ability to work with customers from diverse backgrounds, regions, and ethnicities.</li> </ul>
3	<b>Coping Skills</b>	Coping ability is sufficient to manage stressful situations.	Demonstrate a calm demeanor in difficult situations. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to refrain from reacting or responding inappropriately to ethical challenges.</li> <li>• Ability to maintain emotional composure and perform despite the difficulty of a situation.</li> </ul>
4	<b>Behavioral/ Emotional Skills</b>	Possess emotional stability, rational thought, and self-control.	Remain professional, calm, and exercise restraint in changing environments. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to be non-reactive in response to provocative situations and personalities.</li> <li>• Ability to assume responsibility/accountability for one's own actions without becoming defensive.</li> <li>• Ability to assess a situation rationally and respond accordingly.</li> <li>• Ability to prevent one's personal opinions or beliefs from impacting one's client or personal performance.</li> </ul>

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	<b>Standard</b>	<b>Definition of Standard</b>	<b>Example(s) of Technical Standard</b>
<b>5</b>	<b>Communication Skills</b>	Communication abilities sufficient for interaction with others in verbal and written form.	Explain kitchen procedures, initiate culinary techniques, and document and interpret actions and customer responses. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to enunciate clearly, professionally and in a timely manner.</li> <li>• Ability to comprehend directives.</li> <li>• Ability to transcribe recipes, menus, and correspondence.</li> <li>• Ability to interact appropriately with customers, peers and leadership.</li> </ul>
<b>6</b>	<b>Mobility Skills</b>	Physical abilities sufficient to move from room to room and maneuver in small spaces.	Perform appropriate physical activities in spaces with heightened physical awareness in relation to physical surroundings. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to lift up to 50 pounds.</li> <li>• Ability to stand for prolonged periods of time (4-6 hours).</li> <li>• Ability to twist, bend, squat, and stoop.</li> <li>• Ability to serve and clear tables where guests are seated</li> </ul>
<b>7</b>	<b>Motor Skills</b>	Gross and fine motor abilities sufficient to provide safe and effective culinary procedures.	Ability to calibrate and use kitchen tools and equipment. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to handle supplies or tools.</li> <li>• Ability to demonstrate manual dexterity and coordination of tools and knives.</li> </ul>
<b>8</b>	<b>Auditory Skills</b>	Auditory ability sufficient to work effectively and safely.	Listen attentively to ensure the health and safety of the culinary environment. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to hear monitor alarm, emergency signals, and the functional settings of kitchen tools.</li> <li>• Ability to hear directions in a loud environment.</li> </ul>
<b>9</b>	<b>Visual Skills</b>	Visual ability sufficient for observation and assessment in the culinary environment.	Watch attentively to ensure the health and safety of the culinary environment. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to distinguish large and small objects and text near and at a distance.</li> <li>• Ability to detect color and color intensity.</li> <li>• Ability to perceive depth.</li> <li>• Ability to see peripherally.</li> </ul>
<b>10</b>	<b>Tactile Skills</b>	Tactile ability to perceive and respond to physical touch to provide safe and effective food service.	Responds appropriately to senses of touch necessary for providing care and safety in the culinary environment. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to wear PPE appropriate for a culinary environment.</li> <li>• Ability to sense potential nicks from sharp objects and temperature from kitchen tools.</li> <li>• Ability to determine firmness of product in order to detect quality and doneness.</li> <li>• Ability to touch different textures, including raw meat.</li> </ul>

	<b>Standard</b>	<b>Definition of Standard</b>	<b>Example(s) of Technical Standard</b>
<b>11</b>	<b>Adaptability Skills</b>	Possess the ability to adapt and tolerate environmental stressors and function safely.	Ability to adapt in order to perform required duties in a variety of different environments. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to tolerate temperature variations (hot and cold) without physical response.</li> <li>• Ability to demonstrate requisite skill applications in an environment where there will be exposure to hazards, fire, gas, etc.</li> <li>• Ability to tolerate and demonstrate requisite skill applications in a loud environment within close proximity to others.</li> </ul>
<b>12</b>	<b>Sensory Skills</b>	Sensory ability sufficient for the observation and assessment to provide safe and effective food preparation.	Responds appropriately to the sense of smell and taste necessary for providing preparation and safety in the culinary environment. Example(s) include: <ul style="list-style-type: none"> <li>• Ability to detect odor.</li> <li>• Ability to taste food and discern quality and preparation.</li> </ul>

**Disability Services Statement:** Coastal Carolina Community College is invested in full compliance with Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. It is the student's responsibility to self-identify, request reasonable accommodation(s), and provide written documentation in a timely manner to the Coordinator for Disability Support Services in order to determine eligibility, as defined by Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990, prior to the implementation of any accommodation services. Accommodation(s) are not active until all of the Steps for Requesting Accommodations have been completed. Please visit <https://www.coastalcarolina.edu/services-and-support/disability-services/> or call (910) 938-6331 for further information about the Steps for Requesting Accommodations.



**COASTAL CAROLINA**  
C O M M U N I T Y C O L L E G E

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