

# REND LAKE COLLEGE



... setting the standard  
for leadership  
and excellence.



468 N KEN GRAY PKWY  
INA, ILLINOIS 62846

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## CULINARY ARTS



[www.rlc.edu](http://www.rlc.edu)

# Culinary Arts

Looking for an exciting career in a rapidly growing industry that offers advancement, rewards and a lot of flavor and spice? Then Rend Lake College's Culinary Arts program may be just for you.

To be a successful chef or manager in today's complex and competitive industry, you must demonstrate an array of management concepts, food preparation skills and guest satisfaction techniques. A unique aspect of the RLC Culinary Arts program is not only the knowledge you receive but also a chance to build the fundamental skills which are vitally important. Two fully stocked and equipped kitchen laboratories enable students to develop professional cooking techniques which are critical for a successful career.

## PRACTICAL EXPERIENCE

Start with the fundamentals and build up to magnificent creations in Rend Lake College's state-of-the-art facilities. Students will gain invaluable experience not only from hands-on instruction, but also by becoming involved in various banquet and catering functions.



## CULINARY ARTS

*Associate in Applied Science Degree*

This two-year program leads to an Associate in Applied Science Degree in Culinary Arts and is designed to prepare students for positions in the food service industry. Typical graduates will work in food preparation at restaurants, hotels and institutions. The curriculum emphasizes practical experiences through cooperative education, laboratory and classroom opportunities. ■ **Total = 67-68 Hours**

<b>First Semester</b>		<b>Cr. Hrs.</b>
ART 1101	Art Appreciation	3
CULA 1201	Professional Cooking I	5
CULA 1205	Food Sanitation	1
CULA 1207	Culinary Math	1
ENGL 1101	Rhetoric and Composition I <sup>1</sup>	3
MATH 1202	Business Mathematics	<u>3</u>
		16

<b>Second Semester</b>		
BIO 1100	Biology for Non-Majors	4
COMM 1101	Principles of Effective Speaking	3
CULA 1203	Professional Cooking II	5
CULA 2203	Dining Room / Banquet Mgmt	2
HEA 1103	Intro to Nutrition	<u>3</u>
		17

<b>Third Semester</b>		
BUSI 1101	Intro to Business	3
CULA 2208	or Exploring Wines <sup>2</sup>	4
CULA 2201	Professional Baking Techniques	4
CULA 2202	Restaurant Management	3
CULA 2205	Restaurant Cost Control	3
PSYC 2106	Human Relations	<u>3</u>
		16-17

<b>Fourth Semester</b>		
COOP 1101	Cooperative Experience I	4
CSCI 1102	Intro to Computers w/Bus. Apps.	3
CULA 2204	Garde Manger	2
CULA 2206	Restaurant Operations	5
CULA 2207	Professional Pastry Principles	<u>4</u>
		18

<sup>1</sup> Prerequisite course(s) may be required based on results of COMPASS, ASSET, ACT or SAT scores.

<sup>2</sup> 21 years of age or older.

NOTE: Any student who has not previously met state requirements concerning the Illinois and Federal Constitution must take either HIST 2101, POLI 1101 or POLI 2101.

NOTE: Reading course(s) may be required based on results of COMPASS or ASSET scores.

## STATE-OF-THE-ART FACILITIES

The Culinary Arts program at Rend Lake College benefits from two laboratory facilities located in the Student Center. New, state-of-the-art equipment was installed in the first lab, which also features walk-in coolers, freezers and other amenities. The explosive growth of the program necessitated the addition of a second laboratory. This facility opened in Fall 2007 and, in addition to new equipment, features workstations set up which allow students to see what the chef instructor is working on at his station via cameras and screens.

A dining area in the Student Center also has been created to allow students to gain experience by hosting and serving at dinners and other functions.

## PLACEMENT SERVICES

Rend Lake College provides placement services for graduates in an effort to assist them in finding employment. The college's Center for Business Services includes an Employment Services program, which offers employers a pleasant, flexible alternative to more rigid and structured placement agencies. Many employers contact Employment Services to inform the college of full-time, part-time, temporary and seasonal openings. Graduates and current students can contact the Center for Business Services about positions available in their fields of study.

## CAREER OPPORTUNITIES

Graduates of Rend Lake College's Culinary Arts program will be prepared for careers at many restaurants and fine dining establishments. Positions as a

- Banquet Chef
- Catering Manager
- Dietician
- Food and Beverage Director
- Sous Chef

are just a few of the possible job avenues in which graduates will be able to pursue careers. Check our Culinary Arts Web site for an extended list of job / career possibilities.

## SCHOLARSHIPS & FINANCIAL AID

Tuition waivers are available to selected students. They are effective for four regular consecutive semesters and can be extended over two summer terms.

FOR MORE INFORMATION, PLEASE CONTACT:

### REND LAKE COLLEGE Culinary Arts

468 N Ken Gray Pkwy • Ina, IL 62846

(618) 437-5321, Ext. 1332 / 1334

Toll-free (In-District) 1-800-369-5321

FAX (618) 437-5677

E-mail – [advising@rlc.edu](mailto:advising@rlc.edu)

On the Web: [www.rlc.edu/culinary](http://www.rlc.edu/culinary)