



## **Tobago Hospitality and Tourism Institute**

### **The Associate Degree in Applied Science Culinary Arts**

This program aims to ensure that students can effectively demonstrate mastery in food technology professional standards and skills to function effectively in a commercial kitchen. The programme provides the graduate with the following expertise:

- Knowledge of techniques that ensure hygienic standards for the handling of food
- The ability to provide quality, nutritious, appropriate meals which fulfill the needs of varying clients
- Knowledge of the diverse methods of food and beverage cost control
- Skilled kitchen organization, food choices and menu planning
- An overall knowledge of food technology and management

#### **Programme Duration**

The programmes take two years of full-time study or three years of part-time study. Individual courses can also be offered as continual education courses.

#### **Work Experience**

The associate degree programmes include a work experience component which allows students to gain practical skills and observe and apply management principles and theories.

## Programme Details

<b>Content Area</b>	<b>No. of Courses</b>	<b>Total Credits</b>
<b>General Education</b>	<b>4</b>	<b>9</b>
<b>Business Core</b>	<b>3</b>	<b>9</b>
<b>Culinary Arts</b>	<b>15</b>	<b>54</b>
<b>Electives</b>	<b>2</b>	<b>6</b>
<b>Internship</b>	<b>1</b>	<b>6</b>
<b>Programme Total</b>	<b>25</b>	<b>84</b>

## Curriculum

### General Education

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>GED102</b>	Mathematics I	45		3
<b>GED110</b>	English and Communications	45		3
<b>GED160</b>	Caribbean Studies	45		3
<b>LS 101</b>	Life Skills	45		0
<b>Totals</b>				<b>9</b>

### Business Core

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>BUS100</b>	Introduction to Hospitality and Tourism	45		3
<b>BUS150</b>	Information Technology	45		3
<b>BUS210</b>	Quality Customer Care	45		3
<b>Totals</b>				<b>9</b>

### Culinary Arts Core

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>CFB101</b>	Food Science and Nutrition	45		3
<b>CFB111</b>	Food Preparation I	30	60	4
<b>CFB112</b>	Food Preparation II	30	60	4

<b>CFB113</b>	Baking Technology I	30	60	4
<b>CFB115</b>	Butchery Techniques	30	30	3
<b>CFB114</b>	Baking Technology II	30	60	4
<b>CFB122</b>	Quality Food Production and Service	30	90	4
<b>CFB126</b>	Food and Beverage Cost Control	45		3
<b>CFB131</b>	Sanitation, Safety, and Hygiene	45		3
<b>CFB161</b>	Food and Beverage Service	30	60	4
<b>CFB217</b>	International Cuisine	30	90	4
<b>CFB243</b>	Wine and Sprints	45		3
<b>CFB256</b>	Kitchen Organization	45		3
<b>CFB281</b>	Food Art	30	60	4
<b>CFB290</b>	Food Preparation III	30	60	4
<b>Total</b>				<b>54</b>

Electives

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
	Elective	45		3
	Elective	45		3
<b>Totals</b>				<b>6</b>

Internship

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>IND270</b>	Internship		320	6
<b>Totals</b>				<b>6</b>