



MAJOR CHOSEN: CULINARY ARTS

I. A BRIEF DESCRIPTION OF THE MAJOR

The Culinary Arts major is designed to prepare students for the operation and management of food service facilities. The successful graduate is knowledgeable in food production, catering, and the profitable management of food outlets. In addition, students will receive training that can qualify them for (1) entry level positions in many areas of food service management, (2) establishing and operating their own businesses, and (3) the opportunity for advancement to the highest levels of the food industry.

II. COURSE HIGHLIGHTS

Here are some of the courses you will especially enjoy:

Cooking Methods I and II In these courses, you will gain the understanding and insight of food preparation; you will become familiar with the correct handling and cooking of meat, seafood, and pasta as well as the use of spices and other aspects of food production.

Food Display and Garnishing provides the opportunity to work on making food appear beautiful. Included are hot and cold food garnishes, and trends of garnishing and display.

Practical Catering In this course, you will have the opportunity to put together what you have learned. You will be able to work with your own ideas and see them come to life in special food events you plan.

Restaurant Equipment and Design When you take this course, you will gain the understanding of the physical layout of restaurants to maximize efficient use and operation. You will have the opportunity to apply these concepts by designing your own food service outlet.

III. A TYPICAL YEARLY COURSE SEQUENCE

This is a suggested program of study for you. Other refinements to your program can be made when you consult your faculty advisor at the time of your enrollment.

You will notice that some courses are listed as electives. These electives give you the opportunity to tailor your program by selecting courses you would like to take for your own personal enjoyment.

After completing the Associate of Applied Science degree in Culinary Arts, you have the option of pursuing the Bachelor of Science degree in Restaurant Management or the Bachelor of Arts degree in Practical Christian training.



First Year

Orientation	1
Basic Speech Skills I.....	3
Personal & Professional Etiquette.....	1
Methods of Bible Study	2
Basic Food Knowledge	2
Cooking Methods I.....	2
English	3
Electives.....	<u>2</u>
Total	16

Orientation	1
English	3
Basic Speech Skills II	3
The Gospels	2
Personal Evangelism	1
Introduction to Business.....	3
Culinary Arts Practicum I	<u>3</u>
Total	16

Second Year

Christian Doctrines	3
Basic Accounting I	3
Computer Applications I	3
Cooking Methods II	3
Introductory Bakeshop	3
Introduction to Food Service	<u>2</u>
Total	17

Christian Doctrines	3
Basic Accounting II	3
Computer Applications II	3
Desserts & Pastries	3
Recipe Costing & Menu Analysis	3
Food Purchasing & Menu Planning	<u>3</u>
Total	18

Third Year

The Pentateuch	3
Christian Family Forum.....	1
Food Display & Garnishing	2
Practical Catering.....	3
Food Service Management.....	3
Biblical Missions Elective	<u>2</u>
Total	14

Practical Psychology	2
Food Service	3
Restaurant Equipment & Design.....	3
Foodservice Nutrition.....	3
Sanitation	2
Bible Elective	<u>2</u>
Total	15

IV. FACILITIES, EQUIPMENT, AND OPPORTUNITIES

Completely equipped computer laboratories are available for your use. There are many academic computer labs conveniently located all over campus. They consist of various types of PCs, Apple PowerMacs, and laser printers and are all interconnected via a Novell computer network.

Culinary Arts Building A complete multi-functional restaurant is available for you to develop your foodservice skills. This building houses three different educational labs where you can study food preparations and service.

The Dixon-McKenzie Dining Common contains four dining rooms with a total seating capacity of 3,300, allowing over 8,500 meals to be served each day. The Varsity Room, where the students are served, is one of the largest dining rooms of its kind in the nation. The basement of the Dining Common has the space to store over 20 railroad cars of food.



The Snack Shop and Coffee Shop provide a place for students to socialize while enjoying a quick snack or hot sandwich and fries. Coffee, cappuccino, and various other hot and cold drinks are available as well. Every day the grill serves about 900 people their choice of flame-broiled burgers, hot dogs, grilled chicken, pizza, fries, and onion rings. In addition, milk shakes and ice cream are available, as are a wide variety of grocery items.

The annual spring Bible Conference is one of the outstanding features of the University and Academy year. Your regular academic work will be suspended for the Conference, during which you will hear messages from outstanding Bible teachers, pastors, and evangelists.

Chapel is a central feature of Bob Jones University. This 35-minute service is held every morning, Monday through Thursday. These services are a source of great inspiration to students. Four days a week the Chapel message is brought by the President or by selected speakers. Each Friday the Chapel period is devoted to the meetings of various literary societies.

Davis Field House, with over 87,000 square feet and seating for 3,000 people, contains 4 full-sized courts; auxiliary courts; indoor and outdoor tracks; swimming pool; café; and a fitness center with fully-equipped exercise room, aerobic room, sauna, and whirlpool.

The Mack Library, with 90,000 square feet of floor space and seating for over 1,300 students, gives you access to 294,000 volumes, 1,100 current periodical subscriptions, and more than 17,000 music, speech, and language recordings. Mack Library offers access to over 65 electronic databases on the library web site. An interlibrary loan program is available through OCLC, a national database, for books not held in our library. Other prominent features include the Jerusalem Chamber, a replica of the room in Westminster Abbey in London in which work was done on the 1611 King James Bible, and the University Archives Room which displays materials about the Founder and history of the University.

If you are planning to live on campus, you will be glad to know that all of our residence halls are air-conditioned, have wall-to-wall carpeting, and have a phone in each room. You will be able to make long-distance calls directly from your room and have them automatically placed on your school bill. Computer network connectivity is available in all residence halls, as well.

All of our classrooms are air-conditioned. The Campus Bookstore in the Student Center carries just about any item a student will need.

You will find the finest Christian young people in the country are your fellow students, and without trying too hard, you may end up making a life-long friend!

V. ABOUT THE FACULTY

The Culinary Arts faculty have a wide range of food service industry experience, including executive chef, food director, chef de cuisine, administrator and instructor of a variety of programs, special project manager and restaurant owner/manager. They also have dedicated their abilities to Christian service in various ministries of local churches. The faculty have over have over 60 years combined experience in the food service industry and have taught culinary arts in hands-on settings for over 30 years.



VI. CAREER OPPORTUNITIES AND PLACEMENT

Many opportunities are available for graduates in the culinary arts major. Here is a partial list of some of the careers in which a graduate can become engaged:

Camp food service operator	Food service manager
Catering manager	Food service owner/operator
Chef/kitchen manager	Maitre d'hotel
Dining services manager	Nursing home food service
Director for college/university meal planning	Purchasing agent, food service
Residence hall housing management	Restaurant manager
Fast food manager	School lunch program director
Food production planner	

VII. BJU: AN AFFORDABLE EDUCATION

Enclosed is an expense sheet detailing the cost of attending Bob Jones University. When you compare our charges to those of other private colleges, we think you will be pleasantly surprised. We believe we offer a student more value for his dollar than anyone else in America. And to help you see how affordable "the Opportunity Place" can be for you, we have enclosed a financial aid brochure that you can use to evaluate your own situation. Your Admissions Counselor or the Director of Student Financial Aid would be happy to discuss this with you if you have any questions.

HOW TO TAKE THE NEXT STEP . . .

If you can see yourself in the career described in the profile, then a great opportunity awaits you at Bob Jones University. It is the opportunity for the premier Christian college experience in all the world. It is the opportunity for learning, for fun, and for developing new friendships. It is the opportunity to prepare for a lifetime of service for the Lord . . .

The Opportunity Place . . . God's Special Place for You.