

# CLEARY UNIVERSITY

## ABA | CULINARY MANAGEMENT



### OVERVIEW

Culinary management prepares graduates to work on the practical side of running a restaurant or other food service business. Whereas culinary arts programs focus mostly on the cooking aspect of the restaurant industry, culinary management goes beyond food preparation. It focuses on restaurant management, human resources issues, safety in the kitchen, menu development, and front-of-the-house issues. This degree is ideal for students who enjoy cooking but want to take a more business-oriented approach to their career. Culinary management is about working with the customers and staff to make the restaurant run most effectively. It takes general business acumen as well as more accounting, law, and general education learning than the culinary arts program alone. It also takes a strong leader who knows quite a bit about food and how it is best prepared.



### THE PROGRAM

The associate's in Culinary Management (ABA) degree provides the student with a well-grounded degree in culinary arts and food service management. Graduates of the culinary management program will receive a strong foundation of fundamental cooking techniques blended with business-focused courses to work in the industry as professional kitchen staff, cooks, sous chef, and assistant manager positions. Through a well-balanced curriculum, graduates are introduced to the fundamental concepts of food and beverage management, nutrition, and food production.

### CAREER BENEFITS AND OPTIONS

Degrees in culinary management offer dynamic, exciting, and immediately impactful possibilities for employment, or prepare the student to move onto a BBA in the same field. Students are poised for careers in numerous roles in a variety of organizations including hotels, restaurants, resorts, casinos, and cruise ships as well as being prepared as an entrepreneur for small business opportunities. The hands-on approach of the program enables students to learn by practicing and strategically applying your classroom lessons to resolve the daily challenges of an industry based in customer service. Graduates of the culinary program can work as line cooks, sous chefs, prep cooks, kitchen managers, or supervisors as they gain the experience necessary to become executive chefs.

### FINANCIAL AID

Grants, loans, and scholarships are available to qualified students. Financial aid counseling is available through the Financial Aid Office at 800.686.1883 or [finaid@cleary.edu](mailto:finaid@cleary.edu). Apply for financial aid by visiting [fafsa.ed.gov](http://fafsa.ed.gov). The Cleary University school code is: 002246

### TAUGHT BY EXPERTS

Our instructors are thought leaders and experts in their respective fields. Cleary professors provide relevant and practical experience and knowledge that can be applied in the workplace.

### ADMISSION

Applicants must meet Cleary University admission standards and provide official high school transcripts. When applicable, candidates may require SAT test score submission.

### APPLICATION REQUIREMENTS

1. Complete online application (Fees may apply)
2. Forward official transcripts to the records office
3. Apply for Financial Aid

Apply online at [CLEARY.EDU](http://CLEARY.EDU)



BUSINESS STRONG™

### COURSES

#### FIRST YEAR

##### Fall Semester

BAC 1000	Foundations in Undergraduate Studies	1 credit
BAC 1010	Academic Communication, Technology, and Success Essentials	3 credits
CAS 1500	Microsoft Office Applications	3 credits
CUL 1000	Introduction to Culinary Arts	3 credits
CUL 1200	Culinary Fundamentals	3 credits
HOS 1100	Food Safety and Sanitation	3 credits
<b>Total</b>		<b>16 credits</b>

##### Spring Semester

ENG 1600	Business Composition	3 credits
MTH 1800	Introduction to Business Statistics	3 credits
HOS 1200	Recipes and Menu Planning	3 credits
CUL 1300	Stocks, Sauces, and Starches	3 credits
CUL 2500	Garde Manger and Charcuterie	3 credits
<b>Total</b>		<b>15 credits</b>

#### SECOND YEAR

##### Fall Semester

ACC 2411	Principles of Accounting I	4 credits
MKT 1500	Enterprise Marketing	3 credits
HOS 1300	Food and Beverage Controls	3 credits
CUL 1400	Baking and Pastry Concepts	3 credits
CUL 2600	Meat, Poultry, and Seafood	3 credits
<b>Total</b>		<b>16 credits</b>

##### Spring Semester

MGT 1600	Introduction to Management	3 credits
FIN 2000	Introduction to Business Finance	3 credits
HOS 1400	Nutrition for Food Service	3 credits
CUL 2700	International Cuisine	3 credits
CUL 2800	Culinary Externship	3 credits
<b>Total</b>		<b>15 credits</b>
<b>Total Credits</b>		<b>62 credits</b>

All successfully completed Associate of Business Administration (ABA) coursework is fully transferrable to one of the following Bachelor of Business Administration (BBA) pathways:

- BBA | Hospitality Management
- BBA | Nutrition and Dietary Business Management
- BBA | Tourism and Sport Hospitality Management

Information provided is accurate at the time of production. Please see the full Academic Catalog on our website for complete degree and course information. Cleary reserves the right to change academic programs, policies, regulations, fees, calendars, courses, and/or degree requirements as needed or required. April 2017.



Apply online at [CLEARY.EDU](https://www.cleary.edu)