

CULINARY ARTS

THE PROFESSION

The Culinary Arts Program at South Plains College was created to produce students with a wide range of culinary skills that will translate into employment opportunities in the industry. SPC developed the culinary arts program in response to workforce projections that restaurant and food industry employment will grow 21 percent in the next four years with more than 1,000 job openings each year due to new and replacement workers in the Lubbock area.

THE PROGRAM

The Culinary Arts program offers students two certificates of proficiency: a fundamental skills certificate that can be completed in two semesters, and an advanced culinary and baking certificate that can be completed with two additional semesters of training. The program also offers an Associate of Applied Science degree in culinary arts.

Fundamental Culinary Skills - Basic Certificate

This certificate can be obtained after two semesters in one year. Upon completion, students will gain a basic skill set that can quickly translate into an entry level food service position.

Culinary and Baking Certificate - Advanced Certificate

This certificate can be obtained after semesters three and four are completed. With the advanced certificate, students can expect to be on the way to sous chef status.

Associate of Applied Science Degree in Culinary Arts

Students must complete 60 hours of coursework to obtain the AAS in Culinary Arts. This includes 15 hours of core courses – English 1301 Composition I; Math 1332 Contemporary Mathematics; HUMA 1301 Introduction to Humanities; PSCY 2301 General Psychology; and SPCH 1321 Business and Professional Speech. Fourth semester students will have the opportunity to participate in an external internship at either a hotel or restaurant where they will work alongside individuals with industry knowledge and gain real world experience. Students learn about purchasing, hospitality approach and food service operation.

Admissions Process

- All students must first apply for admission to South Plains College.
- Take TSI Assessment (Not required for certificate-only students)
- Select a set Semester 1 Schedule Option by contacting Program Coordinator in Culinary Arts, Natalie Osuna, nosuna@southplainscollege.edu



FIRST SEMESTER – 15 HOURS

CHEF – 1305 Sanitation and Safety
HAMG – Introduction to Hospitality Industry
CHEF – Basic Food Preparation
PSTR – Fundamentals of Baking
ENGL – 1301 Composition I

SECOND SEMESTER – 15 HOURS

CHEF – Principles of Healthy Cuisine
CHEF – 2301 Intermediate Food Preparation
CHEF – 1430 Meat Preparation and Cooking
CHEF – 1313 Food Service Operations/Systems
MATH – 1332 Contemporary Mathematics

THIRD SEMESTER – 15 HOURS

CHEF – 1345 International Cuisine
IFWA – 1319 Meat Identifying and Processing
RSTO – 1325 Purchasing for Hospitality Operations
PSTR – 1302 Cake Baking and Production
HUMA – 1301 Introduction to the Humanities

FOURTH SEMESTER – 15 HOURS

CHEF – 2331 Advanced Food Preparation
CHEF – 1364 Practicum-Culinary Arts/Chef Training OR
CHEF – 2332 Buffet Theory and Production
RSTO – 1301 Beverage Management
PSYC – 2301 General Psychology
SPXH – 1321 Business and Speech

THE FACULTY

Currently, the SPC Culinary Arts Program has four full-time faculty members.

FOR MORE INFO:

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Prospective Students: You may view SPC's Annual Security Report and Fire Safety Report online at https://myspc.southplainscollege.edu/ICS/Safety_and_Health/Annual_Security_Report.jnz.

Printed copies are available upon request from the Vice President of Student Affairs, 806.716.2360. This contact information should only be used to obtain these reports.

South Plains College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Vice President for Student Affairs • South Plains College • 1401 College Avenue, Box 5 • Levelland, TX 79336 • 806.716.2360