

# Basic Culinary Management



*Basic Culinary Management is part of the Business Management & Administration Career Cluster.*

**The Basic Culinary Management program can be completed in just one year. Nesting within Small Business Management, this program prepares students for employment on the production line and supervisory positions in the culinary industry.** It is designed to allow students to take courses in both small business management and culinary management, providing an innovative approach to using both skill sets. Spoon River College has partnered with the YWCA Canton to offer the program,

and the kitchen-based classes are held in their building located at 111 North Avenue A.

Students also have the opportunity to “ladder” with existing curricula from other programs. For example, a student in the agriculture area of local grown foods could add the culinary management certificate as an additional credential during their studies of agriculture, or could complete it with the goal of acquiring a degree in small business management.

## **What credentials can I earn in this program?**

- Basic Culinary Management Certificate

## **What type of skills would I learn in this program?**

Unlike a culinary arts program, the culinary management program will go beyond food preparation, giving students a background in kitchen management, safety, and menu development, as well as instruction in business, accounting, advertising, and English composition.



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## What types of employment opportunities would I have?

Employment opportunities after receiving the Basic Culinary Management certificate include entry-level employment in institutional food service, restaurants, catering, and bakeries, members of the management team, and the option for an entrepreneurial path also exists.

*Employment information from U.S. Department of Labor 2016-17 Occupational Outlook Handbook.*

## What are some of the courses I would take while earning my certificate in Basic Culinary Management?

- Intro to Food Service, Food Prep Methods & Produce Prep
- Baking
- Advertising

- Meat, Poultry, Fish & Food Presentation
- Stocks, Soups, and Sauce Preparation

*A complete list of courses and descriptions is available online at [src.edu/catalog](http://src.edu/catalog).*

## What skills and abilities are required to study this program?

- Good communication skills
- Customer-service skills
- Ability to lead
- Ability to stand and/or walk for long periods of time
- Problem-solving skills
- Self-motivation
- Entrepreneurial spirit



*Meet Lori Jarvis, nutrition director at the YWCA, chef extraordinaire, and instructor of the kitchen based-classes in our culinary program. Lori has extensive experience in the restaurant management/food business.*



*Gainful Employment Information for Certificates in Small Business Management and Basic Culinary Management available at [src.edu](http://src.edu).*

*Spoon River College reserves the right to change any provision or requirement, including fees, at any time without notice.*

## Why Spoon River College?

- Compared to four-year schools, SRC tuition can save you thousands per academic year
- Small class size
- Qualified instructors with real-world experience
- Option of short-term certificates

