

HAWAI'I COMMUNITY COLLEGE

# CULINARY ARTS



**THE CULINARY ARTS PROGRAM** is designed to provide for entry-level employment in hotels, full-service restaurants, fast food restaurants, institutions (schools, hospitals, corrections, etc.) and private clubs. Accredited by the American Culinary Federation since July 2005.

## Program Learning Outcomes

Upon successful completion, students are prepared to:

- Apply appropriate ethics for purchasing and receiving in the culinary industry.
- Demonstrate proper work attitudes and work habits.
- Demonstrate general knowledge of culinary departmental functions and their relationship.
- Demonstrate an understanding of the culinary industry business operations.
- Demonstrate entry-level proficiency in technical skills required in the culinary industry according to the American Culinary Federation.
- Choose an appropriate career path based on industry knowledge or requirements.
- Apply appropriate etiquette, appearance, and hygiene as required by industry standards.
- Demonstrate skills necessary for acquiring a job in the culinary field.
- Integrate their knowledge of Hawai'i's culture and food into cuisine.
- Apply nutritional concerns to the creation of menus.

This program is offered at  
our Hilo & Kona campuses!

For more information: [hawaii.hawaii.edu/culinary](http://hawaii.hawaii.edu/culinary)



# Estimated Cost of Attendance

Associate of Applied Science in Culinary Arts (CULN) - East Hawaii

## Contact

### Faculty

#### East Hawai'i

Shawn Sumiki

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For more information visit  
hawaii.hawaii.edu/culinary

#### Hawai'i Community College

##### Manono Campus

1175 Manono Street  
Hilo, Hawaii 96720-5096

Phone: (808) 934-2800

Fax: (808) 934-2501

www.hawaii.hawaii.edu

##### Pālanui Campus

73-4225 Ane Keohokalole Hwy.  
Kailua-Kona, HI 96740

Phone: (808) 969-8800

### Information Center

MC Bldg 378-5

Phone: (808) 934-2800

Fax: (808) 934-2711

Email: hawccinf@hawaii.edu

### Admissions & Records

MC Bldg 378-5

Phone: (808) 934-2710

Fax: (808) 934-2711

Email: hawccar@hawaii.edu

### Financial Aid

MC Bldg 378-5

Phone: (808) 934-2712

Fax: (808) 934-2711

Email: hawccfao@hawaii.edu

### Counseling, Advising & Support Services Center

Karen Crowell, Counselor

MC Bldg 379-8A

Phone: (808) 934-2724 Fax:

(808) 934-2721

Email: kcrowell@hawaii.edu

Semester Course(s) and Credits	Description	Cost
<b>Fall 2024</b>		
<b>CULN 111</b> - Intro to the Culinary Industry (2)	<b>Resident Tuition:</b> \$131.00/credit (18 credits)+ \$30 fees	\$2388
<b>CULN 112</b> - Sanitation and Safety (2)	<b>Total Book Costs</b>	\$330
<b>CULN 120</b> - Fundamentals of Cookery (5)	<b>Uniforms</b> (Set of 3 jackets, pants, aprons, hats,	\$171
<b>CULN 170</b> - Food and Beverage Purchasing (3)	<b>Non-slip covered shoes</b>	\$75
<b>QM 120H</b> - Quantitative Methods for Culinary (3)	<b>Knife set</b> (including shipping)	\$300
or Math 100 or higher-not Math 120	<b>Supplies</b>	\$100
Cultural Environmental Elective (3)	<b>Books:</b> Dependent on specific course	<b>Estimated Total</b> <b>\$3,364</b>
HWST course recommended		
<b>Spring 2025</b>		
<b>CULN 115</b> - Menu Merchandising (2)	<b>Resident Tuition:</b> \$131.00/credit (16 credits) + \$30 fees	\$2126
<b>CULN 131</b> - Short Order Cookery (3)	<b>Total Book Costs:</b>	\$167
<b>CULN 140</b> - Cold Food Pantry (4)		
<b>CULN 150</b> - Fundamentals of Baking (4)		
ENG 100 or 102 or 106 (3)	<b>Books:</b> Dependent on specific course	<b>Estimated Total</b> <b>\$2,293</b>
<b>Fall 2025</b>		
<b>CULN 133-</b> Bistro Cookery & Intro to Dining Svc (6)	<b>Resident Tuition:</b> \$131/credit (16 credits )+ \$30 fees	\$2126
<b>CULN 185-</b> Culinary Nutrition (3)	<b>Total Book Costs</b>	\$200
<b>CULN 270-</b> Food and Beverage Cost Control (4)	<b>Books:</b>	\$121
<b>HOST 280</b> - Hospitality Management (3)		<b>Estimated Total</b> <b>\$2447</b>
<b>Spring 2026</b>		
<b>CULN 160V</b> - Dining Room Service/ Stewarding (4)	<b>Resident Tuition:</b> \$131.00/credit (17) credits+ \$30 fees	\$2257
<b>CULN 220</b> - Advanced Cookery (5)	<b>Total Book Costs:</b>	\$200
<b>CULN 240</b> - Garde Manger (4)		
<b>CULN 252</b> - Patisserie (4)	<b>Equipment</b>	\$250
		<b>Estimated Total</b> <b>\$2,707</b>
<b>Total Estimated Cost of Attendance for Hawai'i Resident</b>		<b>\$10,811</b>

**For general inquiries, please call the Hawai'i Community College Information Center at 934-2800 or visit hawaii.hawaii.edu.**

Hawai'i Community College is an equal opportunity/affirmative action institution and is committed to a policy of nondiscrimination in its programs and activities, including admissions and employment. For general inquiries regarding our nondiscrimination policies, contact Christine Quintana, Vice Chancellor for Student Affairs, (808) 934-2510, cdamate@hawaii.edu.

For disability accommodations, contact Disability Services at (808) 934-2825 or hawccds@hawaii.edu and allow 5 business days to process requests.