

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



Estimated Cost of Attendance

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

Contact

Faculty

West Hawai'i

Paul Heerlein

Program Coord - West Hawai'i

Phone: (808) 322-4853

Email: heerlein@hawaii.edu

For more information visit

hawaii.hawaii.edu/culinary

Hawai'i Community College

Manono Campus

1175 Manono Street

Hilo, Hawaii 96720-4091

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 378-5

Phone: 934-2800

Fax: 934-2501

Email: hawccinf@hawaii.edu

Admissions & Records

MC 378-15A

Phone: 934-2710

Fax: 934-2501

Email: hawccar@hawaii.edu

Financial Aid

MC 379A-4

Phone: 934-2712

Fax: 934-2711

E-mail: hawccfao@hawaii.edu

Counseling, Advising & Support Services Center

Karen Crowell, Counselor

MC 379-5A

Phone: 934-2720

Fax: 934-2501

Email: kcrowell@hawaii.edu

Semester Course(s) and Credits	Description	Cost
Fall 2021		
CULN 111 - Intro to the Culinary Industry (2)	Resident Tuition:	\$2227+\$30=\$2257
CULN 112 - Sanitation and Safety (2)	\$131.00/credit (17 credits) + Fees	
CULN 120 - Fundamentals of Cookery (5)	Culinary Books:	\$245
CULN 160v - Dining Room Service/Stewarding (2)	Uniforms (3 sets of jackets, pants, aprons, hats)	\$165
CULN 170 - Food and Beverage Purchasing (3)	Non-slip covered shoes	\$90
QM 120H - Quantitative Methods for Culinary (3)	Knife set	\$200
(Or Math 100 or higher)	Book:	\$101
	Estimated Total	\$3058
Spring 2022		
CULN 115 - Menu Merchandising (2)	Resident Tuition:	\$2358 + \$30=\$2388
CULN 131 - Short Order Cookery (3)	\$131/credit (18 credits)+Fees	\$180
CULN 140 - Cold Food Pantry (4)	Culinary Books:	
CULN 150 - Fundamentals of Baking (4)		
CULN 160v - Dining Room Service/Stewarding (2)		
ENG 100/102 or 106 (3)	Book(s): Dependent on specific course	
	Estimated Total	\$2568
Fall 2022		
CULN 133 - Intermediate Cookery (6)	Resident Tuition:	\$2096+\$30=\$2126
CULN 185 - Culinary Nutrition (3)	\$131/credit (16 credits)+Fees	\$115
CULN 252 - Patisserie (4)	Culinary Books:	
HOST 290 - Hospitality Management (3)		
	Estimated Total	\$2241
Spring 2023		
CULN 220 - Advanced Cookery (5)	Resident Tuition:	\$2096+ \$30 = \$2126
CULN 240 - Garde Manger (4)	\$131/credit (16) credits+Fees	\$120
CULN 270 - Food and Beverage Cost Control (4)	Culinary Books:	
Cultural Environmental Elective (HWST Rec) (3)		
	Book(s): Dependent on specific course	
	Estimated Total	\$2246
Total Estimated Cost of Attendance for Hawai'i Resident		\$10,113

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