Financial Assistance
OCC offers a comprehensive financial aid program which includes scholarships, grants, Perkins and Stafford Loans and college work study. Generally those who obtain assistance receive a combination of aid from these various programs. In order to be considered for any of these available financial aid programs, all students must complete a federal and state application form for student aid.

For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at www.iecc/consumer/.

O'LENE CENTRAL COLLEGE
www.iecc.edu/occ

Our mission is to deliver exceptional education and services to improve the lives of our students and to strengthen our communities.

Illinois Eastern Community Colleges reserves the right to change, without notice, any of the material, information, requirements, or regulations published in this publication.

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Baking and Pastry Arts (CUL) C382

| First Semester | CUL 1201 Basic Food Service | 3 |
|               | CUL 1202 Food Safety         | .5 |
|               | CUL 1203 Culinary Fundamentals | 4 |
|               | CUL 2205 Fundamentals of Baking | 4 |
|               | CUL 2208 Advanced Baking     | 4 |
|                Total Hours         | 15.5 |
The Culinary Arts programs prepare individuals for exciting careers as chef, cook and/or food preparation workers for a variety of food service industries, including retirement facilities, schools, hotels, diners, restaurants, fast food, hospitals and as a small business owner.

The curriculum is designed to prepare students for all aspects of culinary preparation and specialty cooking. Additionally, students will cultivate supervisory and managerial responsibilities such as purchasing and cost control, planning specialty dietary menus, and all aspects of food sanitation.

Various other skills are developed that include creating recipes; measuring, mixing and cooking ingredients per instructions and recipes; operating various types of kitchen equipment and instruments; knife skills, cutting, chopping, slicing, and dicing; and directing the duties of other kitchen employees.

### Culinary Arts (CUL)  
**D384**

**First Semester**
- CUL 1201 Basic Food Service 3
- CUL 1202 Food Safety .5
- CUL 1203 Culinary Fundamentals 4
- CUL 1206 Breakfast/Short Order Cooking 4
- MTH 1201 Technical Mathematics 4V

**Total Hours** 15.5

**Second Semester**
- CUL 1205 Culinary Fundamentals II 4
- CUL 1215 Nutritional Cooking 3
- PSY 1109 Human Relations 3

**Total Hours** 14

**Third Semester**
- CUL 2201 Garde Manger 3
- CUL 2202 Banquet Cuisine & Service 2
- CUL 2203 Food Service Cost Control 3
- CUL 2205 Fundamentals of Baking 4
- SPE 1111 Interpersonal Communications 3

**Total Hours** 15

**Fourth Semester**
- CUL 2206 American Regional Cuisine 3
- CUL 2207 Restaurant Operations 2
- CUL 2210 Culinary Internship 2
- PEG 1137 First Aid & Safety Education .5V
- BUS 1101 Introduction to Business 3
  or Gen. Ed. Elective
- GEN 2297 Employment Skills 2V

**Total Hours** 61

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### Basic Cook (CUL)  
**C383**

**First Semester**
- CUL 1201 Basic Food Service 3
- CUL 1202 Food Safety .5
- CUL 1203 Culinary Fundamentals 4
- CUL 1206 Breakfast/Short Order Cooking 4
- CUL 2205 Fundamentals of Baking 4

**Total Hours** 15.5

**Second Semester**
- CUL 1204 Meat, Seafood & Fabrication 4
- CUL 1215 Nutritional Cooking 3
- PSY 1109 Human Relations 3

**Total Hours** 12.5

**Third Semester**
- CUL 2205 Fundamentals of Baking 4
- CUL 2210 Culinary Internship 2
- PEG 1137 First Aid & Safety Education .5V
- PSY 1109 Human Relations 3

**Total Hours** 12.5

**Fourth Semester**
- CUL 2206 American Regional Cuisine 3
- CUL 2207 Restaurant Operations 2
- CUL 2210 Culinary Internship 2
- PEG 1137 First Aid & Safety Education .5V
- BUS 1101 Introduction to Business 3
  or Gen. Ed. Elective
- GEN 2297 Employment Skills 2V

**Total Hours** 61