

# CHEF JOHN FOLSE CULINARY INSTITUTE

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## Mission

The Chef John Folse Culinary Institute (CJFCI) at Nicholls State University is dedicated to the preservation and advancement of the rich culinary heritage of Louisiana. It provides a focal point for the study of classical culinary arts, Louisiana's culinary heritage, and the discovery of regional and global perspectives. The Institute will establish and maintain world-class culinary instructional and research faculty and facilities. The Institute will encourage scholarly and proprietary culinary research, and preserve our unique culture through the establishment of an archives and research center. The Institute will encourage and promote the understanding of history and diversity through culinary education to the academic community and the general public, both nationally and internationally.

## DEGREES AWARDED

CHEF JOHN FOLSE CULINARY INSTITUTE DEGREES AND PROGRAMS AT A GLANCE	
*Minor Available	
Bachelor of Science	
Culinary Arts*	
Associate of Science	
Culinary Arts	

## Minor

Eighteen hours of course work, with a minimum grade of "C" in each course, is required for a minor in Culinary Arts. A student must complete CULA 101, CULA 111, CULA 221, and DIET 200, plus seven additional credit hours selected from the Culinary Arts curriculum.

## GENERAL INFORMATION

The culinary arts program is a Bachelor of Science Degree (four-year) program that will provide foundation and specialized study in the culinary field through academic, laboratory, and field externship experiences. The program is designed as a two-plus-two. The freshman and sophomore studies required for the Culinary Arts Associate of Science Degree provide the knowledge and skills necessary for the individual to ensure efficient and quality product preparation and service in the food-service setting. Additionally, in the freshman and sophomore studies, through instruction in related areas of financial management, personnel, ethics, and law in a service setting, preparation of the individual for increasing supervisory responsibility will occur. The junior and senior studies encourage specialization in the areas of service, baking and pastries, product development, restaurant management, regional and international cuisines, and beverage operations. The theoretical, laboratory, and field externship experience components of the curriculum will be sufficient in scope to prepare students for employment in a variety of culinary positions in the growing food service field.

## Minimum Entrance Requirements for Chef John Folse Culinary Institute Bachelor of Science and Associate of Science Degree Majors

Individuals entering the Bachelor and Associate of Science Degree in culinary arts program must:

1. have a minimum composite ACT score of 20 or a high school GPA of 2.5.
2. complete an application for the program.
3. submit official high school and/or college transcripts.

Space is limited and will be filled on a competitive basis.

## Professional Career Standards

In all culinary laboratory classes students will remove all pierced jewelry from visible body parts. The only acceptable jewelry in a laboratory kitchen is a non-jeweled wedding band.

Controlled facial hair growth in all foodservice lab classes must be neatly trimmed as determined by the instructor. Students should otherwise be clean-shaven and may not begin any new controlled growth over the length of each semester.

All students will appear in work-ready uniforms complete with tools, for all culinary laboratory classes.

## Special Fees

The curriculum of the Bachelor of Science and Associate of Science Degree in Culinary Arts includes a number of laboratory classes in which a variety of food items are utilized. To ensure that the students of the Institute have appropriate and sufficient products with which to work, it is necessary to charge a fee for each laboratory class. Students majoring in Culinary Arts are required to purchase the approved Institute uniform and knife set.

## Bachelor of Science Degree in Culinary Arts

Minimum Requirements for the Bachelor of Science Degree in Culinary Arts:  
In addition to meeting the university's general baccalaureate degree requirements which include a minimum of 45 semester hours of credit in courses numbered 300 or above, the candidate shall:

1. Complete the baccalaureate curricula offered by the Chef John Folse Culinary Institute.
2. Earn a grade of C or better in each required culinary course.
3. Earn a grade of C or better in MATH 214.
4. Earn a C or better in CMPS 101 or test out of the course.
5. Complete a sophomore and senior externship, each consisting of 360 clock hours at an approved site.

**CLR** - Computer Literacy Requirement      **GER** - General Education Requirement  
**OCR** - Oral Communication Requirement      **UR** - University Requirement

Suggested Course Sequence:

<b>FRESHMAN YEAR</b>	Sem. Hrs.
CHEM 101 (GER)	3
CMPS 101 or OIS 200 (CLR)	3
CULA 101, 111, 219, 221, 222	12
ENGL 101, 102 (GER)	6
Freshman Seminar Course (UR)	1
HIST sequence (GER)	6
MATH 101 (GER)	3
	34
<b>SOPHOMORE YEAR</b>	Sem. Hrs.
BIOL 105 or 203 (GER)	3
CHEM 102 or 208 (GER)	3
CULA 223, 225, 230, 231, 250, 279	14
DIET 111 or 200	3
Foreign Language Elective	3
Math 214	3
Social Science Elective** (200 or above) (GER)	3
	32
<b>SUMMER SESSION</b>	Sem. Hrs.
CULA 241	3
	3
<b>JUNIOR YEAR</b>	Sem. Hrs.
ACCT 205	3
CULA 338	3
CULA Electives*	6
ENGL 368 (GER)	3
DIET 264 or CULA 485	3
ENGL Literature* (GER)	
Fine Arts Elective* (GER)	3
MKTG 300	3
SPCH 101 or FACS 262 (OCR)	3
	30

<b>SENIOR YEAR</b>	Sem. Hrs.
CULA 351, 382, 442	9
CULA Electives*	6
CULA 429	3
Social Science Elective** (300 or above) (GER)	3
	21
<b>SUMMER SESSION</b>	Sem. Hrs.
CULA 495	3
	3
<b>Total Hours Required for Degree:</b>	<b>123</b>

\*Courses numbered 300 or above

\*\*Must be from separate disciplines

## Associate of Science Degree in Culinary Arts

Minimum Requirements for the Associate of Science Degree in Culinary Arts:  
In addition to meeting the university's general associate degree requirements which include having a grade point average of 2.0 in all courses, the candidate shall:

1. Complete the associate curricula offered by the CJFCI.
2. Earn a grade of C or better in each required culinary course.
3. Earn a grade of C or better in MATH 214.
4. Earn a grade of C or better in CMPS 101 or test out of the course.
5. Complete a sophomore externship of 360 clock hours at an approved site.

**CLR** - Computer Literacy Requirement      **GER** - General Education Requirement  
**OCR** - Oral Communication Requirement      **UR** - University Requirement

Suggested Course Sequence:

<b>FIRST YEAR</b>	Sem. Hrs.
BIOL 105 or 203 (GER)	3
CHEM 101 (GER)	3
CULA 101, 111, 219, 221, 222, 230, 231, 250	19
ENGL 101, 102 (GER)	6
Freshman Seminar Course (UR)	1
MATH 101, 214 (GER)	6
	38
<b>SECOND YEAR</b>	Sem. Hrs.
ACCT 205	3
CMPS 101 or OIS 200 (CLR)	3
CULA 223, 225, 279	7
DIET 111 or 200, 264	6
Fine Arts Elective (GER)	3
Social Science Elective (200 or above) (GER)	3
SPCH 101 or FACS 262 (OCR)	3
	31
<b>SUMMER SESSION</b>	Sem. Hrs.
CULA 241	3
<b>Total Hours Required for Degree:</b>	<b>72</b>

