

Spartanburg Technical College

1999-2000 College Catalog *Addendum*

The following information should be considered an official addendum to the 1999-2000 Catalog of Spartanburg Technical College:

- *Special Information*
- *Career Programs*
- *Accreditations*
- *Financial Matters*
- *Academic Procedures*
- *Business Technology Division: Culinary Arts Program*
- *Course Descriptions*

Special Information:

Special Note: The completion or persistence rate for first-time students who entered Spartanburg Technical College on a full-time basis in the fall of 1994 was 30 percent as measured three years later. This figure includes those students who are still enrolled, and those who received a degree, diploma or certificate at Spartanburg Technical College, but does not include those students who transferred.

Career Programs:

The following Career Program is now available under the Associate Degree in Business Technology at the College:

Management-Culinary Arts Electives

The following Career Program is no longer offered at the College:

Management-Textile Management Electives

Accreditations:

The College also offers programs accredited by the following:

- The Association of Collegiate Business Schools and Programs (ACBSP)

Financial Matters:

College Costs

Tuition

Full-Time Students

Spartanburg County Residents	\$650.00 per semester (term)
Out-of-County S.C. Residents	\$815.00 per semester (term)
Out-of-State Residents	\$1,680.00 per semester (term)
Foreign Students	\$1,680.00 per semester (term)

Part-Time Students (fewer than 12 credit hours)

Spartanburg County Residents	\$55.00 per credit hour
Out-of-County S.C. Residents	\$68.00 per credit hour
Out-of-State Residents	\$140.00 per credit hour
Foreign Students	\$140.00 per credit hour

Financial Assistance

Sources of Financial Aid

Legislative Incentives for Future Excellence (LIFE) Scholarship

The LIFE Scholarship is an academic scholarship funded by the State of South Carolina. To be eligible, a first-time freshman must have earned a minimum of a 3.0 high school cumulative grade point average on a 4.0 scale; be a legal resident of South Carolina; be a U.S. citizen or an eligible non-citizen; have graduated from a S.C. high school on or after May 1995 and enrolled at STC within two years and three months of high school graduation; have no felony or drug/alcohol convictions; enroll as a full-time, degree-seeking student; and submit the official high school transcript to the STC Admissions Office.

A continuing student may gain eligibility by earning at least 15 credit hours for every semester elapsed since the initial enrollment in a post-secondary institution whether or not enrollment was continuous and achieving a minimum collegiate grade point average of 3.0. A continuing student must be a legal resident of South Carolina; be a U.S. citizen or an eligible non-citizen; have graduated from a S.C. high school on or after May 1995 and enrolled at any post-secondary institution

within two years and three months of high school graduation; have no felony or drug/alcohol convictions; and enroll as a full-time, degree-seeking student. If eligibility is based on attendance at other post-secondary institutions, official transcript(s) from each institution attended must be submitted to the STC Admissions Office.

A transfer student must have earned at least 15 credit hours for every semester elapsed since the initial enrollment in a post-secondary institution whether or not enrollment was continuous and achieved a minimum cumulative collegiate grade point average of 3.0. A transfer student must be a legal resident of South Carolina; be a U.S. citizen or an eligible non-citizen; have graduated from a S.C. high school on or after May 1995 and enrolled at any post-secondary institution with two years and three months of high school graduation; have no felony or drug/alcohol convictions; and enroll as a full-time, degree-seeking student. An official transcript(s) from each post-secondary institution attended must be submitted to the STC Admissions Office.

A student may receive the LIFE scholarship for two semesters if enrolled in a one-year program or for four semesters if enrolled in a two-year program. The LIFE scholarship cannot be disbursed for a summer term and cannot be used for continuing education or remedial (transitional) courses. A student receiving a Palmetto Fellow Scholarship is not eligible for a LIFE scholarship. These guidelines are not inclusive of all eligibility requirements. For specific eligibility requirements, contact the Financial Aid Office at Spartanburg Technical College.

Other Assistance

Technical Scholars

Students applying for these scholarships must be fully accepted into an appropriate Industrial or Engineering Technologies associate degree program, meet Scholars application criteria, agree to comply with all sponsoring requirements, and successfully complete sponsoring company's interviews and other required screenings. These company sponsorships cover all college tuition, fees, and textbooks/supplies, and provide paid part-time jobs for selected students. Sponsoring companies make the final decision on scholarship recipients based upon company needs and the applicant's qualifications. Students interested in Technical Scholars should contact the admissions office.

Veteran's Assistance

Spartanburg Technical College is approved by the State Approving Agency for training service persons, veterans, dependents, and reservists under Title 38, U.S. Code of Federal Regulations, for the following VA educational benefits: VEAP (Chapter 32), Non-contributory VEAP (Section 903), New GI Bill-Active Duty Educational Assistance Program (Chapter 30), New GI Bill-Selected Reserve Educational Assistance Program (Chapter 1606), Survivors and Dependents (Chapter 35), and Vocational Rehabilitation (Chapter 31).

The Veterans Affairs Office coordinates services for VA students, active duty service personnel, and eligible dependents. Students who are eligible for VA benefits should consult the Veterans Affairs Office.

Academic Requirements – Information on academic progress, withdrawal reporting procedures, refunds, and attendance is available from the Veterans Affairs Office. Students who receive VA educational benefits and transfer to STC from another institution are required to submit to the STC Admissions Office an official transcript from all institution(s) previously attended.

Address Changes – VA students must notify the Veterans Affairs Office of any address change by completing the address change form.

Advanced Payment Request – VA students should be prepared to pay all expenses and instructional fees at the time of registration; however, you may request advanced payment for the first VA benefit check. In order to qualify for advanced payment, the VA student must have been out of school for at least a full calendar month, completed the admissions process at STC, and completed a VA advanced payment application at least 45 days prior to the first day of class. The Department of Veterans Affairs mails the checks to the College for disbursement at registration. VA students must complete the registration process, including fee payment, before receiving the advanced payment check.

Benefit Eligibility – VA students may receive benefits only for those courses that are included in the program of study as outlined in this catalog.

Class Attendance – VA students must adhere to the attendance policy established by the College. VA students who accrue more than the allowable number of absences will have VA benefits terminated.

Program Changes – VA students who change programs must complete a change of program form in the Veterans Affairs Office. Credits taken that fulfill requirements in the new program must be transferred as required by regulations.

Tutorial Assistance for Veterans – VA students may receive monetary assistance from the VA to pay for a tutor, if one is required.

Withdrawal Notification – VA students must report course withdrawals to the Veterans Affairs Office.

Work-Study – Applications are accepted for a limited number of VA work-study student positions. This program can provide part-time employment for veterans and eligible dependents. The maximum allowance is 250 hours per enrollment period at minimum wage.

Academic Procedures:

Dean's List

To qualify for the Dean's List, students must have declared a major, be enrolled in at least 12 semester program credit hours during the fall or spring term and 9 program credit hours during the summer term (excluding audited courses), and have earned a grade point average of 3.50 with no course grade lower than a "C." A grade of "I" or "WF" automatically excludes students from the Dean's List. All credit hours attempted during the semester (term) will be factored into the GPA calculations.

Business Technology Division:

Culinary Arts Certificate Program 12 months; day

The program is three semesters in length beginning in the fall semester and consists of 24 credit hours of classroom and laboratory instruction. Students are also required to complete three credit hours (225 work hours) of cooperative work experience. The development and effective use of communication, team-building, and problem-solving skills will be stressed.

In addition to the Certificate in Culinary Arts, students will earn certification through the National Restaurant Association for Safety and Sanitation

(SERVSAFE), Nutrition, Principles of Food Preparation II, and Dining Room Operations.

Students entering this certificate program must possess a high school diploma or GED and meet all admissions requirements established by Spartanburg Technical College.

Any questions concerning course scheduling or graduation requirements should be directed to the program advisor or department head. Program requirements for graduation are listed below.

Job Opportunities: Assistant Chef, Line Cook, Pastry Cook, Manager Trainee, Banquet Manager, Assistant Restaurant Manager, Purchasing Assistant

***Course Requirements for Culinary Arts
Certificate Program***

	Class	Lab	Credit Hours
<i>A. General Education Courses</i>			
None			
<i>B. Major Courses</i>			
HOS 101	Principles of Food Production I*	2	3
HOS 102	Principles of Food Production II*	2	3
HOS 103	Nutrition*	3	0
HOS 140	The Hospitality Industry*	3	0
HOS 145	Dining Room Operations*	3	0
HOS 155	Hospitality Sanitation*	3	0
HOS 225	Buffet Organization*	2	3
HOS 255	Food Service Management*	3	0
CWE 113	Cooperative Work Experience*	0	15
<i>C. Electives</i>			
None			

*A grade of “C” or better is required.

Minimum semester credit hours required for graduation: 27

Course Descriptions:

ENG 104 COMMUNICATIONS FOUNDATION

This course focuses on gathering, organizing and presenting written, oral, and visual information. Team-building skills are encouraged through collaborative learning environments. Technical communications skills are emphasized.

Prerequisite(s): Developmental or Placement

Corequisite(s): EGR 104, MAT 104

EGT 104 ENGINEERING TECHNOLOGY FOUNDATIONS (3-0-3)

This problem-based course introduces the student to fundamental concepts of electrical, mechanical, thermal, fluids, optical, and material systems related to engineering technology. Workplace readiness skills such as laboratory safety, communications, and teamwork are integrated into the course.

Corequisite(s): MAT 104, ENG 104

GEO 102 WORLD GEOGRAPHY

This college transfer course presents a geographic analysis of the world's major regions. It provides a global context for subsequent study in business, education, humanities, and social sciences.

HOS 101 PRINCIPLES OF FOOD PRODUCTION (2-3-3.0)

This is an introductory course in food preparation, including kitchen safety and sanitation. Emphasis is placed on the practical presentation of simple foods, terminology, and techniques of nutritious quality food.

HOS 102 PRINCIPLES OF FOOD PRODUCTION II (2-3-3.0)

This course is a study of the preparation of food categories such as sauces, salads, baked products, meats, poultry, vegetables, etc. Special attention is given to presentation and garnishing.

Prerequisite(s): HOS 101 and HOS 155

HOS 103 NUTRITION (3-0-3.0)

This course is a study of general nutritional needs of the life cycle, including carbohydrates, proteins, fats, vitamins, and minerals. Practical applications for the food service professional are emphasized.

HOS 145 DINING ROOM OPERATIONS (3-0-3.0)

This course is a study of the principles of operational procedures of the dining area and of managerial concerns for effective dining service.

HOS 155 HOSPITALITY SANITATION (3-0-3.0)

This course is a study of local, state, and national regulations governing sanitary food handling practices.

HOS 225 BUFFET ORGANIZATION (2-3-3.0)

This course is a study of the principles and applications of how to plan, organize, and set up a complete buffet. Topics include forced meats, ice carvings, and garnishes. Also emphasized are cooking methods, food cost controls, planning, and production of meals in large quantities.

Prerequisite(s): HOS 101 and HOS 155

MAT 104 MATHEMATICS FOUNDATIONS (3-0-3)

This course includes the study of numeration, measurement (US customary and SI), basic algebra, geometry, statistics, and trigonometry. Applications of science and technology are integrated in a problem-based learning environment. Technology, communications, teamwork, and other workplace readiness skills are emphasized.

Prerequisite(s): Developmental or Placement

Corequisite(s): EGR 104, ENG 104

Spartanburg Technical College

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Quality Education for Quality Careers

Spartanburg Technical College does not discriminate on the basis of race, color, religion, age, sex, national origin/ethnic origin or disability in its admissions policies, programs or employment practices.