



EFFECTIVE FEBRUARY 2012

- On page 7, the following section should be titled “**ADMISSIONS APPLICATION**” instead of Admissions Procedures:

Applicants should request an appointment for a personal interview with an Admissions Associate in order to gain a better understanding of the College and view its facilities and equipment. Upon completion of the admissions interview and a Pre-Admissions Assessment Examination (PAA Examination), the applicant will complete an application for enrollment to be reviewed by the Director of Admissions. The PAA Examination is designed to further ensure that the applicant has the skills necessary to pursue the chosen program.

- On page 37, the following changes have been made to the **CULINARY ARTS** diploma program:

→ The program description now reads as follows:

Virginia College’s Culinary Arts diploma program is designed to provide students with a diversified education in food preparation. This program provides hands-on, realistic training, as well as providing learning experiences that offer students a solid background of practical training in various culinary disciplines directly related to the hospitality/food service industry.

The program is structured to provide students with instruction in fundamental, intermediate, and advanced culinary arts, as well as providing a hands-on externship experience under the direction of certified chefs. This comprehensive training is intended to provide graduates with the fundamental skills to pursue employment in the culinary career path they choose to follow.

- An additional bullet item objective has been added which reads: “*coordinate a job search.*”
- CUL 2040 has been revised as follows: CUL 2060 – Culinary Externship – 8 credit hours
- An additional course has been added: EDU 1024 – The Hospitality Industry and Career Planning – 4 credit hours
- The total program credit hours are now 48 (instead of the previous 42).

- On page 63, the following changes have been made to the **PASTRY ARTS** diploma program:

→ The program description now reads as follows:

Virginia College’s Pastry Arts diploma program is designed to provide students with a diversified education in pastry preparation. This program provides hands-on, realistic training, as well as providing learning experiences that offer students a solid background of practical training in pastry arts.

The program provides students with instruction in fundamental, intermediate, and advanced pastry arts, as well as a hands-on externship under the direction of certified chefs. This comprehensive training provides graduates with the fundamental skills necessary to adapt to the culinary career path they choose to follow.

- An additional bullet item objective has been added which reads: “*coordinate a job search.*”
- PBC 2040 has been revised as follows: PBC 2060 – Pastry Externship – 8 credit hours
- An additional course has been added: EDU 1024 – The Hospitality Industry and Career Planning – 4 credit hours
- The total program credit hours are now 48 (instead of the previous 42).

- The following course descriptions have been added to the **COURSE DESCRIPTIONS** section of the catalog:

CUL 2060 – Culinary Externship

8 Credit Hours

Prerequisite: CUL 1010, CUL 1020, and Program Director Approval

This course offers the student workplace experience in a supervised setting that is applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work under the direction of chefs and food and beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

EDU 1024 – The Hospitality Industry and Career Planning

4 Credit Hours

Prerequisite: None

This course provides an overview of the hospitality industry and the role of the chef within the hospitality industry – hotels, resorts, etc. The class will introduce the student to the fundamentals of purchasing and receiving, cost control, menu planning, and human relations management, as well as introduction to hospitality management which will help prepare the students for the job search by practicing decision making, market research, and the job search skills of resume preparation and interview techniques.



VIRGINIA COLLEGE
Birmingham, Alabama
January 2012 Catalog Addendum (Updated 2/8/12)

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PBC 2060 – Pastry Externship

8 Credit Hours

Prerequisite: PBC 1010, PBC 1020, and Program Director Approval

This course offers the student workplace experience in a supervised setting that is applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work under the direction of chefs and food and beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

In addition to the Alabama Department of Postsecondary Education, this campus is approved and regulated by the Texas Workforce Commission, Career Schools and Colleges, Austin, Texas. All of the information contained in this addendum is true and correct to the best of my knowledge.

Lisa Bacon
Campus President