

Culinary Arts, AAS

School of Culinary Arts/Hospitality

The Culinary Arts Associate Degree Program is one of the majors comprising the college's School of Culinary Arts/Hospitality. This curriculum is planned to meet the increasing employment needs of the 21st century for trained culinary experts. The program includes classroom and laboratory experiences and requires students to complete a capstone internship. Students are responsible for securing an internship site which meets the program requirements. This major accommodates both part and full-time students.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the internship site
- Transportation to the internship site is required.

Students, who are current members of the American Culinary Federation at the completion of this program, may apply for certification as a Certified Culinarian with the American Culinary Federation

Career Opportunities

Graduates of the Culinary Arts Associate Degree Program may accept positions with the following titles: cook, working

chef, personal chef, school food service manager, management company food supervisor, sales representative, and manager.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Prepare, season and cook according to recipe and local, regional and international traditions and diversity: soups, sauces, salads, meats, fish poultry, game, vegetables and desserts using acceptable standards of sanitation and safety.
- Apply standards of nutrition and wellness in food preparation.
- Design set-up and prepare meals and buffets and serve meals.
- Design menus with descriptive wording and layout designs.
- Plan and execute food production and requisitions within an established food and labor budget.
- Recognize quality standards in fresh vegetables, meats, poultry, game and all other foodstuffs.
- Demonstrate supervisory and interpersonal skills within a food service team.
- Demonstrate basic skills in culinary artistry including ice carving, tallow sculpting, cake decorating and garniture display.
- Utilize the technology to maintain systems of operation.
- Research and adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	4	FSM 170	Food Culture and Religion	4	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	FSM 119	Beverage Management	1	F, Sp		FSM 120
1st Spring	7	FSM 215	Purchasing	3	F, Sp		
	8	BUS 120	Mathematics of Business	3	F, Sp, Su	MTH 050, 050A or Placement	
	9	CUL 105	Foods I	3	F, Sp	CUL 104	
	10	CUL 232	Food Specialties	3	F, Sp	CUL 104	
	11	ENG 161	College Writing	1	F, Sp, Su	ENG 085 or Placement	
2nd Fall	12	CUL 220	Culinary Bistro	3	F	CUL 105	
	13	CUL 112	Foods II		F, Sp	CUL 105	
	14	CUL 243	Nutritional Cooking and Baking	3	F, Sp	BKP 141 or CUL 105	FSM 159
	15	FSM 117	Wait Staff/Dining Room Training	1	F, Sp		
	16	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
2nd Spring	17	FSM 213	A la Carte Kitchens	4	Sp	CUL 112	
	18	FSM 235	Supervision and Training	3	F, Sp		
	19	CUL 132	Garde Manger	3	Sp	CUL 105	
	20	Elective	Social Science Elective	3	F, Sp, Su		
	21	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	22	FSM 219	Hospitality Internship	3	F, Sp		

Total Program Credits

61