

Culinary Arts, Diploma

School of Culinary Arts and Hospitality

Program Description

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 and Tool Kit
- Health Status Form
- Business Attire

Career Opportunities

Graduates of the culinary arts program may accept positions with the following titles: cook, station chef, working chef, sous chef, personal chef, 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/Coreq(Co)	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 118	Sanitation	2	F, Sp		
	5	CUL 132	Garde Manger	3	F, Sp		
1st Spring	6	BKP 141	Baking I	4	F, Sp	CUL 104	
	7	CUL 105	Foods I	4	F, Sp	CUL 104	
	8	FSM 117	Waitstaff/Dining Room Training	1	F, Sp		
	9	FSM 119	Beverage Management	1	F, Sp		FSM 120
2nd Fall	10	CUL 220	Culinary Bistro	3	F	CUL 105	
	11	CUL 112	Foods II	4	F	CUL 105	
	12	CUL 243	Nutritional Cooking/Baking	3	F	BKP 141 or CUL 105	FSM 159
	13	FSM 215	Purchasing and Operations	3	F, Sp		
2nd Spring	14	FSM 235	Supervision and Training	3	F, Sp		
	15	CUL 232	Food Specialties	3	Sp	CUL 105	
	16	FSM 219	Hospitality Internship	3	F, Sp	Instructor Permission	
	17	FSM 213	A la Carte Kitchens	4	Sp	CUL 112	

Total Program Credits

48

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