

Culinary Arts, AAS

School of Culinary Arts/Pastry Arts/Hospitality Management

Program Description

The Culinary Arts AAS Degree program is one of the programs comprising the college's School of Culinary Arts/Pastry Arts/Hospitality Management. 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 program accommodates both part-time and full-time students.

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

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Business Attire.

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 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, prepare and serve meals and buffets.
- 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 artistries 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.	Prereq/Coreq(Co)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1		
	2	CUL 104	Foundations of Cooking and Baking	3		
	3	FSM 103	Introduction to the Hospitality Industry	3		FSM 113
	4	FSM 170	Food Culture and Religion	3		
	5	FSM 118	Sanitation	2		
	6	CUL 132	Garde Manger	3		
1st Spring	7	BKP 141	Baking I	4	CUL 104	
	8	BUS 120	Mathematics of Business	3	MTH 050 or Placement	
	9	CUL 105	Foods I	4	CUL 104	
	10	FSM 117	Waitstaff/Dining Room Training	1		
	11	FSM 119	Beverage Management	1		FSM 120
	12	Elective	Social Science Elective	3		
1st Summer	13	ENG 161	College Writing	3	ENG 085 with Permission of Instructor, ENG 095 or Placement	
2nd Fall	14	CUL 112	Foods II	4	CUL 105	
	15	CUL 243	Nutritional Cooking/Baking	3	BKP 141 or CUL 105	FSM 159
	16	FSM 215	Purchasing and Operations	3		
	17	CPT 150	Microcomputer Concepts	3		
	18	CUL 220	Culinary Bistro	4	CUL 105	
2nd Spring	19	FSM 235	Supervision and Training	3		
	20	CUL 232	Food Specialties	4	CUL 105	
	21	FSM 213	A la Carte Kitchens	4	CUL 105 and CUL 112	
	22	FSM 219	Hospitality Internship	3	Permission of Instructor	
	23	ENG 163	Business Communication	3	ENG 161	ENG 164

Minimum Program Credits

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CUL2