

Culinary Arts

Degree Type

Associate of Applied Science

Program Description

The Culinary Arts program prepares students for entry level and management positions in the foodservice industry. The curriculum offers a foundation in general business management with a focus on culinary skills, including baking and pastry. In addition to classroom and food laboratory experience, students are required to complete a supervised internship in a cooperating food service facility. Course work is supplemented by practical experience arranged through these internships. Each student is expected to complete an internship of 405 hours.

Career Opportunities

- Line Cook
- Sous Chef
- Head Chef
- Head Cook
- Cafeteria Manager
- Kitchen Manager
- Kitchen Supervisor
- Foodservice Production Supervisor

Program Objectives

Upon completion of the program, the student will be able to:

1. Demonstrate a general business knowledge and skills base necessary to compete in the business world including familiarity with management principles concepts and styles.
2. Describe the steps necessary to provide a safe and sanitary environment for customers and employees.
3. Demonstrate knowledge of laws, rules, regulations, and procedures governing food operations.
4. Plan, develop and produce appropriate foods and menus for a variety of settings.
5. Demonstrate knowledge of foodservice and culinary industry terminology.
6. Use cost control techniques to internal operational decision making.

Obtaining the Degree

To earn the Associate of Applied Science degree, students must:

- Matriculate into the program.
- Satisfactorily complete all degree requirements, including General Education and Major Requirements.

General Education Requirements

Course Code	Title	Credits
ACP 100	Academic and Career Planning	1
BIO 102	Life Science	3
CIT 100	Microcomputer Applications	3
COM 120	Organizational Communications	3
ENG 105	Effective Writing for the Workplace	3
MAT 110	Business Mathematics	3
	Elective - Social Science	3

Social Science Electives

(See Social Science Track I and Social Science Track II under Liberal Arts and Sciences for course options)

Major Requirements

Course Code	Title	Credits
BUS 110	Introduction to Business	3
BUS 125	Management Principles	3
CUL 137	Food Sanitation and Safety Credential	2
CUL 151	Foods 1	3
CUL 162	Foods 2	3
CUL 166	Foods 3	3
CUL 171	Foods 4	3
CUL 182	Baking and Pastry 1	3
CUL 185	Baking and Pastry 2	3
CUL 187	Baking and Pastry 3	3
CUL 200	Hospitality Management	3
CUL 299	Culinary Arts Internship	9
	Total Credits	60

Course Sequencing

Fall 1

Course Code	Title	Credits
ACP 100	Academic and Career Planning	1
ENG 105	Effective Writing for the Workplace	3
CUL 182	Baking and Pastry 1	3
CUL 151	Foods 1	3
CUL 137	Food Sanitation and Safety Credential	2
MAT 110	Business Mathematics	3

Spring 1

Course Code	Title	Credits
CUL 162	Foods 2	3
BIO 102	Life Science	3
COM 120	Organizational Communications	3
CUL 185	Baking and Pastry 2	3
CIT 100	Microcomputer Applications	3

Fall 2

Course Code	Title	Credits
CUL 200	Hospitality Management	3
CUL 166	Foods 3	3
CUL 187	Baking and Pastry 3	3
BUS 125	Management Principles	3
	Elective - Social Science	3

Spring 2

Course Code	Title	Credits
BUS 110	Introduction to Business	3
CUL 171	Foods 4	3
CUL 299	Culinary Arts Internship	9