

# 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

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
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

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
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
	<b>Total Credits</b>	<b>60</b>

### Course Sequencing

## Fall 1

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
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

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
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

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
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

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