

Associate in Applied Science Degree in Culinary Arts

This A.A.S. Degree in Culinary Arts provides comprehensive theory and practical preparation for students seeking entry-level restaurant and food service positions in fine dining establishments, with core courses designed to prepare students for positions as station chefs, sous-chefs and restaurant managers. Course offerings focus on the concepts of purchasing protocols, food preparation, nutrition, menu planning, equipment operation and basic maintenance, and table service.

Graduates will be able to:

- ◆ Perform basic technical skills required for industry employability.
- ◆ Exhibit professional demeanor, behavior, attitudes, and ethical standards in the classroom and professional kitchen.
- ◆ Demonstrate an understanding of current food nutritional and political issues.
- ◆ Analyze food costs and execute basic food ordering and kitchen management tasks.
- ◆ Apply theoretical knowledge in a simulated restaurant situation.
- ◆ Perform both front of the house (service) functions and back of the house (kitchen) tasks.
- ◆ Successfully complete an industry externship.

Program Requirements

GENERAL EDUCATION (22 credits)		PROFESSIONAL CORE (38 credits)	
Communication (9 credits)			
EN 101 Composition I	3	CU 102 Introduction to Culinary Arts	2
EN 102 Composition II	3	CU 105 Culinary Fundamentals	2
ENS106 Public Speaking	3	CU 107 Garde Manger	2
		CU 109 Culinary Cooking Methods	2
		CU 206 Contemporary Fusion Cuisine	4
		CU 208 International Cuisine	4
		CU 202 Culinary Externship	4
Humanities (3 credits)			
Foreign Language Elective	3	PA 114 Baking Fundamentals	2
		PA 116 Restaurant Bakeshop	2
Mathematics/Science (4 credits)			
SC 103 Nutrition	4	RM 101 Sanitation and Safety in Food and Beverage Service	2
Social Science (3 credits)		RM 105 Dining Room Service	2
SO 101 Introduction to Sociology	3	RM 107 Cost Control in Foodservice	2
		RM 201 Catering	2
		RM 205 Foodservice Human Resources Management and Supervision	2
Technology (3 credits)		RM 207 Foodservice Purchasing	2
CIS 101 Computer Concepts and Applications	3	RM 209 Restaurant Management	2
Total General Education Credits	22	Total Professional Core Credits	38
Total Degree Credits 60			

Course Sequence

First Semester

CU 102 Introduction to Culinary Arts	2 Credits
RM 101 Sanitation and Safety in Food & Beverage Service	2 Credits
CU 105 Culinary Fundamentals	2 Credits
PA 114 Baking Fundamentals	2 Credits
CIS 101 Computer Concepts and Applications	3 Credits
EN 101 Composition I	3 Credits
RM 105 Dining Room Service	2 Credits

Total **16 Credits**

Second Semester

CU 107 Garde Manger	2 Credits
CU 109 Culinary Cooking Methods	2 Credits
RM 107 Cost Control in Foodservice	2 Credits
EN 102 Composition II	3 Credits
SC 103 Nutrition	4 Credits
PA 116 Restaurant Bakeshop	2 Credits

Total **15 Credits**

Third Semester

CU 206 Contemporary Fusion Cuisine	4 Credits
RM 201 Catering	2 Credits
SO 101 Introduction to Sociology	3 Credits
ENS 106 Public Speaking	3 Credits
RM 205 Foodservice Human Resources Management and Supervision	2 Credits

Total **14 Credits**

Fourth Semester

CU 208 International Cuisine	4 Credits
RM 207 Foodservice Purchasing	2 Credits
RM 209 Restaurant Management	2 Credits
Foreign Language Elective	3 Credits
CU 202 Externship	4 Credits

Total **15 Credits**

TOTAL DEGREE CREDITS **60 Credits**