Associate of Arts in Culinary Arts

Program Mission

The mission of the Culinary Arts program is to introduce students to careers in the field of Culinary Arts and provide them the basic skills and knowledge they will need to achieve success. Students will experience all aspects of the Culinary Arts as they build good business and management skills.

Program Description

The Culinary Arts program offers an Associate of Arts Degree that supports the skills and competency standards prescribed by the American Culinary Federation Educational Institute (ACFEF). Upon successful completion of the program the student is prepared to take the written and practical examination for the ACFEF Certified Culinarian certification.

Program Student Learning Outcomes (SLOs):

Upon successful completion of the AA in Culinary Arts program, students will be able to:

1. Demonstrate skills in basic and advanced cookery, fundamentals of bakery and patisserie, international cuisine, and apply principles of food preparation to produce a variety of food products.
2. Develop skills in knife, tool, and equipment handling.
3. Demonstrate skills of a Garde Manger in creating a variety of cold food products including items appropriate for buffet presentation.
4. Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
5. Practice standards in behavior, grooming and dress expected of an industry professional.
6. Apply the experience involved in service-learning activities to both personal and academic development.

General Education Requirements		
Course #	**Course Name**	**Credits**
ENXXX	English Composition Requirement	3
CUL 145	Culinary Math	3
CSXXX	Computer Literacy Requirement	3
XXXXX	Humanities & Fine Arts Requirement	3-4
XXXXX	Social & Behavioral Sciences Requirement	3
SIXXX	Natural & Physical Sciences Requirement	4
	Total	**19-20**
Technical Requirements		
Course #	**Course Name**	**Credits**
CUL 120	Foodservice Safety and Sanitation	2
CUL 140	Culinary Foundations I	4
CUL 160	Culinary Foundations II	4
CUL 180	Garde Manger	4
CUL 200	Basic Baking I: Breads and Baking	4
CUL 220	Basic Baking II: Patisserie	4

CUL 240	Pacific and Asian Cuisine	4
CUL 280	Culinary Capstone	4
CUL 293	Culinary Practicum	3
Related Technical Requirements		
Course #	**Course Name**	**Credits**
HFB 215	Purchasing and Receiving	2
HS 140	Menu Planning	3
HS 150	Welcome to Hospitality	3
HS 154	Nutrition for Foodservice Professionals	3
HS 155	Basic Hotel & Restaurant Accounting	3
HS 160	Hospitality Supervision	3
HS 208	Managing Service in Food and Beverage Operations	3
HS 222	Planning and Control for Food & Beverage Operations	3
	Total	**56**
	Program Total	**75-76**

Associate of Arts in Culinary Arts – Semester Breakdown

Year 1		
Semester 1		
Course #	**Course Name**	**Credits**
ENXXX	English Composition Requirement	3
HS 150	Welcome to Hospitality	3
CUL 145	Culinary Math	3
HS 154	Nutrition for Foodservice Professionals	3
CUL 120	Foodservice Safety and Sanitation	2
HFB 215	Purchasing and Receiving	2
	Total	**16**
Semester 2		
Course #	**Course Name**	**Credits**
XXXXX	Humanities & Fine Arts Requirement	3-4
SIXXX	Natural & Physical Sciences Requirement	4
CUL 140	Culinary Foundations I	4
HS 140	Menu Planning	3
HS 208	Managing Service in Food and Beverage Operations	3
CUL 160	Culinary Foundations II	4
	Total	**21-22**
	Year 1 Total	**37-38**
Year 2		
Semester 3		

Course #	**Course Name**	**Credits**
CUL 293	Culinary Practicum	3
XXXXX	Social & Behavioral Sciences Requirement	3
	Total	**6**
Semester 4		
Course #	**Course Name**	**Credits**
CSXXX	Computer Literacy Requirement	3
CUL 200	Basic Baking I: Breads and Baking	4
CUL 220	Basic Baking II: Patisserie	4
HS 160	Hospitality Supervision	3
HS 155	Basic Hotel & Restaurant Accounting	3
	Total	**17**
	Year 2 Total	**23**
Year 3		
Semester 5		
Course #	**Course Name**	**Credits**
CUL 180	Garde Manger	4
CUL 240	Pacific and Asian Cuisine	4
CUL 280	Culinary Capstone	4
HS 222	Planning and Control for Food & Beverage Operations	3
	Year 3 Total	**15**
	Program Total	**75-76**