

## Associate of Arts in Culinary Arts

### Category: Associate Degree Programs

The mission of the Culinary Arts Program is to provide students with practical culinary, baking and pastry skills, a strong business foundation to prepare students for high-wage employment and to meet industry demand for trained culinarians and pastry culinarians.

### Program Student Learning Outcomes (SLOs):

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

1. Demonstrate the attributes of a professional culinarian.
2. Apply culinary and baking & pastry fundamentals in the preparation of a variety of food products.
3. Use quantitative techniques in business decision making processes in a culinary and bakery setting.
4. Manage resources in a commercial culinary and bakery environment.
5. Sepcialize in the following concentration areas:
  1. Cookery
  2. Baking & Pastry

General Education Requirements - Baking & Pastry Track		
Course	Course Name	Credits
<b>English (Choose 1)</b>		
EN110A	Freshman Composition with Instructional Lab	4
EN110	Freshman Composition	3
<b>Course Course Name Credits</b>		
FSM145	Culinary and Business Math	3
CS151	Windows Applications	3
PY125	Interpersonal Relations	3
CO125	Introduction to Human Communication and Speech	3
SI110 /110L	Environmental Science (3)/Environmental Science Lab (1)	4
<b>Major Requirements</b>		
<b>Course Course Name Credits</b>		
FSM100	Introduction to the Foodservice Profession	2
FSM105	Foodservice Sustainability	2
FSM110/110L	Professional Dining Room Service (2)/ Professional Dining Room Service Lab (1)	3
FSM115	Purchasing and Receiving	2
FSM120	Food Safety and Sanitation	2
FSM130	Professional Bar and Alcohol Management	3
FSM154	Foodservice Nutrition	3
FSM240	Menu Planning	3
FSM270	Foodservice Human Resource Management	3
CUL140	Culinary Foundation I	2
CUL160	Culinary Foundation II	2
BAK200	Foundations of Baking and Pastry	2
BAK220	Intermediate Baking and Pastry	2
BAK240	Boulangerie: Advanced Bread Techniques	2
BAK250	Cakes & Dessert Presentation	2
BAK293A	Restaurant Desserts & Pastries	3

# Associate of Arts in Culinary Arts

Published on GUAM COMMUNITY COLLEGE (<https://guamcc.edu>)

	Practicum	
BAK293B	Breads and Cakes Practicum	3
BAK299	Baking & Pastry Capstone	2
<b>TOTAL</b>		<b>43</b>
<b>PROGRAM TOTAL</b>		<b>62-63</b>
<b>General Education Requirements - Cookery Track</b>		
<b>Course</b>	<b>Course Name</b>	<b>Credits</b>
<b>English (Choose 1)</b>		
EN110A	Freshman Composition with Instructional Lab	4
EN110	Freshman Composition	3
<b>Course</b>	<b>Course Name</b>	<b>Credits</b>
FSM145	Culinary and Business Math	3
CS151	Windows Applications	3
PY125	Interpersonal Relations	3
CO125	Introduction to Human Communication and Speech	3
SI110 /110L	Environmental Science (3)/Environmental Science Lab (1)	4
<b>Major Requirements</b>		
<b>Course</b>	<b>Course Name</b>	<b>Credits</b>
FSM100	Introduction to the Foodservice Profession	2
FSM105	Foodservice Sustainability	2
FSM110/110L	Professional Dining Room Service (2)/ Professional Dining Room Service Lab (1)	3
FSM115	Purchasing and Receiving	2
FSM120	Food Safety and Sanitation	2
FSM130	Professional Bar and Alcohol Management	3
FSM154	Foodservice Nutrition	3
FSM240	Menu Planning	3
FSM270	Foodservice Human Resource Management	3
CUL140	Culinary Foundation I	2
CUL160	Culinary Foundation II	2
BAK200	Foundations of Baking and Pastry	2
BAK220	Intermediate Baking and Pastry	2
CUL180	Garde Manger	2
CUL240	Pacific Asian Cuisine	2
CUL299	Culinary Capstone	2
CUL293A	Culinary Practicum Part I	2
CUL293B	Culinary Practicum Part II	3
<b>TOTAL</b>		<b>42</b>
<b>PROGRAM TOTAL</b>		<b>61-62</b>

## Course Sequence by Semester

Year 1		
Semester 1		
Course #	Course Name	Credits
EN____	English Composition Requirement	3-4
FSM145	Culinary Math	3
FSM100	Introduction to the	2

	Foodservice Profession		
FSM105	Foodservice Sustainability	2	
FSM110	Professional Dining Room Service: Theory	2	
FSM110L	Professional Dining Room Service: Laboratory	1	
FSM120	Food Safety & Sanitation	2	
<b>Total</b>		<b>15-16</b>	
<b>Year 2</b>			
<b>Semester 3</b>			
<b>Course #</b>	<b>Course Name</b>	<b>Credits</b>	
SI110/110L	Environmental Biology/Environmental Biology Laboratory	4	
FSM154	Foodservice Nutrition	3	
BAK200	Foundations of Baking & Pastry	2	
BAK220	Intermediate Baking & Pastry	2	
<b>Baking &amp; Pastry Track</b>			
BAK293A	Restaurant Desserts & Pastries Practicum	3	
<b>Cookery Track</b>			
CUL293A	Culinary Practicum Part I	2	
	<b>Total</b>	<b>13-14</b>	
<b>Year 3</b>			
<b>Semester 3</b>			
<b>Course #</b>	<b>Course #</b>	<b>Course #</b>	
FSM270	Foodservice Human Resource Management	3	
<b>Baking &amp; Pastry Track</b>			
BAK299	Baking & Pastry Capstone	2	
<b>Cookery Track</b>			
CUL299	Culinary Capstone	2	
<b>Total</b>		<b>5</b>	
<b>PROGRAM TOTAL</b>			