

# Culinary Arts: Associate in Science

## Description

This program is designed to provide technical knowledge and basic skills training for students interested in a professional food service career. Program emphasis is on providing students with theoretical knowledge reinforced with "hands-on" training. With job experience, graduates of the program have advanced to chefs, pastry chefs, kitchen managers, restaurant managers, and restaurant owners.

## Program Learning Outcomes

Upon completion of the program, students will be able to do the following:

- Demonstrate professionalism in dress and grooming, attitude, and workplace behavior that reflect standards expected of food service industry professionals
- Demonstrate basic principles of sanitation and safety in a food service operation for safe food handling and to protect the health of the consumer.
- Apply mathematical functions related to foodservice operations.
- Use knives, tools, and equipment following established safety and sanitation practices and principles of food preparation to prepare a variety of food items, recipes, and/or products.
- Demonstrate a variety of culinary cooking methods and techniques, following established procedures to produce classical, regional and contemporary cuisines.
- Demonstrate fundamental principles, methods, and techniques of baking to prepare a variety of baked goods.
- Demonstrate professional hospitality and service standards to ensure quality guest service.
- Examine a variety of sustainable practices in the culinary industry as a means for controlling operating costs and for being good environmental stewards.
- Examine various management topics as related to foodservice operations.

Program: [Culinary Arts](#)

Type: Associate in Science (AS)

## Semester 1

Item #	Title	Credits
CULN 111	Introduction to the Culinary Industry	2
CULN 112	Sanitation and Safety	2
CULN 120	Fundamentals of Cookery	5
CULN 125	Fundamentals of Cookery II	5
	MATH 100 or higher	3
	<b>Sub-Total Credits</b>	<b>17</b>

## Semester 2

Item #	Title	Credits
CULN 150	Fundamentals of Baking	5
CULN 224	Asian/Continental Cuisine	5
	ENG 100 or higher	3

	Arts/Humanities (100 level or above)	3
	<b>Sub-Total Credits</b>	<b>16</b>

### Semester 3

Item #	Title	Credits
CULN 160	Dining Room Operations	5
CULN 223	Contemporary Cuisines	5
CULN 273	Culinary Purchasing and Cost Management	3
FSHN 100	Concepts in Nutritional Science	3
	<b>Sub-Total Credits</b>	<b>16</b>

### Semester 4

Item #	Title	Credits
CULN 115	Menu Merchandising	2
CULN 241	Garde Manger II	3
CULN 269	Culinary Special Events	3
CULN 276	Human Resources Management and Supervision in the Hospitality Industry	2
CULN 293E	Culinary Externship	2
	Social Sciences (100 level or above) - CTE	3
	<b>Sub-Total Credits</b>	<b>15</b>
	Total credits for degree:	64