

Associate in Applied Science Degree CULINARY ARTS TECHNOLOGY

The Culinary Arts degree program prepares students for positions as professionals in food service operations such as hotels, resorts, restaurants, healthcare facilities, and catering operations.

Students study both theory and practical kitchen applications of quality food preparation. Graduates may be eligible for ACF certification. Education within this field offers a range of employment opportunities and career progression in the culinary arts, baking, and pastry preparations.

Program Information

Course Sequence and Progression Requirements

Most Culinary Arts (CUL, BKP, HOS) courses are offered only once each year, so following the recommended course sequence is extremely important.

Students are required to successfully complete all of the following: ServSafe Manager Food Safety Certification Course, ServSafe Sanitation Certificate, CUL 104 Introduction to Culinary Arts course, and other first semester courses before progressing to the second semester.

Prerequisite courses require minimum grades of "C" or better. To graduate with an A.A.S. degree, a minimum GPA of 2.0 is required.

Required Courses

Culinary Arts Technology Requirements

DEGREE REQUIREMENTS: CULINARY ARTS TECHNOLOGY

Component	Course Title	Semester Credit Hours
GENERAL EDUCATION		
ENG 155*	Communications I	3
ENG 160*	Technical Communications	3
MAT 155*	Contemporary Mathematics	3
PSY 103*	Human Relations	3
and		
Select one Humanities/Fine Arts class listed below:		
ART 101	Art History and Appreciation	3
HIS 202	American History: 1877- Pres.	3
MUS 105	Music Appreciation	3
REL 103	Comparative Religion	3
CREDITS		15
REQUIRED CORE SUBJECT AREAS		
CUL 128	Culinary Management and Human Resources	3
CUL 171	Food and Beverage Controls	3
CUL 113	Success in Hospitality Studies	1
CUL 235	Menu Planning	3
CUL 105	Kitchen Fundamentals	3
HOS 252	Advanced Food and Beverage Service	3
CUL 118	Nutritional Cooking	3

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CUL 129	Storeroom and Purchasing	3
CREDITS		22
OTHER HOURS REQUIRED FOR GRADUATION		
BKP 119	Introduction to Baking and Pastry	3
CUL 104	Introduction to Culinary Arts	3
CUL 112	Classical Foundations of Cooking	3
CUL 123	American Bistro	3
CUL 186	Mediterranean Cuisine	3
CUL 187	Cuisines of Asia	3
CUL 215	Cuisines of the Americas	3
CUL 220	Introduction to Garde Manger	3
CUL 236	Restaurant Capstone	3
CUL 277	SCWE in Culinary Arts "Internship"	3
CUL 299	Special Topics in Culinary Studies	3
CREDITS		33
TOTAL CREDIT HOURS		70

* Students interested in transferring to a senior institution should select ENG 101 & ENG 102 for ENG 155 & ENG 160, MAT 110 for MAT 155, and PSY 201 for PSY 103.