

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.

The Culinary Arts Technology program is accredited by the Accrediting Commission of the American Culinary Federation Educational Foundation.

For more information about HGTC's accreditations, [click here](#).

PROGRAM INFORMATION

Course Sequence and Progression Requirements

A minimum grade of C or better is required for all CUL, BKP and HOS-prefixed courses for progression and graduation. 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, and CUL 104 Introduction to Culinary Arts course before progressing to the second semester.

CURRICULUM SEQUENCE

First Semester - Fall

CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Foundations of Cooking	3
ENG 155	Communications I	3
MAT 155	Contemporary Mathematics	3
	TOTAL	15

Second Semester - Spring

BKP 119	Introduction to Baking and Pastry	3
CUL 118	Nutritional Cooking	3
CUL 128	Culinary Management Human Resources	3
CUL 129	Storeroom and Purchasing	3
CUL 215	Cuisines of the Americas	3
PSY 103	Human Relations	3
OR		
PSY 201	General Psychology	
	TOTAL	18

Third Semester - Summer

CUL 277	SCWE in Culinary Arts	3
	Humanities*	3
	TOTAL	6

Fourth Semester - Fall

CUL 123	American Bistro	3
CUL 186	Mediterranean Cuisine	3
CUL 220	Introduction to Garde Manger	3
CUL 235	Menu Planning	3
ENG 160	Technical Communications	3
	TOTAL	15

Fifth Semester - Spring

(Continued)

CUL 171	Food and Beverage Control	3
CUL 187	Cuisines of Asia	3
CUL 236	Restaurant Capstone	3
CUL 299	Special Topics in Culinary Studies**	3
HOS 252	Advanced Food and Beverage Service	3
	TOTAL	15
	TOTAL CREDIT HOURS	69

*Humanities: Choose one of the following: ART 101, HIS 202, MUS 105 or REL 103.

**CUL 299 Special Topics in Culinary Studies and the Humanities Elective may be taken in either the 3rd or 5th semester but both courses must be completed.

Students interested in transferring to a senior institution should select ENG 101, ENG 102 and SPC 205 in place of ENG 155 and ENG 160; MAT 110 in place of MAT 155; PSY 201 in place of PSY 103.