

Culinary Arts

Degree Type

Associate in Science

This two-year program prepares students for entry to mid-level employment in a variety of culinary venues. It combines a foundation of culinary and management skills the industry demands. The curriculum incorporates opportunities to learn and work in a student-operated restaurant. Summer employment in culinary complements the learning experience. These workplace opportunities provide the student with hands-on knowledge and the benefit of work experience.

Technical Requirements

Culinary Arts candidates must:

- have written and verbal command of the English language;
- be capable of lifting or carrying at least twenty-five pounds;
- comprehend new terminology;
- understand the importance of personal hygiene, appearance, and etiquette for interaction with the public;
- have the physical and mental ability to satisfy long hours, demands, and stress that the restaurant industry cultivates.

Culinary Arts is a fast-growing field with tremendous job potential. Quality employees are always in high demand. The Culinary Arts program provides opportunities for fulfilling jobs in all aspects of an exciting and growing industry.

Students who complete the program will

- demonstrate basic knife skills as well as describe the French terminology of each knife cut;
- prepare stocks, sauces, soups from fundamental ingredients following industry practice;
- demonstrate using procedures and terminology in creating recipes from basic ingredients;
- produce several regional ethnic dishes from within the United States and internationally;
- demonstrate the use of the different pieces of equipment in the kitchen;
- demonstrate different cooking techniques such as sautéing, roasting, grilling, boiling, steaming, braising;
- be hired from entry-level to sous-chef positions in larger restaurants;
- be able to manage a fully functioning kitchen as a culinary cook in smaller establishments;
- establish cost and purchasing controls in food management;
- apply hospitality laws to any kitchen/dining service venue.

First Year

Fall Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA146L	Bakery Production	1	5	3
CULA151L	Culinary Fundamentals	1	6	3
CULA152L	Sanitation & Safety	3	0	3
ENGL100L	English Composition	4	0	4
INDL100L	College Essentials	1	0	1
Sub-Total Credits		10	11	14

Spring Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA158L	Restaurant Facility & Menu Design	3	0	3
CULA159L	Cost Control	3	0	3
HOS113L	Introduction to Worldwide Cuisine	1	6	3
HOS114L	Dining Room Management I	0	6	3
	Mathematics Elective (3 credits)	3	0	3
	Sub-Total Credits	10	12	15

Summer Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA232L	Culinary Cooperative Education	0	9	3
	Sub-Total Credits	0	9	3

Second Year

Fall Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA253L	Introduction to Garde Manger	1	6	3
CULA254L	Classical Cuisine	1	6	3
HOS222L	Quantity Food Purchasing	3	0	3
BIOL127L	Nutrition for Health and Fitness with Laboratory	3	2	4
	Social Science Elective	3	0	3
	Sub-Total Credits	11	14	16

Spring Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA147L	Hot and Cold Plated Desserts	1	5	3
CULA255L	Italian Cuisine	1	6	3
CULA256L	U.S. Regional & Infusion Cuisine	1	6	3
	English Elective	3	0	3
	Humanities/Fine Arts/Foreign Language Elective	3	0	3
	Sub-Total Credits	9	17	15
	Total Credits			63