CULINARY ARTS

AAS DEGREE

The Baking and Pastry Arts degree provides fundamental skills in baking and pastry arts. Students are employable in hospitality industry in the areas of baking and pastry. This degree requires a minimum of 64 credits in program requirements, program electives and general education as listed below.

Field of Study Code: CULIN.AAS.CUART

Program Requirements ........................................41
Culin 1103 Fast Casual Dining Operations ..............2
Culin 1108 Culinary Measures and Conversions .......2
Culin 1109 Culinary and Baking Nutrition ..............1
Culin 1120 Sanitation ........................................1
Culin 1170 Baking Science and Techniques ............1
Culin 1171 Baking Fundamentals .........................3
Culin 1172 Pastry Fundamentals .........................3
Culin 1173 Concept Development for Bakeries .......2
Culin 1174 Cake Decorating Foundations ..............2
Culin 1175 Specialty Baking ...............................3
Culin 2152 Food, Beverage and Equipment Purchasing ..3
Culin 2176 Intermediate Baking and Pastry Production ..4
Culin 2177 Advanced Baking and Pastry Production ......4
Culin 2863 Internship (Career & Technical Education) ...3
Hosp 1100 Introduction to the Hospitality Industry ......3
Hosp 1121 Supervision in the Hospitality Industry ......3

Program Electives ........................................5
Select five credits from any course in the Culinary Arts or Hospitality & Tourism program to satisfy this elective credit.
(In addition to the courses listed above.)

General Education .........................................18 to 22
(In addition to the courses listed above.)

Total Credits Required .....................................64 to 68

AAS DEGREE

The Culinary Arts program provides an opportunity for students to learn the necessary skills to begin or enhance a career in the hospitality industry, the nation’s largest retail employer. The Culinary Arts degree consists of a minimum of 64 credits in program requirements program electives and general education.

Field of Study Code: CULIN.AAS.CULIN

Program Requirements ........................................42
Culin 1101 Introduction to Culinary Arts ................3
Culin 1102 Regional American Cuisine ................3
Culin 1103 Fast Casual Dining Operations .............2
Culin 1108 Culinary Measures and Conversions .......2
Culin 1109 Culinary and Baking Nutrition ..............1
Culin 1120 Sanitation ........................................1
Culin 1171 Baking Fundamentals .........................3
Culin 1172 Pastry Fundamentals ........................3
Culin 2152 Food, Beverage and Equipment Purchasing ..3
Culin 2153 Garde Manger ..................................2
Culin 2205 International Cuisine .........................3
Culin 2210 Contemporary a’la carte Cuisine ............4
Culin 2863 Internship (Career & Technical Education) ...3
Hosp 1100 Introduction to the Hospitality Industry ......3
Hosp 1121 Supervision in the Hospitality Industry ......3
Hosp 1151 Restaurant Service and Sales ...............2
Hosp 1152 Advanced Restaurant Service ...............2

Program Electives ........................................3
Select three credits from any course in the Culinary Arts or Hospitality and Tourism program (In addition to the courses listed above.)

General Education .........................................18 to 22
(In addition to the courses listed above.)

Total Credits Required .....................................64 to 68
Cul in 1108 Culinary Measures and Conversions ..........2
Cul in 1109 Culinary and Baking Nutrition ...............1
Cul in 1120 Sanitation .......................................1
Cul in 1170 Baking Science and Techniques ..........2
Cul in 1171 Baking Fundamentals ........................3
Cul in 1172 Pastry Fundamentals ........................3
Cul in 1180 Introduction to Culinology and Food Science 2
Cul in 1185 Elements of Taste and Flavor ..............3
Cul in 1186 Food Manufacturing and Processing ......2
Cul in 2000 Food Laws and Regulations ................2
Cul in 2152 Food, Beverage and Equipment Purchasing ..3
Cul in 2153 Garde Manger ...................................2
Cul in 2205 International Cuisine .........................3
Cul in 2863 Internship (Career & Technical Education....3
Hosp 1151 Restaurant Service and Sales .................2

Program Electives .................................................4
Select four credits from any course in the Culinary Arts or Hospitality and Tourism program (In addition to the courses listed above.)

General Education .................................................18 to 22
(In addition to the courses listed above.)

Total Credits Required ...........................................64 to 68

CERTIFICATE

The Culinary Arts program provides an opportunity for students to learn the necessary skills to begin or enhance a career in the hospitality industry, the nation’s largest retail employer. The Culinary Arts certificate requires 25 credits in the courses listed below.

Field of Study Code: CULIN.CER.CUART

Total Credits Required ...........................................25

Cul in 1101 Introduction to Culinary Arts ...............3
Cul in 1102 Regional American Cuisine ...............3
Cul in 1103 Fast Casual Dining Operations ...........2
Cul in 1108 Culinary Measurements and Conversions ....2
Cul in 1109 Culinary and Baking Nutrition ..............1
Cul in 1120 Sanitation .........................................1
Cul in 1171 Baking Fundamentals ........................3
Cul in 1172 Pastry Fundamentals ........................3
Cul in 2205 International Cuisine .........................3
Cul in 2210 Contemporary a’ la carte Cuisine ..........4

Program Electives .................................................3
Select three credits from any course in the Culinary or Hospitality & Tourism program. (In addition to the courses listed above.)