

CULINARY ARTS, AAS

The Associate of Applied Science in Culinary Arts degree introduces students to the skills of the professional chef. Students learn basic cooking techniques through a hands-on curriculum in food production, including advanced techniques in classically based cuisine, garde manger, basic baking and pastry, and a variety of electives in international cuisine. The program emphasizes professionalism through skills development while cultivating the pride and passion necessary for success in the competitive food service industry. The program features four levels of culinary courses culminating in a practicum in à la carte cooking, courses in baking and garde manger including basic charcuterie, with opportunities to explore international cuisines spanning the globe with the culmination of learning in a culinary internship at our public restaurant "The Dining Lab". The award-winning program and its students have been recognized with numerous medals from the American Culinary Federation and the Société Culinnaire Philanthropique. Students completing the AAS in Culinary Arts are strongly encouraged to complete the BBA in Hospitality Management with the Culinary Management Specialization. Qualified students may vie for an opportunity to study abroad in Italy. The program level objectives for students completing the AAS in Culinary Arts are as follows:

1. To explain the basic principles of sanitation and safety and to be able to apply them in the foodservice operations.
2. To apply the fundamentals of baking science and equipment knowledge to prepare a variety of commercial baked goods.
3. To list varieties of alcoholic and non-alcoholic beverages. To express an appreciation for wine and food pairing. To explain laws and procedures related to responsible alcohol service.
4. To recognize skills needed for the transition from employee to supervisor. To evaluate styles of leadership and develop skills in human relations and personnel management and to perform mathematical functions related to food service operations.
5. To evaluate the hospitality industry, the organizational structure and basic functions of departments within hospitality and foodservice establishments, and career opportunities in the field.
6. To describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
7. To practice the overall concept of purchasing and receiving practices in quality foodservice operations.
8. To perform dining room service functions using a variety of types of service. To demonstrate an understanding of quality customer service and to apply the principles of menu planning and layout to the development of menus for a variety of types of facilities and service.
9. To demonstrate skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products including cold foods, decorative pieces and buffet items.
10. To achieve a 75 or higher on the ACF Certified Culinarian® (CC) national certification exam.

Requirements

Code	Title	Credits
Major-Related Courses		
HP-101	Introduction to the Hospitality & Tourism Industry	3
HP-111	Restaurant Operations Management	3

HP-151	Culinary Arts I - Lecture	2
HP-151L	Culinary Arts I - Lab	1
HP-152	Baking Fundamentals for Culinary Students	3
HP-155	Culinary Arts II	3
HP-230	Culinary Arts III	3
HP-235	Culinary Arts Practicum	3
HP-253	Techniques of Nutritional and Healthy Cooking (lecture)	2
HP-253L	Techniques of Nutritional & Healthy Cooking (lab)	1
HP-293	Fine Dining Internship	3
Major Area Elective		3
Major-Related Courses Subtotal		30
General Education and Related Courses		
EN-111	College Writing and Critical Analysis	3
EN-121	Analytical Thinking, Writing & Research	3
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
LA-122	Fundamentals of Communication	3
MA-115	Quantitative Reasoning	3
MG-105	Personal Financial Management	3
Liberal Arts Elective(s)		6
Open Elective		3
General Education and Related Courses		30
Total Credits		60

Recommended Sequence

Course	Title	Credits
Semester 1		
HP-101	Introduction to the Hospitality & Tourism Industry	3
HP-151	Culinary Arts I - Lecture	2
HP-151L	Culinary Arts I - Lab	1
EN-111	College Writing and Critical Analysis	3
LA-122	Fundamentals of Communication	3
MG-105	Personal Financial Management	3
Credits		15
Semester 2		
HP-111	Restaurant Operations Management	3
HP-152	Baking Fundamentals for Culinary Students	3
HP-155	Culinary Arts II	3
EN-121	Analytical Thinking, Writing & Research	3
MA-115	Quantitative Reasoning	3
Credits		15
Semester 3		
HP-230	Culinary Arts III	3
HP-253	Techniques of Nutritional and Healthy Cooking (lecture)	2
HP-253L	Techniques of Nutritional & Healthy Cooking (lab)	1
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
LA-ELE	Liberal Arts Elective	3
Credits		15
Semester 4		
HP-235	Culinary Arts Practicum	3
HP-293	Fine Dining Internship	3
HP-ELE	Hospitality Management Elective ¹	3
LA-ELE	Liberal Arts Elective	3

2 Culinary Arts, AAS

Open Elective ¹	3
Credits	15
Total Credits	60

¹ Major Area and Open Electives should be chosen based upon advisement and area of concentration.