

CULINARY ARTS DEGREE (A55150)

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or food service manager.

COURSE & HOUR REQUIREMENTS

Course Number & Name	Class Hours	Lab Hours	Credit Hours
FALL SEMESTER			
ACA 111 College Student Success OR ACA 122 Transfer & Career Success	0/1	0/2	1
CUL 110 Sanitation & Safety	2	0	2
CUL 140 Culinary Skills I	2	6	5
CUL 160 Baking I	1	4	3
*ENG 111 Writing and Inquiry	3	0	3
Total	8/9	10/12	14
SPRING SEMESTER			
BPA 165 Hot and Cold Desserts	1	4	3
CIS 110 Introduction to Computers	2	2	3
CUL 240 Culinary Skills II	1	8	5
CUL 260 Baking II	1	4	3
**Math	2/3	2	3/4
Total	7/8	20	17/18
SUMMER SEMESTER			
BPA 130 European Cakes & Tortes	1	4	3
CUL 170 Garde Manger I	1	4	3
HRM 245 Human Res. Mgmt. - Hospitality	3	0	3
**Social/Behavioral Science Elective	3	0	3
Total	8	8	12
FALL SEMESTER			
**English/Communication Elective	3	0	3
CUL 120 Purchasing	2	0	2
CUL 230 Global Cuisines	1	8	5
CUL 275 Catering Cuisine	1	8	5
WBL 111 Work-Based Learning I	0	10	1
Total	7	26	16
SPRING SEMESTER			
CUL 112 Nutrition for Foodservice	3	0	3
CUL 135 Food and Beverage Service	2	0	2
CUL 245 Contemporary Cuisines	1	8	5
**Humanities/Fine Arts Elective	3	0	3
WBL 121 Work-Based Learning II	0	10	1
Total	9	18	14
TOTAL SEMESTER CREDIT HOURS FOR DEGREE			73/74

*This course is a component of the general education requirements needed for graduation.

CULINARY ARTS DEGREE REQUIREMENTS

Course Number & Name	Class Hours	Lab Hours	Credit Hours
**MATH ELECTIVE <i>Select one course from the following:</i>			
MAT 110 Mathematical Measurement & Lit.	2	2	3
MAT 121 Algebra/Trigonometry I	2	2	3
MAT 143 Quantitative Literacy	2	2	3

Course Number & Name	Class Hours	Lab Hours	Credit Hours
MAT 152 Statistical Methods I	3	2	4
MAT 171 Precalculus Algebra	3	2	4
**ENGLISH/COMMUNICATION ELECTIVE Select <i>one</i> course from the following:			
COM 110 Introduction to Communication	3	0	3
COM 120 Intro to Interpersonal Communication	3	0	3
COM 231 Public Speaking	3	0	3
ENG 112 Writing/Research in the Disciplines	3	0	3
ENG 114 Professional Research & Reporting	3	0	3
**SOCIAL/BEHAVIORAL SCIENCE ELECTIVE Select <i>one</i> course from the following:			
ECO 251 Principles of Microeconomics	3	0	3
ECO 252 Principles of Macroeconomics	3	0	3
HIS 111 World Civilizations I	3	0	3
HIS 112 World Civilizations II	3	0	3
HIS 121 Western Civilization I	3	0	3
HIS 122 Western Civilization II	3	0	3
HIS 131 American History I	3	0	3
HIS 132 American History II	3	0	3
HIS 221 African American History	3	0	3
POL 120 American Government	3	0	3
PSY 150 General Psychology	3	0	3
SOC 210 Introduction to Sociology	3	0	3
SOC 213 Sociology of the Family	3	0	3
SOC 225 Social Diversity	3	0	3
**HUMANITIES/FINE ARTS Select <i>one</i> course from the following:			
ART 111 Art Appreciation	3	0	3
ART 113 Art Methods and Materials	0	6	3
ENG 131 Introduction to Literature	3	0	3
ENG 231 American Literature I	3	0	3
ENG 232 American Literature II	3	0	3
ENG 241 British Literature I	3	0	3
ENG 242 British Literature II	3	0	3
HUM 115 Critical Thinking	3	0	3
MUS 110 Music Appreciation	3	0	3
MUS 111 Fundamentals of Music	3	0	3
MUS 112 Introduction to Jazz	3	0	3
PHI 210 History of Philosophy	3	0	3
PHI 215 Philosophical Issues	3	0	3
PHI 240 Introduction to Ethics	3	0	3
REL 110 World Religions	3	0	3

BAKING AND PASTRY CERTIFICATE (C55150A)

This certificate prepares individuals to work as a pastry chef in the baking/pastry industry, including restaurants, hotels, baking/pastry shops, and retail markets.

COURSE & HOUR REQUIREMENTS

Class Title	Class Hours	Lab Hours	Credit Hours
CUL 110 Sanitation & Safety	2	0	2
CUL 160 Baking I	1	4	3
CUL 260 Baking II	1	4	3
BPA 130 European Cakes and Tortes	1	4	3
BPA 165 Hot and Cold Desserts	1	4	3
TOTAL SEMESTER CREDIT HOURS FOR CERTIFICATE	6	16	14