

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	1	0	1
CIS 110 Introduction to Computers	2	2	3
CUL 110 Sanitation & Safety	2	0	2
CUL 140 Culinary Skills I	2	6	5
CUL 160 Baking I	1	4	3
Total	8	12	14
SPRING SEMESTER			
BPA 165 Hot and Cold Desserts	1	4	3
CUL 120 Purchasing	2	0	2
CUL 240 Culinary Skills II	1	8	5
CUL 260 Baking II	1	4	3
*MAT 110 Mathematical Measurement & Literacy	2	2	3
Total	7	18	16
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
*PSY 150 General Psychology	3	0	3
Total	8	8	12
FALL SEMESTER			
*COM 110 Introduction to Communication	3	0	3
CUL 230 Global Cuisines	1	8	5
CUL 275 Catering Cuisine	1	8	5
WBL 111 Work-Based Learning I	0	10	1
Total	5	26	14
SPRING SEMESTER			
CUL 112 Nutrition for Foodservices	3	0	3
CUL 135 Food and Beverage Service	2	0	2
CUL 245 Contemporary Cuisines	1	8	5
*ENG 111 Writing and Inquiry	3	0	3
*Humanities/Fine Arts Elective	3	0	3
WBL 121 Work-Based Learning II	0	10	1
Total	12	18	17
TOTAL SEMESTER CREDIT HOURS FOR DEGREE			73

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

*Students must select three (3) semester hours credit from the humanities/fine arts discipline. See advisor for list of approved courses.

NOTE: Students are required to take ACA 111 in their first semester.

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

NOTE: Once students complete prerequisites, they can begin in the summer and complete the certificate by taking two to three courses each semester until the course sequence listed above is complete for the certificate. Students should be able to complete the certificate in three semesters.