

ASSOCIATE IN APPLIED SCIENCE

CULINARY ARTS

(62 hrs. min.)

CIP: 12.0503

This program is built around the 12 areas of general knowledge recommended by the American Culinary Federation: basic baking, beverage management, business and math skills, dining room service, food preparation, garde-manger, human relations management, introduction to the hospitality industry, menu planning, nutrition, purchasing and receiving, and sanitation and safety.

Note: A.A.S. degrees are designed to prepare students for entry-level positions in specific occupations; they are not generally intended to transfer to four-year institutions. For more information on transfer, please refer to Page X of this catalog, or speak with an academic adviser.

GENERAL EDUCATION REQUIREMENTS: (24 HRS. MIN.)

Communications (6 hrs.)

ENGL 111 Composition and Rhetoric (3)

ENGL 119 Professional Communication (3)

Humanities (3 hrs. min.)

PHIL 245 Business Ethics (3)

[or]

SPAN 111 Spanish I (4)

[and]

SPAN 111L Spanish I Lab (1)

[or]

SPAN 113 Heritage Spanish I (4) or higher

Behavioral/Social Sciences (6 hrs.)

ANTH 252 The Anthropology of Food (3)

BSAD 235 Human Relations in the Workplace (3)

Math (3 hrs.)

BSAD 112 Business Math (3)

ASSOCIATE IN APPLIED SCIENCE DEGREES

Computers/Technology (4 hrs.)

OFTC 111 Business Software Essentials I (4)

Health, Physical Education and Recreation or Dance (2 hrs. min.)

CORE REQUIREMENTS: (23 HRS. MIN.)

BSAD 111 Introduction to Business (3)

[or]

DESN 280 Business Practices for Designers (3)

CULA 115 Culinary Fundamentals I (4)

CULA 151 Culinary Fundamentals II (4)

CULA 215 International Cuisine (4)

CULA 218 Culinary Nutrition (4)

[or]

NUTR 200 Nutrition (3)

CULA 299 Culinary Externship (2)*

HRMG 118 Sanitation and Safety (2)

HRMG 130 Purchasing (3)

PROFESSIONAL CHEF CONCENTRATION (15 HRS.)

CULA 219L Vegetarian Cuisine (2)

CULA 224L Professional Saute (1)

CULA 251 The Restaurant from Concept to Operation (4)

CULA 257L Fundamentals of Meat Fabrication and Butchery (1)

HRMG 210 Hospitality Supervision (3)

Culinary Arts electives (4 hrs.)

PROFESSIONAL PASTRY CHEF CONCENTRATION (16 HRS.)

CULA 113L Basic Pastries I (1)

CULA 114 Commercial Baking (4)

CULA 212L Advanced Baking I (1)

CULA 213L Basic Pastries II (1)

CULA 221L Advanced Baking II (1)

CULA 232L Cake Making (1)

CULA 233L Cake Decorating (1)

CULA 234L Chocolate and Sugar Workshop (1)

CULA 235L The Plated Dessert (1)

CULA 250 Pastry Presentation and Display (4)

*Students with no culinary arts experience must take a minimum of two credit hours of CULA 299 Culinary Externship.

Note: See "College Success Course Requirement" on Page 8.

TOTAL 62 CREDITS MIN.