

Associate of Applied Science Degree Program (A.A.S.)

Purpose: The culinary arts program prepares individuals for a wide variety of entry level positions in the food service industry. This program provides all of the educational components required for certification through the American Culinary Federation. The objective of the program is to give students an array of culinary and management skills that are utilized in today's food service industry.

Program Requirements: The culinary arts curriculum contains a core of eight culinary arts classes, seven management classes, two semesters of practicum and general education classes from the common core curriculum. All students are expected to handle and process a variety of flesh based protein items during their education. During the first and second semester, students are required to enroll in all of the classes listed. Exceptions require prior approval from the program director. It is strongly suggested that prospective students visit with the program director prior to enrolling.

<i>Course Number</i>	<i>Course Title</i>	<i>Credits</i>
FIRST YEAR		
First Semester		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2201	Intermediate Food Preparation	2
CHEF 2302	Saucier	3
HAMG 1324	Hospitality Human Resources Management	3
PSTR 1301	Fundamentals of Baking	<u>3</u>
		16
Second Semester		
CHEF 1302	Principles of Healthy Cuisine	3
CHEF 1310 or	Garde Manger or	3
CHEF 1340	Meat Preparation and Cooking	
CHEF 1341	American Regional Cuisine	3
CHEF 1345	International Cuisine	3
IFWA 1310 or	Nutrition and Menu Planning or	
IFWA 1318	Nutrition for the Food Service Professional	<u>3</u>
		15
Third Semester (summer)		
BCIS 1305	Business Computer Applications	3
CHEF 1264	Practicum (or Field Experience) Culinary Arts/Chef Training	2
CHEF 1291	Current Events in Culinary Arts	<u>2</u>
		7
SECOND YEAR		
First Semester		
*ENGL 1301	Composition I	3
HAMG 1321	Introduction to the Hospitality Industry	3
IFWA 1217	Food Production and Planning	2
*Mathematics or	MATH 1332-Quantitative Reasoning or	<u>3</u>
*Life & Physical Sciences	Life & Physical Sciences Core Curriculum	
		11
Second Semester		
*CHEF 1265	Practicum (or Field Experience) Culinary Arts/Chef Training	2
*Creative Arts or	Select from Creative Arts Core Curriculum	3
*Language, Philosophy & Culture	Select from Language, Philosophy & Culture Core Curriculum	
*PSYC 1300 or	Learning Framework or	
*Social & Behavioral Sciences	Select from Social & Behavioral Sciences Core Curriculum	3
RSTO 2301	Principles of Food and Beverage Controls	<u>3</u>
		11
Total Credits Required for A.A.S. Culinary Arts Degree.		60

* Denotes core requirement. Speak with Department Chair or Academic Advisor for proper course selection.

*Capstone Course