

BUSINESS & PUBLIC SERVICES TECHNOLOGIES

CULINARY ARTS

Culinary Arts Degree - A55150

-Day Only

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

Course offerings emphasize practical application, a strong theoretical knowledge base, and professionalism and provide the critical competencies to successfully meet industry demands. Courses also include sanitation, food/beverage service and control, baking, garde manger, American/International cuisines, and hospitality supervision.

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

Culinary Arts Diploma - D55150

-Day Only

The culinary arts diploma includes basic and more advanced courses to help prepare students for entry into the culinary field or to advance in their current foodservice positions.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands on kitchen skill development.

Course credits are transferable to the Culinary Arts associate degree program.

Culinary Arts Certificate - C55150A

-Day and Evening

The Culinary certificate includes basic courses to help prepare students for entry into the culinary field or to advance in their current foodservice jobs.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands-on kitchen skill development.

Courses credits are transferable to the Culinary Arts associate degree program.

PROGRAM SEQUENCE

First Semester

| | | |
|---------|-----------------------------------|---|
| CUL 110 | Sanitation and Safety | 2 |
| CUL 140 | Culinary Skills I..... | 5 |
| ENG 111 | Writing and Inquiry | 3 |
| MAT 110 | Math Measurement & Literacy | 3 |

Second Semester

| | | |
|---------|--------------------------------------|---|
| CUL 160 | Baking I | 3 |
| CUL 170 | Garde-Manger I..... | 3 |
| CUL 240 | Culinary Skills II..... | 5 |
| HRM 245 | Human Resources Management Hosp..... | 3 |

Complete Culinary Arts certificate (C55150A):

CUL 110, CUL 140, CUL 160 or CUL 170, CUL 240, HRM 245

Third Semester

| | | |
|----------|------------------------------------|---|
| CUL 112 | Nutrition for Foodservice | 3 |
| CUL 112A | Nutrition for Fdsv Lab | 1 |
| ENG 112 | Writing/Research in the Disc | 3 |
| HRM 260 | Procurement for Hospitality | 3 |

Fourth Semester

| | | |
|----------------------|-------------------------------------|---|
| CUL 135 | Food and Beverage Service | 2 |
| CUL 135A | Food and Beverage Service Lab | 1 |
| CUL 250 | Classical Cuisine | 5 |
| WBL 112 | Work-Based Learning I..... | 2 |
| Fall Elective List I | | 2 |
| CUL 260 | Baking II..... | 3 |

Fifth Semester

| | | |
|---------|-------------------------------------|---|
| CUL 230 | Global Cuisines | 5 |
| HRM 220 | Cost Control-Food and Beverage..... | 3 |
| SPA 120 | Spanish for the Workplace | 3 |
| CUL 270 | Garde Manger II..... | 3 |

Sixth Semester

| | | |
|--------------------------------|--------------------------------|---|
| PSY 118 | Interpersonal Psychology | 3 |
| Humanities/ Fine Arts Elective | | 3 |

Complete Culinary Arts Diploma (D55150):

CUL 110, CUL 140, ENG 111, MAT 110, CUL 160, CUL 170, CUL 240 and HRM 245, + Select six credits from HRM 260, HRM 220, and CUL 112/A, and select ten credits from BPA 150, CUL 130, CUL 214, CUL 260 or CUL 270.

Fall Elective List (Select one of the following):

| | | |
|---------|------------------------|---|
| CUL 130 | Menu Design..... | 2 |
| CUL 214 | Wine Appreciation..... | 2 |

Other Electives

| | | |
|---------|--------------------------------|---|
| BPA 150 | Artisan & Specialty Bread..... | 4 |
| WBL 122 | Work-Based Learning II..... | 2 |

Humanities Elective (Select one course from the following):

| | | |
|---------|-------------------------|---|
| HUM 115 | Critical Thinking | 3 |
| ART 131 | Drawing I | 3 |

Graduation Requirements 72 Credit Hours