

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