

CULINARY ARTS Associate of Applied Science

(Degree Audit Program Code: CHEF-AAS)

This Associate of Applied Science degree is designed to provide a well-rounded culinary education towards an entry-level position in the food service industry. The program also teaches the business side of food service operations. Upon completion, graduates will be prepared to transfer to a four-year institution in pursuit of a bachelor degree in culinary arts, restaurant/hospitality management, or perhaps nutrition. Students also earn the ServSafe Food Protection Manager Certification. Graduates will be equipped to discern and manage sanitation and health issues in the culinary environment, apply critical thinking to determine proper cooking methods in various situations, discern proper response to special needs (food allergies, diabetes, vegetarian, etc.), and respond to changing requirements of patrons (lower fat/cholesterol, gluten-free, etc.)

FIRST YEAR							
First Semester				Second Semester			
CHEF	1301	Basic Food Preparation	3	CHEF	1345	International Cuisine	3
CHEF	2302	Saucier	3	CHEF	1310	Garde Manger	3
PSTR	1301	Fundamentals of Baking	3	CHEF	1341	American Regional Cuisine	3
CHEF	1302	Prin. Of Healthy Cuisine	3	SPNL	1291	Restaurant Spanish	2
CHEF	1205	Sanitation & Safety	2	RSTO	2301	Prin of Food & Bev Cost Cntrl	3
IFWA	1217	Food Prod & Plan/Cul. Math	2				
			16				14

Third Semester

CHEF	1380	Coop Ed-Culinary Arts/Chef Training*	3
			3

SECOND YEAR							
Fourth Semester				Fifth Semester			
RSTO	1313	Hospitality Supervision	3	<u>X3XX</u>		<u>Behavioral/Social Science⁴</u>	3
RSTO	1325	Purchasing for Hosp. Oper.	3	<u>X3XX</u>		<u>Humanities/Fine Arts Course³</u>	3
HAMG	2307	Hospitality Mktg & Sales	3	<u>ENGL</u>	<u>1301</u>	<u>English Composition</u>	3
CHEF	2381	Coop-Ed – Culinary Arts/ Chef Training*	3	<u>MATH</u>	<u>X3XX</u>	<u>Math or Science Course²</u>	3
			12	<u>SPCH</u>	<u>13XX</u>	<u>Speech elective⁶</u>	3
							15

TOTAL SEMESTER CREDIT HOURS IN PROGRAM: 60

Notes:

²MATH 1332 is suggested or select one course from: MATH 1314, 1324, 1325, 1342, 2312, 2413, 2414, 2415, or PSYC 2317; may also take BIOL 1322 Nutrition & Diet Therapy.

³Select one course from ARTS 1301, ARTS 1303, COMM 2366, DRAM 1310, DRAM 2366, HUMA 1301, MUSI 1306, MUSI 1310.

⁴Select one course from ARTS 1304, DRAM 2361, DRAM 2362, ENGL 2322, ENGL 2323, ENGL 2327, ENGL 2328, ENGL 2332, ENGL 2333, ENGL 2342, ENGL 2343, HIST 2311, HIST 2312, HUMA 1302, PHIL 1301, PHIL 2306, PHIL 2307.

⁶Select one course from SPCH 1311, SPCH 1315, SPCH 1318 or SPCH 1321, prefer SPCH 1321.

* Identifies Capstone course

Underline – Identifies courses to meet general education requirements for AAS Degree.