

CULINARY ARTS

Associate of Applied Science - Culinary Arts

In the AAS - Culinary Arts program, students delve into foundational culinary principles, including knife skills, food safety, nutrition, and menu planning. They gain hands-on experience in state-of-the-art kitchens, honing their abilities in preparing a diverse range of cuisines. The curriculum covers baking and pastry, culinary nutrition, a la carte cooking, international and regional cuisine, and culinary supervision and management.

Certificate - Professional Cook

In the Culinary Arts Certificate program, graduates master solid foundational culinary skills, making them eligible for entry-level positions in restaurants, catering services, and other culinary establishments. This program is a valuable credential for those eager to start their culinary careers with a practical and targeted approach.

Stackable Credentials

- Associate of Applied Science-Culinary Arts
- Certificate-Professional Cook

Full-Time Schedules

Certificate - Professional Cook

Associate of Applied Science - Culinary Arts

Certificate - Professional Cook

Level One Certificate

Full-Time Student Schedule

| Course | Title | Semester Credit Hours |
|------------------------------------|---|-----------------------|
| First Year | | |
| Semester #1 | | |
| CHEF 1205 | Sanitation and Safety | 2 |
| CHEF 1301 | Basic Food Preparation | 3 |
| CHEF 2301 | Intermediate Food Preparation | 3 |
| PSTR 1301 | Fundamentals of Baking | 3 |
| Semester Credit Hours | | 11 |
| Semester #2 | | |
| CHEF 1310 | Garde Manger | 3 |
| IFWA 1318 | Nutrition for the Food Service Professional | 3 |
| RSTO 1313 | Hospitality Supervision | 3 |
| RSTO 1304 | Dining Room Service | 3 |
| Semester Credit Hours | | 12 |
| Total Semester Credit Hours | | 23 |

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Full-Time Student Schedule

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|------------------------------------|---|-----------------------|
| First Year | | |
| Semester #1 | | |
| CHEF 1205 | Sanitation and Safety | 2 |
| CHEF 1301 | Basic Food Preparation | 3 |
| CHEF 2301 | Intermediate Food Preparation | 3 |
| PSTR 1301 | Fundamentals of Baking | 3 |
| ENGL 1301 | Composition I | 3 |
| Semester Credit Hours | | 14 |
| Semester #2 | | |
| CHEF 1310 | Garde Manger | 3 |
| IFWA 1318 | Nutrition for the Food Service Professional | 3 |
| RSTO 1304 | Dining Room Service | 3 |
| RSTO 1313 | Hospitality Supervision | 3 |
| MATH 1324 | Math for Business and Social Science | 3 |
| or MATH 1332 | or Contemporary Math (Quantitative Reasoning) | |
| or MATH 1342 | or Elementary Statistical Methods | |
| Semester Credit Hours | | 15 |
| Semester #3 (Summer) | | |
| CHEF 2364 | Practicum (or Field Experience) - Culinary Arts/Chef Training | 3 |
| SOCI 1301 | Introduction to Sociology | 3 |
| or ECON 2302 | or Principles of Microeconomics | |
| or PSYC 2301 | or General Psychology | |
| Semester Credit Hours | | 6 |
| Semester #4 | | |
| CHEF 1314 | A la Carte Cooking | 3 |
| CHEF 1341 | American Regional Cuisine | 3 |
| CHEF 1345 | International Cuisine | 3 |
| PSTR 2331 | Advanced Pastry Shop | 3 |
| SPCH 1315 | Public Speaking | 3 |
| or SPCH 1318 | or Interpersonal Communication | |
| Semester Credit Hours | | 15 |
| Semester #5 | | |
| CHEF 1302 | Principles of Healthy Cuisine | 3 |
| RSTO 2431 | Food Service Management | 4 |
| ARTS 1301 | Art Appreciation | 3 |
| or HUMA 1301 | or Introduction to the Humanities I | |
| or PHIL 2306 | or Introduction to Ethics | |
| Semester Credit Hours | | 10 |
| Total Semester Credit Hours | | 60 |