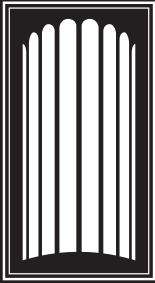




THE CURRICULUM

Culinary Arts

This program is designed to provide hands-on training in practical food preparation skills, preparation and presentation of classic and international cuisine, store room operations, nutrition, safety, sanitation, food selection and purchasing. Upon successful completion of the program, graduates can pursue entry-level positions as cooks, line cooks, and assistant pastry chefs. With experience, and the foundation provided through the well-balanced curriculum, graduates are on a career path ready to assume chef status and opportunities as sous chefs, head chefs, and pastry chefs.



Chef Tony Hanslits

CULINARY ARTS - Associate of Applied Science Degree Program

Completion Time: Seven Terms

Course No.	Title	Credit Hours
CA1010	Introduction to Culinary Arts, Breakfast, Lunch Cookery & Starches †	8
CA1020	Soups, Stocks, Sauces and Fish and Shellfish Identification and Cookery †	7
CA1030	Meat Poultry Cookery Identification – Characuterie †	7
CA1040	Professional Baking Fundamentals and Patisserie †	7
CA1050	Classical Cuisine and Garde Manger †	7
CA1060	Advanced Intercontinental Cuisine †	7
CA1070	Culinary Arts Internship †	4
CA1080	Hospitality & Food Service Externship †	12
FS1010	Safety, Sanitation and Kitchen Design †	4
FS1020	Food Service Math	4
FS1030	Purchasing for Foodservice	4
FS1040	Computer Food & Research Strategies	4
FS1050	Purchasing and Cost Controls	4
FS1060	Nutrition for Foodservice †	4
FS1070	Wines, Spirits & Beverage Management	4
FS1080	Food and Beverage Management	4
FS1090	Introduction to Dining Room Management	4
FS1100	Public Relations & Employee Supervision	4
FS1110	Job Search and Interview Techniques	4
FS1120	Small Business Entrepreneurship	4
COM1040	Business Communications @	4
SPC1000	Oral Communications @	4
PSY1040	Psychology @	4
SOC1050	Sociology @	4
PSY1020	Strategies for Hospitality Industry	4
		127

* Core Courses

@ General Education Courses

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