

Foodservice Administration

Culinary Arts Degree

Degree: Associate in Applied Science

Total Required Credits for Degree: minimum of 65

Program Requirements: 45

Electives: 2

General Education Credits: 18 to 22

Code: 3231

About the Program

In the Foodservice Administration program, students learn the necessary skills to begin or enhance a career in the hospitality industry, the nation's largest retail employer. Students with a passion for food should enter the Culinary Arts program, with classes taught in a state-of-the-art kitchen, bakery and dining room.

Program web site: www.cod.edu/hospitalityadministration

Program Note

Prior to registration, students should meet with a program adviser for course selection.

Key First Semester Courses

Students can start their study in any term. The following courses are recommended for a fall start.

Foods 1101	Culinary Arts — Quantity Food Preparation I.....	5
Foods 1109	Nutrition for the Foodservice Professional...	2
Foods 2220	Foodservice Sanitation.....	2
	General Education.....	3

Program Requirements

Foods 1101	Culinary Arts — Quantity Food Preparation I.....	5
Foods 1102	Culinary Arts — Quantity Food Preparation II.....	5
Foods 1109	Nutrition for the Foodservice Professional...	2
Foods 1151	Food and Beverage Service and Sales.....	2
Foods 1152	Food, Beverage and Equipment Purchasing.....	3
Foods 1153	Culinary Arts — Garde Manger.....	3
Foods 2201	Culinary Arts — Classical Cuisine.....	4
Foods 2205	Culinary Arts — International Cuisine.....	3
Foods 2220	Foodservice Sanitation.....	2
Foods 2251	Techniques of Supervision.....	2
Foods 2271	Pastry Arts — Baking and Patisserie I.....	5
Foods 2272	Pastry Arts — Baking and Patisserie II.....	5
Co-op 2864	Cooperative Education/Internship (Occupational).....	4

Electives

Complete 2 credit hours from courses listed in the Global/Multicultural Studies or Contemporary Life Skills category (which fulfills the A.A.S. degree requirement in this area).

General Education Requirements

Each candidate for an Associate in Applied Science (A.A.S.) degree shall satisfactorily complete a minimum of 18 credits in General Education.

Use the Student Planning Worksheet or consult a list of General Education categories and courses for the A.A.S. degree to decide what needs to be taken. Links can be found on the Hospitality Administration online program guide (www.cod.edu/hospitalityadministration).

Under the specified General Education headings below, the following courses are recommended for the Foodservice Administration Culinary Arts degree:

Communications: 6 credits required

Recommended courses: English 1101, 1102; Speech 1100

Physical/Life Sciences: 3 to 5 credits required

Select at least one course with a lab component. See the *Student Planning Worksheet*.

Mathematics: 3 to 5 credits required

Recommended course: See the *Student Planning Worksheet*.

Note: Students who plan to transfer to a baccalaureate-granting school should carefully plan their math courses to ensure transfer.

Humanities and Fine Arts: 3 credits required

Recommended courses: Spanish 1101, 1102

Social and Behavioral Sciences: 3 credits required

Recommended courses: Psychology 1100, Sociology 1100

Advisers

If you are considering this program as an area of study, consult with an adviser in this field:

	Location	Phone
David Kramer		(630) 942-2868
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Program web site: www.cod.edu/hospitalityadministration