

Culinary Arts | Associate in Applied Science

Field of Study Code: CULIN.AAS.BAKE

Catalog Description

The **Baking and Pastry Arts degree** provides fundamental skills in baking and pastry arts. Students are employable in hospitality industry in the areas of baking and pastry. This degree requires a minimum of 64 credits in program requirements, program electives and general education in the courses listed below.

Program Requirements41

Culin 1103*	Fast Casual Dining Operations.....	2
Culin 1108	Culinary Measurements & Conversions	2
Culin 1109	Culinary and Baking Nutrition	1
Culin 1120*	Sanitation	1
Culin 1170*	Baking Science & Techniques	2
Culin 1171*	Baking Fundamentals	3
Culin 1172*	Pastry Fundamentals.....	3
Culin 1173*	Concept Development for Bakeries	2
Culin 1174	Cake Decorating Foundations	2
Culin 1175	Specialty Baking	3
Culin 2152	Food, Beverage and Equipment Purchasing ..	3
Culin 2176*	Intermediate Baking and Pastry Production ..	4
Culin 2177*	Advanced Baking and Pastry Production	4
Culin 2863*	Internship (Career & Technical Education)	3
Hosp 1100	Introduction to the Hospitality Industry	3
Hosp 1121	Supervision in the Hospitality Industry	3

* - course has a prerequisite or concurrent enrollment

Program Electives.....5

Select five credits from any course in the Culinary Arts or Hospitality & Tourism program to satisfy this elective credit. (In addition to the courses listed above).

General Education 18 to 22

Each candidate for an Associate in Applied Science (A.A.S.) degree shall satisfactorily complete a minimum of 18 credits in General Education. (In addition to the courses listed below.)

Under the specified General Education headings below, the following courses are required:

Communication: 6 credits

Written: (3 credits) English 1101 or 1105

Oral: (3 credits) Speech 1100, 1120 or 1150

Physical and Life Sciences: 3 to 5 credits

At least one course with a laboratory component.

Mathematics: 3 to 5 credits

Select a minimum of 3 credits (1000 level or above).

Suggested Course Sequence (Full Time Enrollment)

Please note: A student's readiness to perform college-level coursework is based on the student's placement test and/or ACT scores. Below 1000 level coursework may be required prior to the student taking courses in the suggested sequences.

First Semester (14 to 16 credits)

- Mathematics (3 to 5)
- Hosp 1100 (3)
- Culin 1108 (2)
- Culin 1120 (1)
- Culin 1170 (2)
- Culin 1171 (3)

Second Semester (14 to 16 credits)

- Engli 1101 (3)
- Physical & Life Science (3 to 5)
- Culin 1103 (2)
- Culin 1109 (1)
- Culin 1172 (3)
- Culin 1174 (2)

Summer Term (6 credits)

- Hosp 1121 (3)
- Speec 1100 (3)

Third Semester (15 credits)

- Social & Behavioral Science (3)
- Culin 1173 (2)
- Culin 1175 (3)
- Culin 2152 (3)
- Culin 2176 (4)

Fourth Semester (14 to 18 credits)

- Humanities & Fine Arts (3)
- Culin 2177 (4)
- Program Elective (2 to 4)
- Program Elective (2 to 4)
- Culin 2863 (3)

For more information:

If you are considering this program as an area of study, please contact the **Art, Communications & Hospitality Division office** at 630-942-2048.

Program web site:

<http://www.cod.edu/programs/culinary/>

CULIN.AAS.BAKE

Select Mathematics 1102, 1104 or 1120 only where required in the degree program. Only one from the following three courses may count toward overall degree requirement credit: Mathematics 1635, Psychology 2280 or Sociology 2205. Only one of the following courses may count toward overall degree credit: Mathematics 1428 or Mathematics 1431.

Humanities and Fine Arts: 3 credits

Social and Behavioral Sciences: 3 credits

Complete at least 2 credits from the list of courses in the Global/Multicultural Studies or Contemporary Life Skills Category

<p>TOTAL CREDITS FOR AAS DEGREE 64 to 68</p>
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Career Information CULIN.AAS.BAKE

Job Title(s): Pastry Chef

Baker, Mixer, Dough Mixer, Bakery Manager, Machine Operator, Bakery Clerk, Cake Decorator, Pastry Chef, Scaler, Bakery Chef

For salary and wage information, please visit: www.onetonline.org

If you would like information regarding internships, resume development, interviewing and job search skills, please contact the Career Services Center

Phone: 630-942-2230

www.cod.edu/careerservices

Twitter: @codcareercenter

Related Occupations:

Cooks, Institution and Cafeteria

Cooks, Fast Food

First-Line Supervisors of Food Preparation and Serving Workers

Combined Food Preparation and Serving Workers, Including Fast Food

Cooks, Restaurant

Food Batchmakers

Culinary Arts | Associate in Applied Science

Field of Study Code: **CULIN.AAS.CUART**

Catalog Description

The Culinary Arts program provides an opportunity for students to learn the necessary skills to begin or enhance a career in the hospitality industry, the nation's largest retail employer. The **Culinary Arts degree** consists of a minimum of 64 credits in program requirements, program electives and general education in the courses listed below.

Program Requirements43

Culin 1101*	Introduction to Culinary Arts.....	3
Culin 1102*	Regional American Cuisine.....	3
Culin 1103*	Fast Casual Dining Operations.....	2
Culin 1108	Culinary Measurements and Conversions.....	2
Culin 1109	Culinary and Baking Nutrition	1
Culin 1120*	Sanitation	1
Culin 1171*	Baking Fundamentals.....	3
Culin 1172*	Pastry Fundamentals.....	3
Culin 2152	Food, Beverage and Equipment Purchasing ..	3
Culin 2153*	Garde Manger	2
Culin 2205*	International Cuisine	3
Culin 2210*	Contemporary a' la carte Cuisine	4
Culin 2863*	Internship (Career & Technical Education)	3
Hosp 1100	Introduction to the Hospitality Industry	3
Hosp 1121	Supervision in the Hospitality Industry	3
Hosp 1151	Restaurant Service and Sales	2
Hosp 1152*	Advanced Restaurant Service.....	2

* - course has a prerequisite or concurrent enrollment

Program Electives.....3

Select three credits from any course in the Culinary Arts or Hospitality & Tourism program to satisfy this elective credit. (In addition to the courses listed above).

General Education 18 to 22

Each candidate for an Associate in Applied Science (A.A.S.) degree shall satisfactorily complete a minimum of 18 credits in General Education. (In addition to the courses listed below.)

Under the specified General Education headings below, the following courses are required:

Communication: 6 credits

Written: (3 credits) English 1101 or 1105

Oral: (3 credits) Speech 1100, 1120 or 1150

Physical and Life Sciences: 3 to 5 credits

At least one course with a laboratory component.

Mathematics: 3 to 5 credits

Select a minimum of 3 credits (1000 level or above).

Suggested Course Sequence

(Full Time Enrollment)

Please note: A student's readiness to perform college-level coursework is based on the student's placement test and/or ACT scores. Below 1000 level coursework may be required prior to the student taking courses in the suggested sequences.

First Semester (15 to 17 credits)

- Engli 1101 or 1105 (3)
- Mathematics (3 to 5)
- Culin 1101 (3)
- Culin 1108 (2)
- Culin 1120 (1)
- Hosp 1100 (3)

Second Semester (14 to 16 credits)

- Speec 1100, 1120 or 1150 (3)
- Physical & Life Science (3 to 5)
- Culin 1102 (3)
- Culin 1103 (2)
- Culin 1109 (1)
- Culin 2153 (2)

Summer Term (6 credits)

- Hosp 1121 (3)
- Culin 2205 (3)

Third Semester (15 credits)

- Social & Behavioral Science (3)
- Culin 1171 (3)
- Culin 2210 (4)
- Hosp 1151 (2)
- Culin 2152 (3)

Fourth Semester (14 credits)

- Humanities & Fine Arts (3)
- Culin 1172 (3)
- Culin 2863 (3)
- Hosp 1152 (2)
- Program Elective (3)

For more information:

If you are considering this program as an area of study, please contact the **Art, Communications & Hospitality Division** office at 630-942-2048.

Program web site:

<http://www.cod.edu/programs/culinary/>

CULIN.AAS.CUART

Select Mathematics 1102, 1104 or 1120 only where required in the degree program. Only one from the following three courses may count toward overall degree requirement credit: Mathematics 1635, Psychology 2280 or Sociology 2205. Only one of the following courses may count toward overall degree credit: Mathematics 1428 or Mathematics 1431.

Humanities and Fine Arts: 3 credits

Social and Behavioral Sciences: 3 credits

Complete at least 2 credits from the list of courses in the Global/Multicultural Studies or Contemporary Life Skills Category

<p>TOTAL CREDITS FOR AAS DEGREE 64 to 68</p>
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CULIN.AAS.CUART

Career Information CULIN.AAS.CUART

Job Title(s): Chefs and Head Cooks

Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook

For salary and wage information, please visit: www.onetonline.org

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Twitter: @codcareercenter

Related Occupations:

Cooks, Institution and Cafeteria

First-Line Supervisors of Food Preparation and Serving Workers

Industrial Production Managers

Food Service Managers

First-Line Supervisors of Retail

Sales Workers

Bakers

Culinary Arts | Associate in Applied Science

Field of Study Code: CULIN.AAS.CULIN

Catalog Description

Culinology is a relatively new field that blends culinary arts, food science and food technology to prepare students for occupations engaged in food product development, food research, food manufacturing, food processing inspector or flavor developer. The A.A.S. in Culinology and Food Science complements the Culinary Arts and Baking/Pastry degrees that develop skills in restaurant and bakery operations by introducing topics related to developing new foods, nutrition, processing technology and government regulations. The **Culinology and Food Science** degree requires a minimum of 64 credits in program requirements, program electives and general education in the courses listed below.

Program Requirements42

Culin 1101*	Introduction to Culinary Arts.....	3
Culin 1102*	Regional American Cuisine.....	3
Culin 1103*	Fast Casual Dining	2
Culin 1108	Culinary Measurements and Conversions.....	2
Culin 1109	Culinary and Baking Nutrition	1
Culin 1120*	Sanitation	1
Culin 1170*	Baking Science & Techniques.....	2
Culin 1171*	Baking Fundamentals	3
Culin 1172*	Pastry Fundamentals.....	3
Culin 1180	Introduction to Culinology and Food Science	2
Culin 1185*	Elements of Taste and Flavor	3
Culin 1186	Food Manufacturing and Processing.....	2
Culin 2000*	Food Laws and Regulations	2
Culin 2152	Food, Beverage and Equipment Purchasing ..	3
Culin 2153*	Garde Manger	2
Culin 2205*	International Cuisine	3
Culin 2863*	Internship (Career & Technical Education)	3
Hosp 1151	Restaurant Service and Sales	2

* - course has a prerequisite or concurrent enrollment

Program Electives4

Select four credits from any course in the Culinary Arts or Hospitality & Tourism program to satisfy this elective credit. (In addition to the courses listed above).

General Education 18 to 22

Each candidate for an Associate in Applied Science (A.A.S.) degree shall satisfactorily complete a minimum of 18 credits in General Education. (In addition to the courses listed below.)

Under the specified General Education headings below, the following courses are required:

Communication: 6 credits

Written: (3 credits) English 1101 or 1105

Oral: (3 credits) Speech 1100, 1120 or 1150

Suggested Course Sequence (Full Time Enrollment)

Please note: A student's readiness to perform college-level coursework is based on the student's placement test and/or ACT scores. Below 1000 level coursework may be required prior to the student taking courses in the suggested sequences.

First Semester (14 to 16 credits)

- English 1101 or 1105 (3)
- Mathematics (3 to 5)
- Culin 1101 (3)
- Culin 1108 (2)
- Culin 1120 (1)
- Culin 1170 (2)

Second Semester (14 to 16 credits)

- Physical & Life Science (3 to 5)
- Culin 1102 (3)
- Culin 1103 (2)
- Culin 1109 (1)
- Culin 1180 (2)
- Culin 1185 (3)

Summer Term (3 credits)

- Culin 1171 (3)

Third Semester (15 credits)

- Social & Behavioral Science (3)
- Speec 1100 or 1120 or 1150 (3)
- Culin 1172 (3)
- Culin 2153 (2)
- Culin 1186 (2)
- Hosp 1151 (2)

Fourth Semester (15 credits)

- Humanities & Fine Arts (3)
- Culin 2000 (2)
- Culin 2152 (3)
- Culin 2205 (3)
- Culin 2863 (3)
- Program Elective (3)

For more information:

If you are considering this program as an area of study, please contact the **Art, Communications & Hospitality Division** office at 630-942-2048.

Program web site:

<http://www.cod.edu/programs/culinary/CULIN.AAS.CULIN>

Physical and Life Sciences: 3 to 5 credits

At least one course with a laboratory component.

Mathematics: 3 to 5 credits

Select a minimum of 3 credits (1000 level or above).

Select Mathematics 1102, 1104 or 1120 only where required in the degree program. Only one from the following three courses may count toward overall degree requirement credit: Mathematics 1635, Psychology 2280 or Sociology 2205. Only one of the following courses may count toward overall degree credit: Mathematics 1428 or Mathematics 1431.

Humanities and Fine Arts: 3 credits

Social and Behavioral Sciences: 3 credits

Complete at least 2 credits from the list of courses in the Global/Multicultural Studies or Contemporary Life Skills Category

<p>TOTAL CREDITS FOR AAS DEGREE 64 to 68</p>
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Career Information CULIN.AAS.CULIN

Job Title(s): Food Science Technicians

Central Lab Technician (CLT), Food Science Technician, Laboratory Assistant (Lab Assistant), Lab Tech (Laboratory Technician), Operations Technician, Quality Analyst, Quality Assurance Analyst (QA Analyst), Quality Control Technician (QC Technician), Quality Technician, Technical Services Analyst

For salary and wage information, please visit: www.onetonline.org

If you would like information regarding internships, resume development, interviewing and job search skills, please contact the Career Services Center

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Twitter: @codcareercenter

Related Occupations:

Agricultural Technicians

Biological Technicians

Inspectors, Testers, Sorters, Samplers,
and Weighers

Medical and Clinical Laboratory Technicians

Agricultural Inspectors

Chemical Technicians