

CULINARY ARTS
AAS DEGREE

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 as listed below.

Field of Study Code: CULIN.AAS.BAKE

Program Requirements	41
Culin 1103 Fast Casual Dining Operations.....	2
Culin 1108 Culinary Measures and Conversions	2
Culin 1109 Culinary and Baking Nutrition	1
Culin 1120 Sanitation	1
Culin 1170 Baking Science and 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

Program Electives5

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
 (In addition to the courses listed above.)

Total Credits Required 64 to 68
AAS DEGREE

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.

Field of Study Code: CULIN.AAS.CUART

Program Requirements	43
Culin 1101 Introduction to Culinary Arts.....	3
Culin 1102 Regional American Cuisine	3
Culin 1103 Fast Casual Dining Operations.....	2
Culin 1108 Culinary Measures 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

Program Electives3

Select three credits from any course in the Culinary Arts or Hospitality and Tourism program (In addition to the courses listed above.)

General Education 18 to 22
 (In addition to the courses listed above.)

Total Credits Required 64 to 68

AAS DEGREE

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 & Food Science degree** requires a minimum of 64 credits in program requirements and general education requirements.

Field of Study Code: CULIN.AAS.CULIN

Program Requirements.....42

Culin 1101	Introduction to Culinary Arts	3
Culin 1102	Regional American Cuisine.....	3
Culin 1103	Fast Casual Dining Operations	2
Culin 1108	Culinary Measures and Conversions.....	2
Culin 1109	Culinary and Baking Nutrition.....	1
Culin 1120	Sanitation.....	1
Culin 1170	Baking Science and 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

Program Electives.....4

Select four credits from any course in the Culinary Arts or Hospitality and Tourism program (In addition to the courses listed above.)

General Education..... 18 to 22

(In addition to the courses listed above.)

Total Credits Required.....64 to 68
CERTIFICATE

The **Baking and Pastry Arts certificate** provides fundamental skills in baking and pastry arts. Students are employable in hospitality industry in the areas of baking and pastry. This certificate requires 28 credits in the courses listed below.

Field of Study Code: CULIN.CER.BAKE

Total Credits Required.....28
Program Requirements.....25

Culin 1103	Fast Casual Dining Operations.....	2
Culin 1108	Culinary Measures and Conversions	2
Culin 1109	Culinary and Baking Nutrition	1
Culin 1120	Sanitation	1
Culin 1170	Baking Science and 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 2176	Intermediate Baking and Pastry Production ..	4

Program Electives.....3

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

CERTIFICATE

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 certificate** requires 25 credits in the courses listed below.

Field of Study Code: CULIN.CER.CUART

Total Credits Required.....25

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 2205	International Cuisine.....	3
Culin 2210	Contemporary a' la carte Cuisine	4