

# BUSINESS & PUBLIC SERVICES TECHNOLOGIES

## CULINARY ARTS

### Culinary Arts Degree- A55150

-Day Only

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of food service settings including full service restaurants, hotels, resorts, clubs, catering operations, contract food service, and health care facilities.

Course offerings emphasize practical application, a strong theoretical knowledge base, and professionalism and provide the critical competencies to successfully meet industry demands. Courses also include sanitation, food/beverage service and control, baking, garde manger, American/International cuisines, and hospitality supervision.

Graduates should qualify for entry-level positions such as line cook, station chef, and assistant pastry chef. American Culinary Federation certification is available to graduates. With experience, graduates may advance to positions such as sous-chef, executive chef, or food service manager.

### Culinary Arts Diploma- D55150

-Day Only

The culinary arts diploma includes basic and more advanced courses to help prepare students for entry into the culinary field or to advance in their current foodservice positions.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands on kitchen skill development.

Course credits are transferable to the Culinary Arts associate degree program.

### Culinary Arts Certificate - C55150A

-Day and Evening

The Culinary Certificate includes basic courses to help prepare students for entry into the culinary field or to advance in their current foodservice jobs.

Courses address both the art and the science of food preparation. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands-on kitchen skill development.

Courses credits are transferable to the Culinary Arts associate degree program.

## PROGRAM SEQUENCE

### First Semester

CUL 110	Sanitation and Safety .....	2
CUL 140	Culinary Skills I.....	5
ENG 111	Writing and Inquiry .....	3
MAT 110	Math Measurement & Literacy .....	3

### Second Semester

CUL 160	Baking I .....	3
CUL 170	Garde-Manger I.....	3
CUL 240	Culinary Skills II.....	5
HRM 245	Human Resources Management Hosp.....	3
Spring Elective List I	.....	2

### Complete Culinary Arts certificate (C55150A):

CUL 110, CUL 140, CUL 160 or CUL 170, CUL 240, HRM 245

### Third Semester

CUL 112	Nutrition for Foodservice .....	3
CUL 112A	Nutrition for Fdsv Lab .....	1
ENG 112	Writing/Research in the Disc .....	3
HRM 260	Procurement for Hospitality .....	3
Humanities/Fine Arts Elective	.....	3

### Fourth Semester

CUL 135	Food and Beverage Service .....	2
CUL 135A	Food and Beverage Service Lab.....	1
CUL 250	Classical Cuisine .....	5
WBL 112	Work-Based Learning I.....	2
Fall Elective List I	.....	5

### Fifth Semester

CUL 230	Global Cuisines .....	5
HRM 220	Cost Control-Food and Beverage.....	3
SPA 120	Spanish for the Workplace .....	3
Spring Elective List II	.....	2

### Complete Baking and Pastry Arts certificate (C55130A):

CUL 110, CUL 140, CUL 160 + Choose CUL 160 from Fall Elective List, + Choose BPA 150 or BPA 210 from Spring Elective List II

### Sixth Semester

PSY 118	Interpersonal Psychology .....	3
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### Complete Culinary Arts Diploma (D55150):

CUL 110, CUL 140, ENG 111, MAT 110, CUL 160, CUL 170, CUL 250, and HRM 245, + Select six credits from HRM 260, HRM 220, and CUL 112, and select ten credits from BPA 150, BPA 210, CUL 130, CUL 260 or CUL 270.

### Spring Elective List I (Select one course from the following):

CUL 130	Menu Design .....	2
CUL 214	Wine Appreciation .....	2
CUL 287	Cultural Experience .....	3

### Fall Elective List (Select one set from the following):

BPA 150	Artisan Breads .....	4
BPA 210	Cake Design & Decorating .....	3
CUL 260	Baking II.....	3
CUL 270	Garde-Manger II .....	3

### Spring Elective List II (Select one course from the following):

BPA 150	Artisan & Specialty Bread.....	4
BPA 210	Cake Design & Decorating .....	3
WBL 122	Work-Based Learning II.....	2

### Humanities Elective

HUM 115	Critical Thinking.....	3
ART 113	Art Methods and Materials.....	3

**Graduation Requirements ..... 72 Credit Hours**