

Culinary Arts

Type

Associate in Applied Science

Culinary Arts, Associate in Applied Science

This degree offers training for culinary and food and beverage personnel for careers in the growing food service and hospitality industries. Students learn different styles and techniques for ordering, preparing and serving food, planning menus, incorporating computer technology, as well as working with an assortment of modern tools and equipment. Nearly 75% of the study will be “hands on” experience under the supervision of the faculty in the Academy’s fully equipped modern facility.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate knowledge and professional skills and techniques necessary for entry-level culinary, baking and pastry, and food service management positions;
- Identify and apply sanitation standards for the safe handling of food, beverage, tools and equipment throughout the flow of a foodservice operation in both the front and back of the house;
- Evaluate nutritional content of recipes and/or formulas with the ability to adjust recipes to produce healthier options, based on industry trends and consumers' dietary needs;
- Apply the basic principles and applications of culinary mathematics as they apply to the food service industry;
- Identify and apply basic ingredients, techniques, science and design artistry behind standard culinary/baking & pastry products;
- Communicate effectively, professionally, and respectfully with diverse teams and customers.

(CULN - Fall 2023)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Course #	Title	Credits
	General Education Science Course (4 credits)	4
CISM125	Introduction to Computers	3

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

Program Courses

Note: In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN121	Foundations of Dining Room Operations	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CULN175	Nutrition for Culinary Professionals	2
CULN203	Fundamentals of Restaurant Production	2
CULN226	The Art of Charcuterie	2
CULN231	Mobile Retail Food Operations	3
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CULN240	Street Foods of the World	1
CULN245	The Entrepreneurial Chef	1
	CULN/CUBP Elective(s) (2 credits)	2
	Total Credits	60

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
CULN114	Purchasing, Inventory and Cost Management	1
CULN113	Fundamentals of Garde Manger	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3

Third Semester

Course #	Title	Credits
ENGL102	Composition II	3
	General Education Science Course (4 credits)	4
CULN121	Foundations of Dining Room Operations	2
CULN203	Fundamentals of Restaurant Production	2
CULN226	The Art of Charcuterie	2

Fourth Semester

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	CULN/CUBP Elective(s) (2 credits)	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CULN240	Street Foods of the World	1
CULN245	The Entrepreneurial Chef	1