

Culinary Arts

Program Description:

Students prepare for a variety of careers in the culinary arts profession and for advanced education at other culinary institutions. Career paths include dinner cook, institutional cook, cook's helper, baker's helper, fry cook, and short order cook. Students work in all aspects of the dining facilities on campus, planning and preparing meals and catering banquet functions. Instruction includes food planning and preparation, and serving and cleanup. Graduates receive a broad base of skills and are well prepared for a variety of entry-level culinary jobs.

For program costs and fees refer to the catalog TUITION AND FEES PAGE.

Program Learning Outcomes:

1. Manage tasks in a challenging and changing culinary food preparation environment.
2. Demonstrate food safety and sanitation practices throughout the program and in the culinary industry.
3. Perform all forms of cooking methodologies using industry-level skills and knowledge.
4. Apply professional standards and conduct that meet the American Culinary Federation Education Foundation Accrediting Commission requirements.
5. Identify and adjust to workplace differences in order to operate collaboratively and effectively in a food service setting
6. Demonstrate an understanding of scaling and measuring techniques.
7. Apply principles and practices of sustainability in respect of the process and the health of the planet for future generations.

Culinary Arts AAS (118 credits)

Required Courses

Quarter 1	CARTS155	Nutrition	3 not previously listed
	CARTS101	Intro Fundamentals to Culinary Arts	6
	CARTS105	Garde Manger I	1
	CARTS154	SERVSAFE Sanitation	3
Quarter 2	CARTS106	Breakfast Methods	2
	CARTS111	Introduction to Baking	5
	CARTS150	Cooking Techniques	6
	CARTS151	Cooking Techniques II	6
Quarter 3	CARTS112	Advanced Cooking Techniques	5
	CARTS152	Introduction to Food Truck	5

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	CARTS153	Mobile Food Operations	6
Quarter 4	CARTS104	Customer Service	3
	CARTS201	Menu Development	2
	CARTS202	Protein Identification/Utilization	3
	CARTS250	Catering/Banquets	6
	CARTS252	Regional Cuisines of North America	4
Quarter 5	CARTS204	Pastries and Plated Deserts	5
	CARTS253	Sustainability/Organic Foods	4
	CARTS254	Modern Bread Techniques	3
	CARTS258	Garde Manger II	5
Quarter 6	CARTS211	Student Practical	5
	CARTS213	Wines/Spirits	4
	CARTS255	Culinary Trends	2
	CARTS256	Intro to Management	4
	CARTS257	Culinary Flavor Profiles	5

Electives

	CARTS291	Practical Applications	
	CARTS292	Independent Project I	5
	CARTS293	Independent Project II	5
	CARTS294	Independent Project III	5
	CARTS296	WORK-Based Learning Experience	

General Education Requirements

Communications 5 credits required

ENGL175

ENGL&101 ENGLISH COMPOSITION I

Humanities/Social Sciences/Natural Sciences/Other 5 credits required

BIOL&160 GENERAL BIOLOGY

BIOL&175 HUMAN BIOLOGY WITH LAB

BIOL&241 ANATOMY & PHYSIOLOGY I

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BIOL&242	HUMAN A&P II
BIOL&260	MICROBIOLOGY
CHEM&121	INTRODUCTION CHEMISTRY
CHEM&131	INTRODUCTION TO ORGANIC/BIOCHEMISTRY
CMST&102	INTRO TO MASS MEDIA
CMST&152	INTERCULTURAL COMMUNICATION
CMST&210	INTERPERSONAL COMMUNICATION
CMST&220	PUBLIC SPEAKING
ECON&201	MICROECONOMICS
NUTR&101	INTRO TO NUTRITION
POLS&101	INTRO TO POLITICAL SCIENCE
PSYC&100	GENERAL PSYCHOLOGY
PSYC&200	LIFESPAN PSYCHOLOGY
SOC&101	INTRO TO SOCIOLOGY

Quantitative

5 credits required

MATH172	APPLIED BUSINESS MATH
MATH&141	PRECALCULUS I
MATH&142	PRECALCULUS II
MATH&146	INTRODUCTION TO STATISTICS
MATH&151	CALUCLUS I
MATH&152	CALCULUS II

Note: See a Career Advisor prior to choosing courses that meet general education requirements.

Culinary Arts-Line Cook Certificate of Training (32 credits)

Required Courses

Quarter 1	CARTS101	Intro Fundamentals to Culinary Arts	6
	CARTS105	Garde Manger I	1
	CARTS154	SERVSAFE Sanitation	3
	CARTS104	Customer Service	3 not previously listed

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Quarter 2	CARTS106	Breakfast Methods	2
	CARTS111	Introduction to Baking	5
	CARTS150	Cooking Techniques	6
	CARTS151	Cooking Techniques II	6