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

<table>
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<tr>
<th>Quarter 1</th>
<th>CARTS155</th>
<th>Nutrition</th>
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<tbody>
<tr>
<td>CARTS101</td>
<td>Intro Fundamentals to Culinary Arts</td>
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<tr>
<td>CARTS105</td>
<td>Garde Manger I</td>
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<td>CARTS154</td>
<td>SERVSAFE Sanitation</td>
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<tr>
<td>Quarter 2</td>
<td>CARTS106</td>
<td>Breakfast Methods</td>
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<tr>
<td>CARTS111</td>
<td>Introduction to Baking</td>
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<td>CARTS150</td>
<td>Cooking Techniques</td>
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<td>CARTS151</td>
<td>Cooking Techniques II</td>
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<td>Quarter 3</td>
<td>CARTS112</td>
<td>Advanced Cooking Techniques</td>
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<td>CARTS152</td>
<td>Introduction to Food Truck</td>
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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
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  CALCULUS 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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