

CULINARY ARTS / ASSOCIATE OF APPLIED SCIENCE

Offered to students enrolled at the Saint Augustine College location only.

The Culinary Arts curriculum is designed to give the students the expertise necessary to enter the food-service industry in mid-level positions. Students who successfully complete this program are qualified for employment in hotels, restaurants, hospitals, snack bars, retirement homes, and other places. Graduates can fulfill positions such as line cooks, first cooks, or sub-chefs.

This is a 60-credit-hour curriculum.. It includes theory and practice. Students, who complete the curriculum of Culinary Arts favorably, receive an Associate of Applied Science in Culinary Arts.

* Student must show proof of sanitation certificate in order to graduate.

Program Outcomes

At the end of the program, the Culinary Arts graduate will be able to:

- Understand concepts focused on culinary techniques, procedures, styles and services.
- Apply knowledge and show proficiency in culinary specifications and categories, and structure organizational skills.
- Apply basic and advanced food preparation techniques to culinary skills.
- Demonstrate safe handling and use of food, cooking equipment, and tools.
- Determine standardized recipe and menu costing.

Requirements

This program is no longer accepting new students.

Academic Requirements

Total credit hours: 60

Major credit hours for AAS in Culinary Arts: 36

Additional Electives: 5-6

General Education credit hours for AAS: 18-19

Code	Title	Hours
Support Course Requirements		
MATH 10700	Mathematics for Culinary Arts	3
INSY 19000	Computer Applications	3
	Sanitary Certification	0
Major Requirements		
BSAD 11000	Business Fundamentals for Professionals	3
CULN 10200	Food Service and Hospitality	3
CULN 10000	Introduction To Culinary Arts	3
CULN 10100	Baking and Pastry 1	3
CULN 10600	Garde Manger	3
CULN 10400	Principles and Production of Stocks, Soups and Sauces	3
CULN 10500	Fish, Shellfish and Poultry	3

CULN 20000 Culinary Principles and Meats 3

Recommended Electives

Select two of the following: 6

CULN 10300	Nutrition
CULN 10110	Baking and Pastry 2
CULN 20100	Advanced Culinary Skills
CULN 10120	Baking and Pastry 3
CULN 20200	Latin American Cuisine
CULN 25000	Externship/Internship
CULN 20300	European Cuisine

Additional Electives 5-6

Students should take an additional 5-6 credit hours of degree-applicable courses to reach a total of 60 credit hours. Students are encouraged to work with their advisors to choose courses suitable to their major or career aspirations.

Total Hours 41-42