

CULINARY ARTS

Associate of Applied Science - Culinary Arts

In the AAS - Culinary Arts program, students delve into foundational culinary principles, including knife skills, food safety, nutrition, and menu planning. They gain hands-on experience in state-of-the-art kitchens, honing their abilities in preparing a diverse range of cuisines. The curriculum covers baking and pastry, culinary nutrition, a la carte cooking, international and regional cuisine, and culinary supervision and management.

Certificate - Professional Cook

In the Culinary Arts Certificate program, graduates master solid foundational culinary skills, making them eligible for entry-level positions in restaurants, catering services, and other culinary establishments. This program is a valuable credential for those eager to start their culinary careers with a practical and targeted approach.

Stackable Credentials

- Associate of Applied Science-Culinary Arts
- Certificate-Professional Cook

Full-Time Schedules

Certificate - Professional Cook

Associate of Applied Science - Culinary Arts

Certificate - Professional Cook

Level One Certificate

Full-Time Student Schedule

Course	Title	Semester Credit Hours
First Year		
Semester #1		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2301	Intermediate Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
Semester Credit Hours		11
Semester #2		
CHEF 1310	Garde Manger	3
IFWA 1318	Nutrition for the Food Service Professional	3
RSTO 1313	Hospitality Supervision	3
RSTO 1304	Dining Room Service	3
Semester Credit Hours		12
Total Semester Credit Hours		23

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Full-Time Student Schedule

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First Year		
Semester #1		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2301	Intermediate Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
ENGL 1301	Composition I	3
Semester Credit Hours		14
Semester #2		
CHEF 1310	Garde Manger	3
IFWA 1318	Nutrition for the Food Service Professional	3
RSTO 1304	Dining Room Service	3
RSTO 1313	Hospitality Supervision	3
MATH 1324	Math for Business and Social Science	3
or MATH 1332	or Contemporary Math (Quantitative Reasoning)	
or MATH 1342	or Elementary Statistical Methods	
Semester Credit Hours		15
Semester #3 (Summer)		
CHEF 2364	Practicum (or Field Experience) - Culinary Arts/Chef Training	3
SOCI 1301	Introduction to Sociology	3
or ECON 2302	or Principles of Microeconomics	
or PSYC 2301	or General Psychology	
Semester Credit Hours		6
Semester #4		
CHEF 1314	A la Carte Cooking	3
CHEF 1341	American Regional Cuisine	3
CHEF 1345	International Cuisine	3
PSTR 2331	Advanced Pastry Shop	3
SPCH 1315	Public Speaking	3
or SPCH 1318	or Interpersonal Communication	
Semester Credit Hours		15
Semester #5		
CHEF 1302	Principles of Healthy Cuisine	3
RSTO 2431	Food Service Management	4
ARTS 1301	Art Appreciation	3
or HUMA 1301	or Introduction to the Humanities I	
or PHIL 2306	or Introduction to Ethics	
Semester Credit Hours		10
Total Semester Credit Hours		60