

PROGRAM OF STUDY

Culinary Arts Associate in Arts

The Culinary Arts program is designed to prepare students for careers in the culinary field. The design of the program is balanced between developing the culinary tactile skills of food preparation and the management qualities necessary for career growth. The program will focus on cooking skills development, problem solving, and challenging students to critically evaluate the strengths and weaknesses of culinary operations and identify entrepreneurial approaches to operations.

Student Learning Outcome:

Demonstrate proficiency in the core knowledge and skills needed to develop and implement dynamic, interactive websites.

Program Requirements:

		Units
CULARTS 050	Knife Skills	2 - 0
CULARTS 055	Culinary Safety and Sanitation	1 - 0
CULARTS 121	Culinary Fundamentals I	3 - 0
CULARTS 123	Culinary Fundamentals II	3 - 0
CULARTS 125	Principles of Garde Manger I	3 - 0
CULARTS 127	Principles of Baking I	3 - 0
CULARTS 132	Culinary Fundamentals III	3 - 0
CULARTS 134	ICuE Cafe Production I	4 - 0
CULARTS 135	Catering	3 - 0
CULARTS 136	ICuE Front of the House Service	3 - 0
CULARTS 150	Food Service Costs and Controls	2 - 0

Plus one course from the following:

		Units
CULARTS 128	Principles of Baking II	3 - 0
CULARTS 133	International Cuisine	2.5 - 0
CULARTS 138	ICuE Cafe Production II	4 - 0

Plus a minimum of one unit from the following:

		Units
CWE 188	Cooperative Work Experience Education	1 - 4

Total Units

33.5 - 35

PID 398