

Culinary Arts – AA (Associates GE Track)

+If you have completed coursework at another college and/or are starting in a semester other than a Fall term, please follow up with the Counseling Department to determine if this sequence is appropriate for your academic and career goals.

Program Description: 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.

Program SLO: Students will be able to demonstrate proficiency in the core skills and knowledge required for employment in the food industry.

Important Information: If you are considering transfer, the sequence listed below may not meet all your transfer admissions requirements. Connect with a counselor to develop an individual student educational plan through the Counseling Department @ <https://www.canyons.edu/counseling> or (661)362-3288/(661)362-3811.

Major courses are sequenced and **BOLDED** based on recommendations by the [Culinary Arts Department](#)

First Semester (1-13 units minimum) FA = Fall; WI = Winter; SP = Spring; SU = Summer

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 050	Knife Skills (FA, WI, SP, SU)	2	Major
CULARTS 055	Culinary Safety and Sanitation (FA, WI, SP, SU)	1	Major
Second 8 Weeks of Term			
CULARTS 121	Culinary Fundamentals I (FA, SP, SU)	3	Major
CULARTS 127	Principles of Baking I (FA, WI, SP, SU)	3	Major
Full Semester Course			
ENGLISH 101/101H	English Composition (FA, WI, SP, SU)	4	Area Di
Term Total:		13	

Interession I (14-15 units minimum)

Course	Title	Units	Major and GE Courses
PE/Wellness	Take two PE or Dance activity courses (excluding DANCE 100) or Health Science 100, 149, 150, or 243 (FA, WI, SP, SU)	2-3	Area F
		2-3	

Second Semester (16 -30 units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 123	Culinary Fundamentals II (FA, SP)	3	Major
CULARTS 125	Principles of Garde Manger I (FA, SP, SU)	3	Major
Second 8 Weeks of Term			
CULARTS 132	Culinary Fundamentals II (FA, SP)	3	Major
CULARTS 134	ICUE Café Production (SP)	4	Major
CULARTS 150	Food Service Cost and Controls (FA, SP)	2	Major
Term Total:		15	

Interession II (31-33 units minimum)

Course	Title	Units	Major and GE Courses
Arts Course	Choose one course from the AA GE Area C (FA, WI, SP, SU)	3	Area C
Term Total:		3	

Third Semester (34-45.5 units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 135	Catering (FA)	3	Major
CULARTS 136	ICUE Front of the House Service (FA, SP)	3	Major
Second 8 Weeks of Term			
Group 1 Course	Choose one course from Group 1 below (FA, SP)	2.5-4	Major Elective
Full Semester Course			
CWE 186CULA or CWE 188CULA	Cooperative Work Experience Education Internship Culinary (FA, WI, SP, SU)	1-4	Major (Need at least 1 unit of Internship)
Math Competency	Choose one course from the AA GE Area 3 (FA, WI, SP, SU)	3-5	Area 3 and Dii
Term Total:		12.5+	

Interession III (46.5-48.5 units minimum)

Course	Title	Units	Major and GE Courses
American Institutions – Choose Option I or II	Complete first course in chosen option – (note: must take both classes within one option) (FA, WI, SP, SU) – <i>see table below</i>	3	American Institutions
Term Total:		3	

Fourth Semester (49.5-60.5 units minimum)

Course	Title	Units	Major and GE Courses
American Institutions	Complete second course in chosen option – (note: must take both classes within one option) (FA, WI, SP, SU) – <i>see table below</i>	3	American Institutions
Social Science Course	Choose one course from the AA GE Area B (FA, WI, SP, SU)	3	Area B
Natural Science	Choose once course from the AA GE Area A (FA, WI, SP, SU)	3	Area A
Diversity Area 4	Choose one class from the AA GE Area 4 Diversity (FA, WI, SU, SP)	3	Diversity Area 4
Term Total:		12	

Total Units: 60.5+

Group 1 – Choose one course from the following:

CULARTS 128	Principles of Baking II (FA, SP)	3
CULARTS 133	International Cuisine (FA)	2.5
CULARTS 138	ICUE Café Production II (FA)	4

American Institutions Requirement – Select one of the options below and complete a total of 6 units

Option I	One course from the following: Economics 170/170H, History 111/111H, History 112/112H, History 120/120H, or History 130 AND Political Science 150/150H (FA, WI, SP, SU)
Option II	History 111/111H AND History 112/112H (FA, WI, SP, SU)

Counseling Resources

Culinary Arts & Wine Studies Program: <https://www.canyons.edu/academics/culinary/index.php>

Counseling Department: <https://www.canyons.edu/student-services/counseling/index.php>

Associate General Education Guide:

<https://www.canyons.edu/student-services/counseling/degrees/generaled.php>

Internship Program: <https://www.canyons.edu/student-services/internships/index.php>

COC Honors Program: <https://www.canyons.edu/academics/honors/index.php>

Campus Alliances: <https://www.canyons.edu/administration/ie2/equity/alliances.php>

Petition for Associate Degree: Check the [student calendar](#) for term-specific submission deadlines. Summer graduation associate degree petitions are due by April 1st for your name to appear in the spring commencement pamphlet. The petition form must be reviewed with a counselor and may be found here: https://www.canyons.edu/_resources/documents/student-services/admissions/Petition_for_Associate_Degree_and_Certificate_of_Achievement.pdf

Career Resources

Culinary Arts Career Tree: <https://www.canyons.edu/academics/culinary/careertree/careertree-culinary.php>

California Career Zone: www.cacareerzone.org

O*Net Online: www.onetonline.org

Bureau of Labor and Statistics: www.bls.gov