

Associate in Arts Degree: Culinary 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.

Degree and Certificate Student Learning Outcome: :

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

Program Requirements:

Units Required: 33.5 - 35

		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	3.0
CULARTS-132	Culinary Fundamentals III	3.0
CULARTS-134	ICUE Café Production I	4.0
CULARTS-135	Catering	3.0
CULARTS-136	ICUE Front of House Service	3.0
CULARTS-150	Food Service Costs and Controls	2.0

Plus one course from the following:

CULARTS-126	Principles of Garde Manger II	3.0
CULARTS-128	Principles of Baking II	3.0
CULARTS-133	International Cuisine	2.5
CULARTS-138	ICUE Café Production II	4.0

Plus a minimum of one unit from the following:

CWE-186CULA	Cooperative Work Experience Education Culinary Arts (Unpaid)	1.0 – 4.0
CWE-188CULA	Cooperative Work Experience Education Culinary Arts (Paid)	1.0 – 4.0