

## Culinary Arts A.A.S. (CUL)



Business and Administration

Culinary Arts A.A.S. (CUL)

The Culinary Arts program prepares students with both professional culinary knowledge and hospitality management education to prepare them for successful, long-term careers in the hotel, restaurant or foodservice industry. In addition to taking key hospitality courses, students will complete the yearlong Culinary Arts Certificate program as part of this degree. The Culinary courses focus on sustainable or farm-to-table culinary arts skills, with a focus on local sourcing and farm-fresh ingredients. Students receive classroom and practical applications instruction in a kitchen facility.

Typical jobs for which graduates of this program are expected to be qualified include front-of-the-house operations, restaurant manager, guest services associate, catering assistant, line cook, prep cook, executive steward, kitchen manager, sous chef and a variety of other foodservice management positions. Upon completion of the program, qualified graduates are hired by hotels, restaurants and institutional foodservice facilities. Students who complete the program may be able to continue studies in Hospitality Management, Culinary Arts, Pastry Arts or Gastronomy at a four-year college or university.

**Upon successful completion of this program, graduates will be able to:**

- demonstrate knowledge of operational procedures in hospitality management.
- analyze sound planning and execution in special events and catered functions.
- demonstrate behaviors characterizing and defining hospitality professionals.
- apply technical knowledge associated with hospitality professionals in food service organizations.
- explain sustainable stewardship and describe how to apply this principle to food service organizations.

<b>Fall Semester (first seven weeks)</b>		<b>Credits</b>
CUL 105	Culinary Foundations	3
CUL 115	Culinary Techniques	3
HRM 120	Purchasing for the Hospitality Industry	3
		9
<b>Fall Semester (second seven weeks)</b>		
HRM 131	Applied Food Service Sanitation	2
CUL 120	Meat & Seafood Identification	3
CUL 125	Garde Manger	3
		8
<b>Winter Session (online)</b>		
BUS 248	Essentials of Entrepreneurship and Small Business	3
		3
<b>Second Semester (first seven weeks)</b>		
CUL 130	Baking Fundamentals	3
CUL 231	International Cuisines	3
CUL 235	American Regional Cuisines	3
		9
<b>Second Semester (second seven weeks)</b>		
CUL 250	Culinary Arts Practicum	3
		3
<b>Third Semester</b>		
ENG 105	Research and Composition	3
HRM 205	Dining Room Operations	3
PSY 140	Introduction to Psychology	
or SOC 150	Introduction to Sociology	3
Elective	Humanities	3
Elective	General Education	3
		15
<b>Fourth Semester</b>		
BIO 124	Nutrition	
or BIO 125	Herbs and Herbal Medicine	
or BIO 135	Environmental Science	
or Elective	Science	3-4
ENG 106	Introduction to Literature	
or ENG 107	Writing in the Workplace	3
HRM 130	Hospitality Facilities and Equipment	3
HRM 201	Event Planning and Equipment	3
MAT 118	Business and Financial Math	3
		15
<b>Credit Total</b>		<b>62</b>

The CUL courses required for the Culinary Certificate program (which is embedded in this A.A.S. program) must be taken exactly as sequenced each term. However, they can be taken in the first year or the second year.

HRM 131 Applied Food Service Sanitation course must have been completed within the past five years.

Students should consult four-year colleges regarding transferability of courses in this program. Transfer information is available on the LCCC website. For more information, contact an academic advisor.