

Program Planning Guide
Culinary Arts, Associate in Applied Science Degree, A55150

Program Length: 4 semesters or a 2 semester Fast Track
Career Pathway Options: Associate in Applied Science in Culinary Arts
Program Site/s: Chatham Main Campus; Dunn Center; Lee Main Campus

Suggested Course Schedule:	Hours				Notes:
	Class	Lab	Clinical	Credit	
1st Semester (Fall)					
ACA	Student Success Course			1	
CUL 110	Sanitation and Safety	2	0	0	2
CUL 140	Culinary Skill I	2	6	0	5
CUL 240	Culinary Skills II	1	8	0	5
NUT 110	Nutrition	3	0	0	3
		8	14	0	16

2nd Semester (Spring)					
CUL 112	Nutrition for Food Service	3	0	0	3
CUL 112A	Nutrition for Food Service Lab	0	3	0	1
CUL 120	Purchasing	2	0	0	2
CUL 170	Garde Manger I	1	4	0	3
ENG 111	Writing and Inquiry	3	0	0	3
	Humanities/Fine Arts elective	3	0	0	3
		12	7	0	15

3rd Semester (Fall)					
CIS 110	Intro to Computers	2	2	0	3
CUL 135	Food & Beverage Service	2	0	0	2
CUL 160	Baking I	1	4	0	3
ENG 114	Professional Research & Reporting	3	0	0	3
MAT 110	Mathematical Measurements	2	2	0	3
WBL 111	Work Based Learning I	0	10	0	1
	Social/Behavioral Science Elective	3	0	0	3
		13	18	0	18

4th Semester (Spring)					
CUL 165	Therapeutic Cuisine	1	4	0	3
Take one:					
CUL 275	Catering Cuisine	1	8	0	5
CUL 283	Farm to Table	2	6	0	5
HRM 245	Human Resource Mgmt-Hospitality	3	0	0	3
WBL 121	Work Based LearningII	0	10	0	1
	Major Elective (take 4 credits)				4
					16

Electives (Select 4 SHC)					
ACC 115	College Accounting	3	2	0	4
BUS 110	Introduction to Business	3	0	0	3
BUS 137	Principles of Management	3	0	0	3
BUS 280	REAL Small Business	4	0	0	4
CUL 140A	Culinary Skills I Lab	0	3	0	1
CUL 240A	Culinary Skills II Lab	0	3	0	1
CUL 260	Baking II	1	4	0	3
CUL 270	Garde Manger II	1	4	0	3
CUL 275	Catering Cuisine	1	8	0	5
CUL 283	Farm to Table	2	6	0	5

Total Semester Hours Credit Required for Graduation: 65

Culinary Arts, Associate in Applied Science Degree, A55150

Course Descriptions:

~ 2 ~

ACA 111 College Student Success 1-0-1

This course introduces the college's physical, academic, and social environment and promotes the personal development essential for success. Topics include campus facilities and resources; policies, procedures, and programs; study skills; and life management issues such as health, self-esteem, motivation, goal-setting, diversity, and communication. Upon completion, students should be able to function effectively within the college environment to meet their educational objectives.

ACA 115 Success and Study Skills 0-2-1

This course provides an orientation to the campus resources and academic skills necessary to achieve educational objectives. Emphasis is placed on an exploration of facilities and services, study skills, library skills, self-assessment, wellness, goal-setting, and critical thinking. Upon completion, students should be able to manage their learning experiences to successfully meet educational goals.

ACA 122 College Transfer Success 1-0-1

This course provides information and strategies necessary to develop clear academic and professional goals beyond the community college experience. Topics include the CAA, college culture, career exploration, gathering information on senior institutions, strategic planning, critical thinking, and communications skills for a successful academic transition. Upon completion, students should be able to develop an academic plan to transition successfully to senior institutions. This course has been approved for transfer under the CAA and ICAA as a premajor and/or elective course requirement.

ACC 115 College Accounting 3-2-4

This course introduces basic accounting principles for a business. Topics include the complete accounting cycle with end-of-period statements, bank reconciliation, payrolls, and petty cash. Upon completion, students should be able to demonstrate an understanding of accounting principles and apply those skills to a business organization.

BUS 110 Introduction to Business 3-0-3

This course provides a survey of the business world. Topics include the basic principles and practices of contemporary business. Upon completion, students should be able to demonstrate an understanding of business concepts as a foundation for studying other business subjects. This course has been approved for transfer under the CAA and ICAA as a premajor and/or elective course requirement.

BUS 137 Principles of Management 3-0-3

This course is designed to be an overview of the major functions of management. Emphasis is placed on planning, organizing, controlling, directing, and communicating. Upon completion, students should be able to work as contributing members of a team utilizing these functions of management. This course has been approved for transfer under the CAA and ICAA as a premajor and/or elective course requirement.

BUS 280 REAL Small Business 4-0-4

This course introduces hands-on techniques and procedures for planning and opening a small business, including the personal

qualities needed for entrepreneurship. Emphasis is placed on market research, finance, time management, and day-to-day activities of owning/operating a small business. Upon completion, students should be able to write and implement a viable business plan and seek funding.

CIS 110 Introduction to Computers 2-2-3

This course introduces computer concepts, including fundamental functions and operations of the computer. Topics include identification of hardware components, basic computer operations, security issues, and use of software applications. Upon completion, students should be able to demonstrate an understanding of the role and function of computers and use the computer to solve problems. This course has been approved for transfer under the CAA and ICAA as a general education course in Mathematics (Quantitative).

CUL 110 Sanitation & Safety 2-0-2

This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

CUL 112 Nutrition for Food Service 3-0-3

This course covers the principles of nutrition and its relationship to the foodservice industry. Topics include personal nutrition fundamentals, weight management, exercise, nutritional adaptation/analysis of recipes/menus, healthy cooking techniques and marketing nutrition in a foodservice operation. Upon completion, students should be able to apply basic nutritional concepts to food preparation and selection.

CUL 112A Nutrition for Food Service Lab 0-3-1

Corequisite: CUL 112

This course provides a laboratory experience for enhancing student skills in the principles of nutrition and its relationship to the foodservice industry. Emphasis is placed on personal nutrition fundamentals, weight management/exercise, nutritional adaptation/analysis of recipes/menus, healthy cooking techniques and marketing nutrition in a foodservice operation. Upon completion, students should be able to apply basic nutritional concepts to food preparation and selection.

CUL 120 Purchasing 2-0-2

This course covers purchasing for foodservice operations. Emphasis is placed on yield tests, procurement, negotiating, inventory control, product specification, purchasing ethics, vendor relationships, food product specifications and software applications. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product.

CUL 135 Food & Beverage Service 2-0-2

This course is designed to cover the practical skills and knowledge necessary for effective food and beverage service in a variety of settings. Topics include greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles

Culinary Arts, Associate in Applied Science Degree, A55150

Course Descriptions:

~ 3 ~

and reservations. Upon completion, students should be able to demonstrate competence in human relations and the skills required in the service of foods and beverages.

CUL 140 Culinary Skill I 2-6-5

Corequisite: CUL 110

This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.

CUL 140A Culinary Skills I Lab 0-3-1

Corequisites: Take CUL 110 and CUL 140

This course provides laboratory experience for enhancing student skills in the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to demonstrate competency in the basic cooking skills used in the foodservice industry.

CUL 160 Baking I 1-4-3

Corequisite: CUL 110

This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.

CUL 165 Therapeutic Cuisine 1-4-3

Prerequisites: CUL 110 and CUL 140

This course covers the principles of therapeutic cooking with an emphasis on gluten free, allergy free, and vegan cooking. Topics include vegan, lacto-ovo, vegetarian, nut-free, dairy-free, wheat-free, soy-free, and corn-free meal preparation. Upon completion, students should be able to demonstrate an understanding of common dietary preferences and intolerances, and be able to safely and accurately execute allergy-free meal plan preparation.

CUL 170 Garde Manger 1-4-3

Corequisite: CUL 110

This course introduces basic cold food preparation techniques and pantry production. Topics include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to present a cold food display and exhibit an understanding of the cold kitchen and its related terminology.

CUL 240 Culinary Skills II 1-8-5

Prerequisites: Take one group: 1) CUL 110 and CUL 140; 2) CUL 110, CUL 142, CUL 170

This course is designed to further students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items.

CUL 240A Culinary Skills II Lab 0-3-1

Prerequisites: CUL 110 and CUL 140

Corequisites: CUL 240

This course provides a laboratory experience for furthering students' knowledge of the fundamental concepts, skills and techniques involved in basic cookery. Emphasis is placed on practical applications of meat identification/fabrication; butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and food preparation. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of entrees and accompaniments.

CUL 260 Baking II 1-4-3

Prerequisite: CUL 110 and CUL 160

This course is designed to further students' knowledge in ingredients, weights and measures, baking terminology and formula calculation. Topics include classical desserts, frozen desserts, cake and torte production, decorating and icings/glazes, dessert plating and presentation. Upon completion, students should be able to demonstrate pastry preparation, plating, and dessert buffet production skills.

CUL 270 Garde Manger II 1-4-3

Prerequisites: CUL 110, CUL 140 and CUL 170

This course is designed to further students' knowledge in basic cold food preparation techniques and pantry production. Topics include pâtés, terrines, galantines, decorative garnishing skills, carving, charcuterie, smoking, canapés, hors d'oeuvres, and related food items. Upon completion, students should be able to design, set up, and evaluate a catering/event display to include a cold buffet with appropriate showpieces

CUL 275 Catering Cuisine 1-8-5

Prerequisite: CUL 110, CUL 140, and CUL 240

This course covers the sequential steps to successful catering that include sales, client needs, menu planning, purchasing, costing, event pricing, staffing and sanitation concerns. Emphasis is placed on new culinary competencies and skills specific to catering preparation, presentation, and customer service. Upon completion, students should be able to demonstrate proficiency in the successful design and execution of various types of catering events.

CUL 283 Farm-to-Table 2-6-5

Prerequisites: CUL 110 and CUL 140

This course introduces students to the cooperation between sustainable farmers and foodservice operations. Emphasis is placed on environmental relationships, including how foods are grown, processed, and distributed, as well as related implications on quality and sustainability. Upon completion, students should be

Culinary Arts, Associate in Applied Science Degree, A55150

Course Descriptions:

~ 4 ~

able to demonstrate an understanding of environmental stewardship and its impact on cuisine.

with nutrition. Upon completion, students should be able to apply basic nutritional concepts as they relate to health and well-being.

ENG 111 Writing and Inquiry 3-0-3

Prerequisites: Take one set: RED 090 and ENG 090, ENG 095, DRE 098, or appropriate placement test scores.

This course is designed to develop the ability to produce clear writing in a variety of genres and formats using a recursive process. Emphasis includes inquiry, analysis, effective use of rhetorical strategies, thesis development, audience awareness, and revision. Upon completion, students should be able to produce unified, coherent, well-developed essays using standard written English. This course has been approved for transfer under the CAA and ICAA as a general education course in English Composition.

WBL 111 Work-Based Learning I 0-10-1

This course provides a work-based learning experience with a college-approved employer in an area related to the student's program of study. Emphasis is placed on integrating classroom learning with related work experience. Upon completion, students should be able to evaluate career selection, demonstrate employability skills, and satisfactorily perform work-related competencies.

ENG 114 Professional Research and Reporting 3-0-3

Prerequisite: ENG 111

This course, the second in a series of two, is designed to teach professional communication skills. Emphasis is placed on research, listening, critical reading and thinking, analysis, interpretation, and design used in oral and written presentations. Upon completion, students should be able to work individually and collaboratively to produce well-designed business and professional written and oral presentations. The computer is used as a writing design tool for this course. This course has been approved for transfer under the CAA and ICAA as a general education course in English Composition.

WBL 121 Work-Based Learning II 0-10-1

Local Prerequisite: Approval of Instructor or Department Chairperson

This course provides a work-based learning experience with a college-approved employer in an area related to the student's program of study. Emphasis is placed on integrating classroom learning with related work experience. Upon completion, students should be able to evaluate career selection, demonstrate employability skills, and satisfactorily perform work-related competencies.

HRM 245 Human Resource Mgmt.-Hospitality 3-0-3

This course introduces a systematic approach to human resource management in the hospitality industry. Topics include training/development, staffing, selection, hiring, recruitment, evaluation, benefit administration, employee relations, labor regulations/laws, discipline, motivation, productivity, shift management, contract employees and organizational culture. Upon completion, students should be able to apply human resource management skills for the hospitality industry.

MAT-110 Math Measurement & Literacy 2-2-3

Prerequisite: Take one set: Set 1: DMA 010, DMA 020, and DMA 030; Set 2: DMA 025; Set 3: MAT 003

Local RISE corequisites: Take one group: 1) MAT 010; 2) MAT 003; 3) DAM 010, DMA 020, DMA 030; 4) MAT 060; 5) DMA 025

This course provides an activity-based approach that develops measurement skills and mathematical literacy using technology to solve problems for non-math intensive programs. Topics include unit conversions and estimation within a variety of measurement systems; ratio and proportion; basic geometric concepts; financial literacy; and statistics including measures of central tendency, dispersion, and charting of data. Upon completion, students should be able to demonstrate the use of mathematics and technology to solve practical problems, and to analyze and communicate results.

NUT 110 Nutrition 3-0-3

This course covers basic principles of nutrition and their relationship to human health. Topics include meeting nutritional needs of healthy people, menu modification based on special dietary needs, food habits, and contemporary problems associated