

Culinary Arts

The Culinary Arts program leads to an Associate in Applied Science (A.A.S.) degree and provides students with a culinary education that has depth and breadth as well as crucial work experience. The Culinary Arts program is designed to expose students to a broad range of career options to which they can add depth and specificity through their work experience during and after completing the curriculum.

Graduates of the program are prepared for positions as chefs, cooks and kitchen workers in restaurants, schools, health care and university food operations, and other institutions. If Culinary Arts students are interested in pursuing Apprenticeship status, an American Culinary Federation (ACF) qualified Culinary Arts faculty chef will assist students with securing and supervising the required employment.

STUDENT LEARNING OUTCOMES:

Upon completion of this program graduates will be able to:

- Demonstrate skills and knowledge required of culinarians in basic and quantity food preparation.
- Demonstrate industry-standard knowledge and skills regarding sanitation, food safety, nutrition and supervision in the hospitality industry.
- Demonstrate the ability to make educated, lawful, ethical and productive decisions in food-service related supervisory positions.

PROGRAM ENTRY REQUIREMENTS:

New students are required to take College placement tests at the time of entry. Students identified as needing developmental work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

PROGRAM OF STUDY AND GRADUATION REQUIREMENTS:

A total of 66 credit hours as prescribed must be successfully completed with a grade point average of 2.0. Some students may wish to take additional courses beyond program requirements. Additional expenses for students in the program include uniforms, knife set, medical and dental examinations and field trips.

CULINARY ARTS ASSOCIATE IN APPLIED SCIENCE

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
FIRST SEMESTER			
CAHM 110 – Introduction to the Hospitality Industry		3	
ENGL 101 – English Composition I		3	ENGL 101
CIS 103 – PC Applications		3	Tech Comp
MATH 118 – Intermediate Algebra		3	Mathematics
CAHM 170 – Elementary Food Prep., Principles & Practices		4	
SECOND SEMESTER			
ENGL 102 – English Composition II	ENGL 101	3	ENGL 102, Info Lit
Humanities Elective		3	Humanities
Social Science Elective		3	Social Sciences
CAHM 171 – Quantity Food Preparation	CAHM 170	4	
CAHM 151 – Elementary Baking and Pastry		4	
SUMMER (14-Week Session)			
CAHM 198 – Work Experience (400 hours)	CAHM 110	3	
THIRD SEMESTER			
Science Elective*		3/4	Natural Science
CAHM 271 – Food, Beverage & Labor Cost Controls	CAHM 110	3	
CAHM 210 – American Cuisine	CAHM 170	4	
CAHM 185 – Dining Room Management		3	
CAHM 266 – Hospitality Law		3	
FOURTH SEMESTER			
CAHM 211 – Techniques of Garde Manger & International Cuisine	CAHM 170	4	
CAHM 276 – Food & Beverage Management	CAHM 171	3	
CAHM 270 – Advanced Food Production, Nutrition and Finishing	CAHM 171	4	
CAHM 280 – Introduction to Supervision in the Hospitality Industry	CAHM 110 & CAHM 198	3	
MINIMUM CREDITS NEEDED TO GRADUATE		66	

General Education Requirements

All General Education requirements are met through required courses (as indicated above) except for the American/Global Diversity requirement, the Interpretive Studies requirement and the Writing Intensive requirement. Therefore, in order to graduate, students in this program must choose one course that is designated American/Global Diversity, one course that is designated Writing Intensive and one course that is designated Interpretive Studies. The same course may be used to fulfill all three requirements. A list of courses that fulfill these requirements and a more detailed explanation of the College's general education requirements appear elsewhere in this Catalog and on www.ccp.edu.

* Students who plan to transfer to four-year institutions should choose their science elective based on the science requirements of their intended transfer institution.

For More Information Contact:

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