



Culinary Arts

Associate in Applied Science Degree

Programs **CULA.AAS**
CULA.PASTRY.AAS
CIP 120503

The Culinary Arts program provides training for students who wish to pursue a career in the food service industry as a professional chef or pastry chef. The core curriculum is comprised of 50 credits of general education and hospitality foundation courses, while each of the two concentrations – in **Culinary Arts** (CULA.AAS) and **Pastry Arts** (CULA.PASTRY.AAS) – is comprised of 16 credits that focus on advanced courses in the specialty area selected.

Students in either concentration will demonstrate proficiency in culinary skills and techniques that include the principles and processes of cooking and baking, proper use of knives, food presentation, menu development, and food safety and sanitation.

PROGRAM OUTCOMES

- Demonstrate proficiency in a variety of professionally recognized culinary skills;
 - Work in any production or food preparation station within a food service department;
 - Use safe and sanitary practices within any food production department;
 - Create appropriate menus and recipes;
 - Purchase products needed by the food service organization;
 - Design and plan buffets and food-related activities and functions;
 - Demonstrate professional written and verbal communication and computational skills;
 - Effectively supervise and train kitchen personnel;
 - Demonstrate a working knowledge of advanced culinary and pastry techniques and methodologies.
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Students who complete the Culinary Arts program will be qualified to work in a variety of food service positions and settings, including restaurants, hotels, catering facilities, corporate dining facilities, healthcare food operations, and resorts. Those who complete the Pastry Arts concentration will be qualified for positions in hotels, fine dining restaurants and clubs, as well as a variety of positions with retail and wholesale bakeries.

Graduates of this A.A.S. program also would be eligible to transfer to Fairleigh Dickinson University to pursue a Bachelor of Arts in Individualized Studies offered through the University's Petrocelli College of Continuing Studies. Students may also transfer to Johnson & Wales University, where many credits will be accepted. Other transfer opportunities are being developed.

Admission to the program requires, at minimum, a high school diploma or its equivalent.

NOTE: All program listings are subject to periodic updates. Please consult your program advisor, academic division, or www.mccc.edu/programs_degree



Curriculum		
Culinary Arts Concentration		
Code	Course (lecture/studio hours)	Credits
FIRST SEMESTER		
ENG 101	English Composition I (3/0)	3
HOS 101	Food Preparation I (1/4)	3
HOS 111	Culinary Math (1/0)	1
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
MAT 120	Mathematics for Liberal Arts (3/0)	3
SECOND SEMESTER		
CSW 100	College Success and Personal Wellness (2/0)†	2
ENG 102	English Composition II (3/0)	3
HOS 102	Food Preparation II (1/4)	3
HOS 109	Advanced Culinary Arts (1/4)	3
HOS 185	Table Service (1/3)	2
HOS 231	Meat, Poultry and Fish Fabrication (0/1)	1
HOS 291	Internship (1/0 + internship) ¹	2
SUMMER or WINTER SESSION		
HOS 110	Breakfast/Pantry (1/3)	2
THIRD SEMESTER		
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 203	Hospitality Purchasing (3/0)	3
HOS 209	Garde Manger (1/4)	3
HOS 210	Applied Kitchen Skills – Cafe (1/3)	2
HOS 235	American Regional Cuisine (1/3)	2
IST 101	Computer Concepts with Applications (2/2)	3
FOURTH SEMESTER		
HOS 115	Food and Culture (2/2)	3
HOS 205	Menu Planning/Costing and Design (2/0)	2
HOS 230	Experimental Kitchen (1/3)	2
HOS 240	Classical Cuisine / Advanced International (1/3)	2
HOS 251	Culinary Arts Practicum (1/2)	2
— —	General Education elective ²	3
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		66

¹ Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

² Select course from the following general education categories: Social Science, Humanities, Historical Perspective.

³ Select course from the footnote #2 categories, or from the Diversity and Global Perspective category.

† Some exemptions apply. Consult academic advisor for details.

Curriculum		
Pastry Arts Concentration		
Code	Course (lecture/studio hours)	Credits
FIRST SEMESTER		
ENG 101	English Composition I (3/0)	3
HOS 101	Food Preparation I (1/4)	3
HOS 111	Culinary Math (1/0)	1
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
MAT 120	Mathematics for Liberal Arts (3/0)	3
SECOND SEMESTER		
CSW 100	College Success and Personal Wellness (2/0)†	2
ENG 102	English Composition II (3/0)	3
HOS 102	Food Preparation II (1/4)	3
HOS 218	Professional Baking II (1/4)	3
HOS 291	Internship (1/0 + internship) ¹	2
IST 101	Computer Concepts with Applications (2/2)	3
SUMMER or WINTER SESSION		
HOS 110	Breakfast/Pantry (1/3)	2
THIRD SEMESTER		
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 203	Hospitality Purchasing (3/0)	3
HOS 219	Professional Baking III (1/3)	2
HOS 230	Experimental Kitchen (1/3)	2
HOS 239	Restaurant Desserts (1/3)	2
HOS 246	Artisanal Breads (1/3)	2
— —	General Education elective ²	3
FOURTH SEMESTER		
HOS 115	Food and Culture (2/2)	3
HOS 205	Menu Planning/Costing and Design (2/0)	2
HOS 245	Chocolates and Confections / Retail Bakeshop (1/4)	3
HOS 249	Advanced Pastry (1/3)	2
HOS 250	Pastry Arts Practicum (1/2)	2
— —	General Education elective ³	3
		65

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