



2024-2025 Academic Year

Culinary Arts

Associate in Applied Science Degree (A.A.S.)

**Business, Technology, and
Professional Studies Division**

[609.570.3482](tel:609.570.3482) admiss@mccc.edu

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

- Apply safe and sanitary practices within any food production department compliant with laws and safety regulations;
- Develop appropriate menus and recipe selections, recognize costs incurred, and apply cost control techniques;
- Design and plan meal service, buffets, and food-related activities/functions and understand the purchasing and requisition process;
- Develop professional written and verbal communication and computational skills related specifically to hospitality;
- Demonstrate proficiency in a variety of professionally recognized culinary/pastry skills and techniques;
- Apply practical culinary/pastry techniques that stress creativity and innovation with respect to flavor and texture in food production;
- Work in any production or food preparation station within a food service department;
- Create and critique high-quality food products with artistic designs;
- Effectively supervise and train kitchen personnel.

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.

SEE ALSO:

[Food Science / Culinology](#) degree program

[Professional Baking](#) certificate program

[Professional Cooking](#) certificate program

Culinary Arts CONCENTRATION

DEGREE CURRICULUM

2024-2025 Academic Year

CULA.AAS

CIP 120503

The course sequence below represents a recommended example of how this degree program can be completed in two years, presuming a Fall Term start and satisfaction of all Developmental Studies (foundation courses) requirements and prerequisites. Actual approaches toward completion depend on each student's anticipated transfer institution, career objectives, or other individual circumstances.

Students are encouraged to meet regularly with an academic advisor or Success Coach to consider options, establish plans, and monitor progress.

Code	Course (lecture/lab hours)	Credits	To Do This Semester
FIRST SEMESTER			
ENG 101	English Composition I (3/0)	3	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree. ✓ Use your online tools: Check your MercerMail daily, utilize features of
HOS 100	Hospitality Success Skills (1/0)	1	
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 185	Table Service (1/3)	2	Office 365, and get to know Student Planning . ✓ Take advantage of Learning Centers or Online Tutoring to support your studies and assignments.
MAT 120	Mathematics for Liberal Arts (3/0)		
	OR	3	
MAT 125	Elementary Statistics I (3/0)		

SECOND SEMESTER

ENG 102	English Composition II (3/0)	3	✓ Transitioning to college can be challenging. Meet with your Success Coach for guidance and support. ✓ Apply for financial aid by May 1. ✓ Contact professors with questions and use their office hours to develop a connection. Talk with them to get the inside scoop on how your profession works.
HOS 102	Food Preparation II (1/4)	3	
HOS 109	Advanced Culinary Arts (1/4)	3	
HOS 116	Techniques of Healthy Cooking (1/4)	3	
HOS 217	Professional Baking I (1/4)	3	

SUMMER or WINTER SESSION

HOS 110	Breakfast / Pantry (1/3)	2	✓ Be sure to visit the Career Services office to explore jobs, internships, and career information and get help with your resume and other career tools. ✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships .
HOS 289	Culinary / Pastry Arts Internship	1	
	<ul style="list-style-type: none"> Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester. 		

THIRD SEMESTER

HOS 115	Food and Culture (2/2)	3	✓ Keep in contact with each professor and your faculty advisor. Make sure you are on track to graduate on time.
HOS 203	Hospitality Purchasing (3/0)	3	

HOS 231	Meat, Poultry and Fish Fabrication (0/2)	1	<p>✓ Work with Career Services to formulate plans for after you've earned this degree.</p> <p>✓ Develop team and leadership skills by getting involved in activities and clubs.</p> <p>✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships.</p> <p>✓ Manage your stress! Take advantage of the MCCC pool, Fitness Center, free yoga and Zumba. Reach out for counseling or other support if you need it. Your Success Coach can connect you with resources.</p>
HOS 235	American Regional Cuisine (1/3)	2	
HOS 255	Garde Manger (1/3)	2	
— —	General Education elective	3	

FOURTH SEMESTER

HOS 210	Applied Kitchen Skills – Cafe (1/4)	3	<p>✓ Get ready to start your career! Begin the job application process.</p> <p>✓ Discuss your career plans with your faculty advisor. S/he can help you transition successfully.</p>
HOS 230	Experimental Kitchen (1/3)	2	
HOS 240	Classical Cuisine / Advanced International (1/3)	2	
IST 101	Computer Concepts with Applications (2/2)	3	
	<ul style="list-style-type: none"> • Or consult academic advisor. 		
— —	Humanities general education elective	3	

Pastry Arts CONCENTRATION

DEGREE CURRICULUM

2024-2025 Academic Year

CULA.PASTRY.AAS
CIP 120503

The course sequence below represents a recommended example of how this degree program can be completed in two years, presuming a Fall Term start and satisfaction of all Developmental Studies (foundation courses) requirements and prerequisites. Actual approaches toward completion depend on each student's anticipated transfer institution, career objectives, or other individual circumstances.

Students are encouraged to meet regularly with an academic advisor or Success Coach to consider options, establish plans, and monitor progress.

Code	Course (lecture/lab hours)	Credits	To Do This Semester
FIRST SEMESTER			
ENG 101	English Composition I (3/0)	3	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree. ✓ Use your online tools: Check your MercerMail daily, utilize features of Office 365, and get to know Student Planning . ✓ Take advantage of Learning Centers or Online Tutoring to support your studies and assignments.
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	
	OR		
MAT 125	Elementary Statistics I (3/0)		
SECOND SEMESTER			
ENG 102	English Composition II (3/0)	3	✓ Transitioning to college can be challenging. Meet with your Success Coach for guidance and support.
HOS 100	Hospitality Success Skills (1/0)	1	
HOS 102	Food Preparation II (1/4)	3	

HOS 116	Techniques of Healthy Cooking (1/4)	3	<ul style="list-style-type: none"> ✓ Apply for financial aid by May 1. ✓ Contact professors with questions and use their office hours to develop a connection. Talk with them to get the inside scoop on how your profession works.
HOS 218	Professional Baking II (1/4)	3	
HOS 219	Professional Baking III (1/3)	2	
SUMMER or WINTER SESSION			
HOS 110	Breakfast / Pantry (1/3)	2	<ul style="list-style-type: none"> ✓ Be sure to visit the Career Services office to explore jobs, internships, and career information and get help with your resume and other career tools. ✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships.
HOS 289	Culinary / Pastry Arts Internship	1	
	<ul style="list-style-type: none"> • Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester. 		

THIRD SEMESTER			
HOS 203	Hospitality Purchasing (3/0)	3	<ul style="list-style-type: none"> ✓ Keep in contact with each professor and your faculty advisor. Make sure you are on track to graduate on time. ✓ Work with Career Services to formulate plans for after you've earned this degree. ✓ Develop team and leadership skills by getting involved in activities and clubs. ✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships.
HOS 230	Experimental Kitchen (1/3)	2	
HOS 246	Artisanal Breads (1/3)	2	
HOS 247	Restaurant Desserts (1/4)	3	
— —	General Education elective	3	

✓ Manage your stress!
 Take advantage of the MCCC pool, [Fitness Center](#), free yoga and Zumba.
 Reach out for [counseling](#) or other support if you need it. Your [Success Coach](#) can connect you with resources.

FOURTH SEMESTER

HOS 115	Food and Culture (2/2)	3	✓ Get ready to start your career! Begin the job application process.
HOS 245	Chocolates and Confections / Retail Bakeshop (1/4)	3	
HOS 249	Advanced Pastry (1/3)	2	✓ Discuss your career plans with your faculty advisor. S/he can help you transition successfully.
IST 101	Computer Concepts with Applications (2/2)	3	
	<ul style="list-style-type: none"> • Or consult academic advisor. 		
— —	Humanities general education elective	3	