

DEGREE MAP

The following sequence is an example of how this degree can be completed in two years. This sequence is based on satisfaction of all Basic Skills requirements and prerequisites, and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your counselor for other options and to monitor your progress.

Program Name: Culinary Arts-Associate of Applied Science Degree

Location(s) Offered:

Sierra Vista Campus

Learning Outcomes: *Students who successfully complete this program will be able to do the following:*

1. Demonstrate the ability to apply sanitation and safety procedures in the use of culinary tools and equipment.
2. Demonstrate an understanding of purchasing, receiving, storage, and issuing controls, while applying the basic mathematical formulas for food and labor costs.
3. Assemble and serve an international banquet.
4. Plan and create a menu that incorporates theme, concept, nutrition, balance of flavor, proper preparation, cooking techniques, terminology, proper serving, and explanation of completed dishes.
5. Demonstrate the cooking and leadership skills of a chef de cuisine by employing restaurant-style cookery, to include use of garde manger, saucier, and baking techniques.
6. Transfer to a Bachelor of Arts program in the hospitality industry.

Course or program prerequisite(s) not included in the degree:

CUL 224 Field Experience in Culinary Arts requires a declared major in culinary arts and permission of the cooperative education program coordinator.
ENG 101 Composition requires appropriate English placement score (or see advisor).
MAT 132 Applied Mathematics requires appropriate mathematics placement score (or see advisor).

Program Reviewed: Feb 22, 2016

Key:

IW=Intensive Writing
F2F=Face-to-Face Instruction
ITV=Instructional Television
VC=Virtual Campus/Online

| <i>Requirements</i> | <i>Course(s) Recommended</i> | <i>Delivery Method</i> | <i>Credits</i> |
|---|--|------------------------|----------------|
| <i>First Semester (Fall):</i> | | | |
| Core Curriculum | CUL 107 Restaurant Sanitation | F2F | 3 |
| Core Curriculum | CUL 215 Cooking Essentials | F2F | 3 |
| Core Curriculum | CUL 220 Breads and Baking Theory | F2F | 3 |
| Core Curriculum | CUL 221 Pastry Basics | F2F | 3 |
| General Education-Composition | ENG 101 Composition | F2F | 3 |
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| <i>Second Semester (Spring):</i> | | | |
| Core Curriculum | CUL 225 Garde Manger I | F2F | 3 |
| Core Curriculum | CUL 226 Garde Manger II | F2F | 3 |
| Core Curriculum | CUL 242 Dining Service Management | F2F | 3 |
| General Education-Composition | ENG 102 English Composition | F2F | 3 |
| General Education-Technology Literacy | CIS 116 Computer Essentials or CIS 120 Intro to Info Systems | F2F or VC | 3 |
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| <i>Third Semester (Fall):</i> | | | |
| Core Curriculum | CUL 105 Nutrition in Food Service | F2F | 3 |
| Core Curriculum | CUL 204 Food Service Purchasing and Control | F2F | 3 |
| Core Curriculum | CUL 217 Saucier | F2F | 3 |
| Core Curriculum | CUL 275 International Cuisine | F2F,VC | 3 |
| General Education-Mathematics | BUS 104 Business Math or MAT 132 Applied Math or higher | F2F,VC | 3-4 |
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| <i>Fourth Semester (Spring):</i> | | | |
| Core Curriculum | CUL 224 Field Experience in Culinary Arts | F2F | 1-4 |
| Core Curriculum | CUL 280 Adv Techniques in Gourmet Food Prep I | F2F | 3 |
| Core Curriculum | CUL 281 Adv Techniques in Gourmet Food Prep II | F2F | 3 |
| General Education-Liberal Arts | | F2F,VC | 3 |
| General Education-Liberal Arts | | F2F,VC | 3 |
| Elective | | F2F,VC | 2-6 |
| | | | |

Total credits required:

64

Notes:

CUL courses are taught in 8-week sessions.