

**ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)**

This degree is a quality, professional program for students wishing to enter and/or advance in the field of culinary arts. Students are taught to master the fundamentals of cooking with emphasis on hands-on preparation of various cuisines including basic cookery, aromatics, international and French cooking.

Students who successfully complete CUL 110 Basic Cookery may obtain certification through the National Restaurant Association.

**STUDENT LEARNING OUTCOMES - Graduates of this program will have the opportunity to:**

- Demonstrate proficiency in food service sanitation and nutrition.
- Demonstrate basic cooking skills including product identification, knife skills, cold food production and cooking skills by passing the requirements of standardized practical skills test.
- Demonstrate the ability to identify and show proficiency in the use of many different herbs and spices by passing the requirements of a practical skills test.
- Produce commonly used stocks, the foundation sauces and a large compliment of secondary sauces.
- Develop menus in a multitude of American and International cuisines and show proficiency in the production of these menus in an operational setting.

**GENERAL EDUCATION REQUIREMENTS (25 Credits):**

	CR	SEMESTER
<b>COMMUNICATIONS:</b> BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____
<b>ENGLISH:</b> ENG 100, 101, 107, 113	3-5	_____
<b>HUMAN RELATIONS:</b> ALS 101, ANTH 101, 112, 201, 205, HIST 105, 106, 107, 150, 151, 210, 247, 260, HMS 130, 135B, 265B, MGT 100B, 283, PHIL 135, PSC 201, PSY 101, 102, 207, 208, 261, SOC	3	_____
<b>MATHEMATICS:</b> MATH 115B or 124	3	_____
<b>SCIENCE:</b> AST, BIOL, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS	6	_____
<b>FINE ARTS/HUMANITIES/ SOCIAL SCIENCES:</b> AM, ANTH, ART, COM, ECON, ENG 223 or above, GEOG 106 or above, HIST, International Languages, Music, PHIL, PSC, PSY, SOC, THTR, WMST 113	3	_____
<b>U.S. AND NEVADA CONSTITUTIONS:</b> PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217	4-6	_____

**SPECIAL PROGRAM REQUIREMENTS (45 Credits):**

	CR	SEMESTER
<b>CUL 110</b> Basic Cookery	4	_____
<b>CUL 125</b> Principles of Baking	3	_____
<b>CUL 130</b> Garde Manger	3	_____
<b>CUL 200</b> Aromatics/Restaurant Experience	4	_____
<b>CUL 220</b> International Cuisine	4	_____
<b>CUL 240</b> French Cuisine	4	_____
<b>CUL 250</b> Saucier	3	_____
<b>CUL 295</b> Work Experience in Culinary Arts	1	_____
<b>FAB 102</b> Food Service Sanitation II	2	_____
<b>FAB 112</b> Restaurant Management I	3	_____
<b>FAB 160</b> Hospitality Purchasing	3	_____
<b>FAB 167</b> Food Service Nutrition	2	_____
<b>FAB 210</b> Fundamentals of Food and Beverage Control	3	_____
<b>FAB 230</b> Menu Planning	3	_____
<b>HMD 101</b> Introduction to the Hospitality Industry	3	_____

**70**  
Total Credits

ASSOCIATE OF  
APPLIED SCIENCE

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.