

PROGRAM DESCRIPTION

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 this degree are eligible to apply and receive Certified Culinarian status from the American Culinary Federation.

This program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA), P.O. Box 400, Oxford, MD 21654, telephone: (410) 226-5527, emails: aoc@shore.intercom.net or acpha@atlanticbb.net. Also accredited by the American Culinary Federation (ACF), 180 Center Place Way, St. Augustine, FL 32095, (904) 824-4468 | (800) 624-9458, Fax: (904) 940-0741, www.acfchefs.org.

STUDENT LEARNING OUTCOMES

- Integrate basic cooking skills including product identification, knife skills, and cold food production.
- Distinguish between the variety of herbs and spices.
- Prepare commonly used stocks, the foundation sauces, and a variety of small sauces.
- Practice food service sanitation and nutrition standards.
- Produce international cuisine menus for a restaurant.
- Explore overall workings, structure of the hospitality industry, restaurant management, and restaurant job positions in the operation of a campus restaurant and through work experience.
- Investigate purchase and receiving practices, standards, and governing regulations for food service operations.

PLEASE NOTE - The courses listed below may require a prerequisite or corequisite. Read course descriptions before registering for classes. All MATH and ENG courses numbered 01-99 must be completed before reaching 30 total college-level credits. No course under 100-level counts toward degree completion.

GENERAL EDUCATION REQUIREMENTS (22 CREDITS)

	CR	SEMESTER
MATHEMATICS MATH 104B or above (except MATH 122, 123)	3	_____
ENGLISH COMPOSITION ENG 100 or 101 or 107 or 113	3-5	_____
COMMUNICATIONS BUS 108; COM 101, 102, 215; ENG 102, 114, 205; JOUR 102; THTR 105	3	_____
HUMAN RELATIONS MGT 283	3	_____
NATURAL SCIENCE ANTH 102; AST; BIOL 101 or above; CHEM; EGG 131, 132; ENV 101 or above; GEOG 103, 104, 117; GEOL 100 or above; PHYS 110 or above	3	_____
FINE ARTS/HUMANITIES/ SOCIAL SCIENCE AM 145 or above; ANTH 101 or above (except 102); ART 101 or above; ECON 100 or above; ENG 223 or above; GEOG 106, 109; HIST 101 or above; International Languages 101B or above; MUS 101 or above; PHIL 101 or above; PSC 101 or above; PSY 101 or above; SOC 101 or above; THTR 100 or above; WMST 113	3	_____
U.S. AND NEVADA CONSTITUTIONS PSC 101; or HIST 101 and HIST 102; or HIST 101 and HIST 217; or HIST 111 and HIST 102; or HIST 111 and HIST 217	4-6	_____

SPECIAL PROGRAM REQUIREMENTS (45 CREDITS)

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

- NOTE**
- Course numbers with the "B" suffix may be non-transferable for a NSHE baccalaureate degree.
 - Course numbers with the "H" suffix are designated Honors-level courses and can be used to fulfill equivalent general education requirements. For more information visit www.csn.edu/honors.
 - In no case, may one course be used to meet more than one requirement except for the Values and Diversity general education requirement (only AA, AS, and AB degrees) which may be used to fulfill the corresponding general education or emphasis requirement.
 - 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.



**ASSOCIATE OF APPLIED SCIENCE
CULINARY ARTS**
2015-2016

The following is a suggested pathway, or course sequence by term, for this academic program. The following factors may affect the time it takes to complete the pathway as listed:

- The term (fall, spring, summer) in which the student enters the program because class availability varies by term.
- Where the student placed in the Math and English course sequence (i.e. taking courses below 100) and completion of course pre-requisites.
- Meeting with the student's designated program counselor or advisor to determine academic readiness to succeed in a particular course. Use of appropriate services (writing center, math resource center, etc.) may be in order to support successful course completion.

First Semester	Requirement	Credit Hours	Term
Gen. Ed. Mathematics Requirement	MATH 104B or above (except MATH 122, 123)	3	
Gen. Ed. English Composition Requirement	ENG 100 or 101 or 107 or 113	3-5	
Special Program Requirements	CUL 110 Basic Cookery	4	
	FAB 102 Food Service Sanitation II	2	
	FAB 167 Food Service Nutrition	2	
	HMD 101 Introduction to the Hospitality Industry	3	
	Semester Total	17-19	
Second Semester	Requirement	Credit Hours	Term
Gen. Ed. Natural Science Requirement	See degree sheet for course choices	3	
Special Program Requirements	CUL 125 Principles of Baking	3	
	CUL 130 Garde Manger	3	
	FAB 112 Restaurant Management I	3	
	FAB 160 Hospitality Purchasing	3	
	Semester Total	15	
Third Semester	Requirement	Credit Hours	Term
Gen. Ed. Human Relations Requirement	MGT 283 Introduction to Resources Management	3	
Gen. Ed. Fine Arts/Humanities/Social Sciences Req.	See degree sheet for course choices	3	
Gen. Ed. US/NV Constitutions Requirement	See degree sheet for course choices	4-6	
Special Program Requirements	CUL 200 Aromatics/Restaurant Experience	4	
	CUL 295 Work Experience in Culinary Arts	1	
	FAB 210 Fundamentals of Food and Beverage Control	3	
	Semester Total	18-20	
Fourth Semester	Requirement	Credit Hours	Term
Gen. Ed. Communications Requirement	See degree sheet for course choices	3	
Special Program Requirements	CUL 220 International Cuisine	4	
	CUL 240 French Cuisine	4	
	CUL 250 Saucier	3	
	FAB 230 Menu Planning	3	
	Semester Total	17	
	Pathway Course Total	67-71	
	Degree Total	67	

Revised May 2015