

**Culinary Arts**

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

REQUIRED CREDITS: 67

DEGREE CODE: CUL-AAS

**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@shoreintercom.net](mailto:aoc@shoreintercom.net) or [acpha@atlanticbb.net](mailto: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](http://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)**

**MATHEMATICS (3 credits)**

MATH 104B or above (except MATH 122, 123)

**ENGLISH COMPOSITION (3-5 credits)**

ENG 100 or 101 or 113

**COMMUNICATIONS (3 credits)**

BUS 108; COM 101, 102, 215; ENG 102, 114, 205; JOUR 102; THTR 105

**HUMAN RELATIONS (3 credits)**

Required: MGT 283 Introduction to Human Resources Management

**NATURAL SCIENCE (3 credits)**

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

**FINE ARTS/HUMANITIES/SOCIAL SCIENCE (3 credits)**

AM 145 or above; ANTH 101 or above (except 102); ART 101 or above; ECON 100 or above; ENG 223 or above; GEOG 106; HIST 101 or above; World 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

**U.S. AND NEVADA CONSTITUTIONS (4-6 credits)**

See AAS policy p. 51 for courses

**SPECIAL PROGRAM REQUIREMENTS (45 CREDITS)**

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

See Degree Plan on next page.

- 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](http://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.



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## FULL-TIME STUDENT DEGREE PLAN

*Add more semesters to modify this plan to fit part-time student needs.*

<b>FIRST SEMESTER</b>	<b>Credits</b>
Complete Mathematics (see courses previous page)	3
Complete English Composition (see courses previous page)	3-5
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
<b>TOTAL CREDITS</b> .....	<b>17-20</b>

<b>SECOND SEMESTER</b>	<b>Credits</b>
Complete Natural Science (see courses previous page)	3
CUL 125 Principles of Baking	3
CUL 130 Garde Manger	3
FAB 112 Restaurant Management I	3
FAB 160 Hospitality Purchasing	3
<b>TOTAL CREDITS</b> .....	<b>15</b>

<b>THIRD SEMESTER</b>	<b>Credits</b>
MGT 283 Introduction to Human Resources Management	3
Complete Fine Arts/Humanities/Social Science (see courses previous page)	3
Complete AAS US/NV Constitutions p. 51	4-6
CUL 200 Aromatics/Restaurant Experience	4
CUL 295 Work Experience in Culinary Arts	1
FAB 210 Fundamentals of Food and Beverage Control	3
<b>TOTAL CREDITS</b> .....	<b>18-20</b>

<b>FOURTH SEMESTER</b>	<b>Credits</b>
Complete Communications (see courses previous page)	3
CUL 220 International Cuisine	4
CUL 240 French Cuisine	4
CUL 250 Saucier	3
FAB 230 Menu Planning	3
<b>TOTAL CREDITS</b> .....	<b>17</b>

**DEGREE PLAN TOTAL CREDITS**..... **67-71**

