

Culinary Arts

CERTIFICATE OF ACHIEVEMENT (CA)

REQUIRED CREDITS: 31

DEGREE CODE: CUL-CT

DESCRIPTION

The Certificate of Achievement in Culinary Arts is a quality, professionally oriented program designed for students wishing to enter and/or advance in the field of culinary arts. Students are taught the fundamentals of cooking with emphasis on hands-on preparation of various cuisines, including Basic Cookery, Garde Manger, Aromatics, and Saucier.

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 (3 CREDITS)

COMMUNICATIONS (3-5 credits)

BUS 108; COM 101, 102, 215; ENG 100, 101, 102, 107, 113, 114, 205; JOUR 102; THTR 105

SPECIAL PROGRAM REQUIREMENTS (28 CREDITS)

CUL 110	Basic Cookery	4
CUL 130	Garde Manger	3
CUL 200	Aromatics/Restaurant Experience	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
HMD 101	Introduction to the Hospitality Industry	3

Computation included in FAB 160

Human Relations included in HMD 101

FULL-TIME STUDENT DEGREE PLAN

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

FIRST SEMESTER

	Credits
Complete Communications (see courses this page)	3-5
CUL 110 Basic Cookery	4
FAB 102 Food Service Sanitation II	2
HMD 101 Introduction to the Hospitality Industry	3
TOTAL CREDITS	12-14

SECOND SEMESTER

	Credits
CUL 130 Garde Manger	3
CUL 200 Aromatics/Restaurant Experience	4
FAB 160 Hospitality Purchasing	3
FAB 167 Food Service Nutrition	2
TOTAL CREDITS	12

THIRD SEMESTER

	Credits
CUL 250 Saucier	3
CUL 295 Work Experience in Culinary Arts	1
FAB 112 Restaurant Management I	3
TOTAL CREDITS	7

DEGREE PLAN TOTAL CREDITS..... **31-33**

- 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.

