

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

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
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____
ENGLISH: ENG 100, 101, 107, 113	3-5	_____
HUMAN RELATIONS: 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	_____
MATHEMATICS: MATH 115B or 124	3	_____
SCIENCE: AST, BIOL, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS	6	_____
FINE ARTS/HUMANITIES/ SOCIAL SCIENCES: 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	_____
U.S. AND NEVADA CONSTITUTIONS: PSC 101 or HIST 101 and HIST 102 or HIST 101 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	_____

ASSOCIATE OF
APPLIED SCIENCE

CUL-AAS **70**
Total Credits

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.



**Guided Pathway
Associate of Applied Science Degree (AAS)– Culinary Arts
Total Credits – 70 credits**

First Semester	Requirement	Credit Hours	Term
Basic Cookery	CUL 110	4	
Food Service Sanitation II	FAB 102	2	
Food Service Nutrition	FAB 167	2	
Introduction to Hospitality Industry	HMD 101	3	
English Elective	ENG 100, 101, 107, 113	3	
Mathematics Elective	Math 115B or 124	3	
	TOTAL	17	
Second Semester	Requirement	Credit Hours	Term
Principles of Baking	CUL 125	3	
Garde Manager	CUL 130	3	
Restaurant Management I	FAB 112	3	
Hospitality Purchasing	FAB 160	3	
Science Elective	Elective	6	
	TOTAL	18	
Third Semester	Requirement	Credit Hours	Term
Aromatics/Restaurant Experience	CUL 200	4	
Work Experience in Culinary Arts	CUL 295	1	
Fundamentals of Food/Beverage Control	FAB 210	3	
U.S. and Nevada Constitutions Elective	Elective	4	
Human Relations Elective	Elective	3	
Fine Arts/Humanities/Social Sciences Elective	Elective	3	
	TOTAL	18	
Fourth Semester	Requirement	Credit Hours	Term
International Cuisine	CUL 220	4	
French Cuisine	CUL 240	4	
Saucier	CUL 250	3	
Menu Planning	FAB 230	3	
Communications Elective	Elective	3	
	TOTAL	17	
	TOTAL DEGREE CREDITS	70	