

Culinary Arts Program A.A.S. Degree

This program is for the highly motivated career-oriented person who desires to work in a restaurant or other food service establishment as a professional chef. This fast-track, quality training program combines general education studies, career courses and hands-on professional food preparation. Potential employment opportunities exist in food preparation and supervisory positions in restaurants, food catering services, and institutional food services in schools, colleges, hospitals, nursing homes, and business establishment facilities. Prospective students must take the College Placement Test prior to entering the program.

Culinary Courses will run in three-week blocks each semester. Classes are conducted Monday through Thursday, allowing the student the weekend to pursue job opportunities in the field. Challenging externship experiences will be custom-matched to the student's individual career goals. Students have been successfully placed in local restaurants and hotels as well as in Atlantic City and in exciting externships at Disney World and other internationally. Students develop a comprehensive portfolio "Mise en Place," documenting skills, experiences and culinary works, to take on job interviews. A mid-program assessment will be administered at the end of the students' first year preceding CULA 299. Students must successfully pass the SERV-SAFE sanitation examination to receive the degree.

Graduates of this program will be able to:

- Demonstrate a working knowledge of the science of food and of the history of the culinary profession
- Apply computation skills pertinent to the culinary industry
- Demonstrate advanced cooking and baking techniques
- Demonstrate both customer service and management techniques
- Apply the standards of sanitation and safety that have been attained upon successful completion of the National Restaurant Association's Serv-Safe Certification

Requirements

General Education - 20 credits as described on page 51 of the Catalog. The following general education courses are recommended for students choosing this program.

(Credit hours listed with each course)

COMP 129 Information Technology 3
 ENGL 121 English Composition: 3
 The Writing Process
 SOCI 105 Intercultural Communication 3
 SPCH 115 Public Speaking 3
 Career Studies — 54 credits as follows:
 CULA 105 Introduction to Culinary Arts 2
 CULA 107 Culinary Math 1.5
 CULA 111 Basic Food Skills I 3
 CULA 112 Basic Food Skills II 3
 CULA 115 Sanitation and Safety 1.5
 CULA 125 Breakfast Cookery 2
 CULA 127 Lunch Cookery 3
 CULA 131 Nutrition in the Culinary Arts 3
 CULA 133 Storeroom and Purchasing 2
 Operations 2
 CULA 141 Dining Room I 2
 CULA 151 Baking Skills I 3
 CULA 241 Dining Room II/Wines 3
 CULA 251 Patisserie 3
 CULA 264 Garde Manger/Charcuterie 3
 CULA 266 Meat and Seafood ID 3
 CULA 267 American Regional Cuisine 3
 CULA 271 Advanced Classical Cuisine 3
 CULA 272 Advanced Dining Room III/ 3
 Spirits
 CULA 273 Principles of International Cuisine 2
 CULA 274 International Cuisine 2
 CULA 299 Culinary Arts Externship 3
**Suggested Sequence - Culinary Arts Program A.A.S.
 Degree**

The following sequence is an example of how this degree can be completed in two years. This sequence is based on satisfaction of all Basic Skills requirements and prerequisites and presumes a Fall Term start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your counselor for other options and to monitor your progress.

Course Code	Credits	Course Code	Credits
SEMESTER 1 SEMESTER 2			
CULA 105	2	CULA 125	2
CULA 107	1.5	CULA 127	3
CULA 111	3	CULA 131	3
CULA 112	3	CULA 141	2
CULA 115	1.5	CULA 151	3
CULA 133	2	Communications	3
ENGL 121	3	General Education	2
16	18		

Summer Semester

CULA 299 3

SEMESTER 3 SEMESTER 4

CULA 241 3 CULA 264 3

CULA 251 3 CULA 271 3

CULA 266 3 CULA 272 3

CULA 267 3 CULA 273 2

Mathematics or Science or 3 CULA 274 2

Technological or Info Literacy Humanities 3

Social Sciences 3 General Education 3

18 19

Total Credits for Degree 74

Programs of Study 79

Culinary Arts Academic

Credit Certificate

This condensed program of study provides the student with skills needed to perform a variety of basic food preparation activities required by the entry-level food service job. The student must successfully pass the SERV-SAFE sanitation examination to receive the certificate. Most credits earned may be applied to the A.A.S. degree. Upon completion, students are awarded a Certificate of Proficiency.

Graduates of this certificate program will be able to:

- Demonstrate a working knowledge of the science of food and of the history of the culinary profession
- Apply computation skills pertinent to the culinary industry
- Demonstrate basic cooking and baking techniques
- Apply the standards of sanitation and safety that have been attained upon successful completion of the National Restaurant Association's Serv-Safe Certification

Requirements

General Education - 6 credits

ENGL 121 English Composition 3

The Writing Process

Any other General Education course 3

Career Studies – 27 credits as follows:

(Credit hours listed with each course)

CULA 105 Introduction to Culinary Arts 2

CULA 107 Culinary Math 1.5

CULA 111 Basic Food Skills I 3

CULA 112 Basic Food Skills II 3

CULA 115 Sanitation and Safety 1.5

CULA 125 Breakfast Cookery 2

CULA 127 Lunch Cookery 3

CULA 131 Nutrition in the Culinary Arts 3

CULA 133 Storeroom and Purchasing 2

Operations

CULA 151 Baking Skills I 3

CULA 266 Meat and Seafood ID 3

Total Credits 33

Culinary Arts -

Letter of Recognition

This intense option is for the student who needs to take only a few selective courses to meet job requirements. The student must successfully pass the SERV-SAFE sanitation examination to receive this letter. Most credits are transferable to the A.A.S. degree in Culinary Arts.

Requirements

Career Studies - 1.5 credits as follows:

(Credit hours listed with each course)

CULA 115 Sanitation and Safety 1.5

Career Studies — 10.5 credits selected from the Culinary Arts A.A.S. degree to meet specific individual requirements. The student must meet with the Culinary Arts director for approval of course selections.

Total Credits 12

Pastry Arts Academic

Credit Certificate

This option is designed for the culinary student who wants to pursue a career in pastry arts. This program consists of a select 23 credits that would benefit the individual who wants to develop their pastry skills into more advanced and elaborate patisserie, cakes, confections, and decorating. The student must pass the SERV-SAFE sanitation examination and earn a minimum grade of "C" or better in all Career Studies courses to be

eligible to receive the certificate. Students must take 23 career credits as follows and six general education credits, plus 1 elective credit.

Graduates of this certificate program will be able to:

- Demonstrate a working knowledge of the history of the culinary profession
- Apply computation skills pertinent to the culinary industry
- Demonstrate advanced baking techniques
- Apply the standards of sanitation and safety that have been attained upon successful completion of the National Restaurant Association's Serv-Safe Certification

Requirements

General Education - 6 credits

ENGL 121 English Composition: 3

The Writing Process

Any other General Education course 3

Career Studies - 23 credits as follows:

(Credit hours listed with each course)

CULA 105 Introduction to Culinary Arts 2

CULA 107 Culinary Math 1.5

CULA 115 Sanitation and Safety 1.5

CULA 151 Baking Skills I 3

CULA 251 Patisserie 3

CULA 252 Advanced Baking 3

CULA 253 Advanced Patisserie 3

CULA 255 Advanced Pastry Arts 3

CULA 256 Confectionery and Showpieces 3

Electives 1

Total Credits 30

80 Programs of Study