

CULINARY ARTS
ASSOCIATE IN APPLIED SCIENCE DEGREE (63 credit hours)

The AAS Degree in Culinary Arts is a sequential learning program taught over five semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to learn and practice the techniques of food product in a commercial foodservice environment. This course will introduce additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework will include lectures and discussions on management skills, cost control, budgeting techniques, merchandising business planning, resume writing and interviewing techniques. General Education classes must be completed to satisfy the degree requirements. Students who have already completed their General Education class work can achieve a degree in Culinary Arts in 4 semesters.

Required Culinary Arts Courses	Credit Hours
Culinary Arts 330-701 – Introduction to Foodservice	3
Culinary Arts 330-703 – Sanitation I	2
Culinary Arts 330-704 – Sanitation II	4
Culinary Arts 330-705 – Chef Training I - A	4
Culinary Arts 330-708 – Chef Training I – B	4
Culinary Arts 330-706 – Chef Training II - A	4
Culinary Arts 330-709 – Chef Training II – B	4
Culinary Arts 330-707 – Food Service Technology	4
Culinary Arts 330-721 – Entrée Preparation	7
Culinary Arts 330-723 – Food Service Management	5
Culinary Arts 330-728 – Advanced Cooking	7
TOTAL CULINARY ARTS COURSES	48

General Education Requirements

English 101	3
Social/Behavior Science	3
Physical/Life Science	3
Humanities	3
Mathematics 118 or above	3
(125 or above if planning to transfer to a four-year school for a bachelor's)	

TOTAL GENERAL EDUCATION REQUIREMENTS 15

TOTAL FOR ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS 63

CULINARY ARTS
COURSE TUITION AND FEES

FIRST SEMESTER (Phase I)

Course #	Course Title	Hours	Tuition	Fees	Total
Cul 701	Intro	3	\$237	\$250	\$487
Cul 703	Sanitation I	2	\$158	\$250	\$408
Cul 705	Chef Training I – A	4	\$316	\$1066	\$1382
Cul 708	Chef Training I – B	4	\$316	\$ 800	\$1116
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
Total Semester I		13	\$1027*	\$2366	\$3568**

Course #	Course Title	Hours	Tuition	Fees	Total
Cul 704	Sanitation II	4	\$316	\$350	\$668
Cul 706	Chef Train II-A	4	\$316	\$925	\$1241
Cul 709	Chef Train II-B	4	\$316	\$925	\$1241
Activity Fee (KKC)					\$ 150
Registration (KKC)					\$ 25
Total Semester II		12	\$948*	\$2200	\$3323**

THIRD SEMESTER (Phase III)

Course #	Course Title	Hours	Tuition	Fees	Total
Cul 721	Entrée Prep	7	\$553	\$1850	\$2403
Cul 707	FS Tech	4	\$316	\$300	\$616
Cul 723	FS Manage	5	\$395	\$300	\$695
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
Total Semester III		16	\$1264*	\$2450	\$3889**

FOURTH SEMESTER (Phase IV)

Course #	Course Title	Hours	Tuition	Fees	Total
Cul 728	Adv/Cooking	7	\$553	\$1900	\$2453
General Education *		3	\$237	N/A	\$237
General Education *		3	\$237	N/A	\$237
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
Total Semester IV		13	\$1027*	\$1900	\$3102**

FIFTH SEMESTER

<u>Course #</u>	<u>Course Title</u>	<u>Hours</u>	<u>Tuition</u>	<u>Fees</u>	<u>Total</u>
General Education *		3	\$237	N/A	\$237
General Education *		3	\$237	N/A	\$237
General Education *		3	\$237	N/A	\$237
Activity Fee (KKC)					\$50
Registration (KKC)					\$25
Graduation Fee					\$20
Total Semester V		9	\$711*		\$808**
TOTAL FOR A.A.S.		63	\$4977*	\$8916	\$14,688**

*This tuition is based on in-district tuition of \$79 per credit hour

Out-of-District Tuition: \$180.15 per credit hour is added to the in-district rate of \$79.00 for a total of **\$259.15 per credit hour.**

Out-of-State Tuition: \$222.55 per credit hour is added to the in-district rate of \$79.00 for a total of **\$301.55 per credit hour**

**Includes activity and registration fees for each semester and graduation fee in final semester

Activity fee is \$150 per semester when 12 or more credits are taken, \$50 per semester when less than 12 credits are taken

Registration fee is \$25 per semester

Graduation fee is \$20 in final semester of AAS degrees

Fees include all culinary books, uniforms and knife kit. Books for general education classes are not included. Students must purchase their own chef shoes and a lock for their locker.

CULINARY ARTS COURSE DESCRIPTIONS

CULINARY ARTS 701

Introduction to Foodservice - Introduction to the Food Service Industry (history, organization and future challenges); career opportunities; standards of professionalism; instruction in principles and procedures of basic equipment and its use; basic food and kitchen safety; beginning fundamentals of cooking.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 703, 705 and 708

CULINARY ARTS 703

Sanitation and Safety I – Instruction in fundamental principles and procedures of sanitation, hygiene, storage, preservation, energy conservation, refrigeration, food handling and crucial safety habits in a professional kitchen.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Requirements: Enrollment in Culinary Arts 701, 705 and 708

CULINARY ARTS 705

Chef Training I – A – This course is designed to give the student the opportunity to investigate and assess culinary arts as a possible career goal. It covers basic mise en place including knife skills, proper station set-up, classical cooking terminology, standard cooking methods, stock preparation, sauce preparation and heat transfer methods. Students will begin to develop the basic skills necessary for employment as foodservice professionals. The course emphasizes professionalism and team work as a basic element for success.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 701, 703 and 708

CULINARY ARTS 708

Chef Training I – B – This course is designed to give the student instruction on the basic principles and procedures used in the preparation of meat, fish, poultry and game emphasizing the proper use of standard cooking methods such as baking, sautéing, frying, roasting and poaching. It covers principles and procedures of work stations in classical French cooking and the use of fats and oils in cooking. Students will continue to develop the skills necessary for employment as foodservice professionals. The course emphasizes professionalism and team work as a basic element for success.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 701, 703 and 705

CULINARY ARTS 704

Sanitation and Safety II – ServSafe® training in safety and sanitation in a professional kitchen environment. This course will conclude with the ServSafe® examination and successful completion will provide eligibility for city and state certification.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 706 and 709

CULINARY ARTS 706

Chef Training II – A -- This course is designed to introduce the student to Garde Manger—cold kitchen techniques including production of cold sauces, cold soups, salads, condiments, pickles, variety of breads, sandwiches, cured and smoked meats, eggs, and breakfast items. The student will not only be introduced to the production of these items but will also become familiar with sanitation as it applies to cold food preparation, the equipment in the Garde Manger kitchen and garnishes, both individual plate presentation and buffet presentations.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 704 and 709

CULINARY ARTS 709

Chef Training II – B -- This course is designed to introduce the student to Garde Manger—cold kitchen techniques including production of sausages, terrines, pâtés, galantines, hors d'oeuvres, canapés, appetizers, and cheese items. The student will not only be introduced to the production of these items but will also become familiar with sanitation as it applies to cold food preparation, the equipment in the Garde Manger kitchen and garnishes, both individual plate presentation and buffet presentations.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 704 and 706

CULINARY ARTS 707

Foodservice Technology – This class is designed to introduce the culinary student to kitchen calculations, including recipe costing and conversion, determining revenue and food cost, menu planning and pricing, cost control in a foodservice environment and an overview of the use of computers in a professional kitchen.

Prerequisite: Eligibility for English 100, Reading 125 and Math 98 or consent of Dean of Instruction

CULINARY ARTS 721

Entrée Preparation – Study of principles, methods and techniques involved in preparation of international cuisines with an emphasis on specialized cooking methods and flavor profiles; practical experience in banquet and buffet production with an emphasis on presentation techniques and design; proper and safe use of tools, materials and quantity foodservice equipment.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

CULINARY ARTS 723

Foodservice Management – Instruction in foodservice management and executive responsibility in all facets of the foodservice industry.

Prerequisite: Eligibility for English 100, Reading 125 and Math 98 or consent of Dean of Instruction

CULINARY ARTS 728

Advanced Cooking – Study of principles, methods and techniques involved in quantity preparation and service of appetizers, sandwiches, salads, soups, stocks, sauces, meats, seafood, poultry, eggs, milk, cheese, bakery products, desserts and beverages; practical experience in proper and safe use of tools, materials and quantity foodservice equipment.

Prerequisite: Culinary Arts 701, 703, 705, 708 and either 706 or 721 or consent of Dean of Instruction