ASSOCIATE DEGREE PROGRAMMES

Associate of Applied Science (Culinary Arts) AAS-CUART

PROGRAMME OVERVIEW

This two-year programme is designed to prepare students to meet the needs of the food service industry. Course offerings emphasise practical application, a strong theoretical knowledge base and provides the critical competencies to successfully meet industry demands. The programme is accredited by the American Culinary Federation (ACF) and includes core courses, electives and general education requirements. Students complete a 12-week internship at a local hotel or restaurant where they will rotate through different sections of a kitchen.

CURRICULUM TOTAL CREDITS: 73

YEAR 1		Credits
First Semester -	18 credits	
CIS 1120	Introduction to Business Applications of Computers	3
ENG 1111	Freshman Composition	3
CUL 1102	Introduction to Culinary Arts	1
CUL 1105	Meat Identification and Fabrication	2
CUL 1108	Introduction to Preparation of Soups, Stocks and Sauces	2
CUL 1109	Introduction to Vegetable and Starch Cookery	2
CUL 1110	Introduction to Cooking Methods	2
CUL 1104	Sanitation and Safety	2
CSC 1110	Learning Strategies for Student Success	1
Second Semeste	r - 15 credits	
CUL 1111	Introduction to Production Cookery	2
CUL 1112	Introduction to Breakfast and Short Order Cooking	1
CUL 1114	Seafood Cookery	2
CUL 1131	Nutrition	2
CUL 1116	Introduction to Garde Manger	2
CUL 1117	Introduction to Breads and Pastry	3
ENG 1112 or	Literary Analysis or	
ENG 1115	Writing for Professionals	3
CUL 1119	CULINARY ARTS INTERNSHIP	3
YEAR 2		
First Semester -	19 credits	
CUL 1128	International Cuisine	2
CUL 2124	Techniques in Healthy Cooking	2 3 3 3 3
CUL 1106	Purchasing & Product Identification	3
HMT 1155	Introduction to the Hospitality Industry	3
	al Science or Natural Science of your choice*	3
1	al Science or Natural Science of your choice*	3
MAT 1107	Survey of Mathematics	3
Second Semeste		
CUL 2127	Advanced Production Cookery and Innovative Techniques	2
CUL 1125	Food and Beverage Service	4
CUL 2118	Menu Planning	3
HMT 2255	Hospitality Supervision	.3
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1	al Science or Natural Science of one's choice*	3
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(For a list of Humanities, Social Science and Natural Science options, see page 31.)