

CULINARY ARTS, A.A.S.

Entry Time

Fall or Spring

Award

Associate of Applied Science degree

2 years (4 terms)

Our program is designed to educate and develop future leaders for the culinary profession with a curriculum that blends a combination of practical cooking experiences, foodservice knowledge, and business application.

In addition to gaining culinary skills, you will learn how to create menu items that are nutritious, marketable, and profitable; understand the balance between culinary creativity and business operation realities; comprehend the responsibilities of safe food production and service; and become acquainted with the various career pathways within the profession.

Career Opportunities

- executive chef
- banquet chef
- restaurant chef
- chef de cuisine
- sous chef
- private chef
- business ownership
- catering manager
- line cook
- baker

Degree Requirements

Term 1		Credit Hours
HCM-109	Kitchen Essentials	1.5
HCM-147	Culinary Techniques	1.5
HCM-138	Food Fundamentals	3
HCM-100	Sanitation & Safety	2
HCM-260	Hospitality Math	3
Select one of the following:		3
COM-723	Workplace Communications	
ENG-105	Composition I ¹	
HCM-321	Intro to Hospitality Industry	1
Term Totals:		15
Term 2		
HCM-161	Stocks and Sauces	1.5
HCM-140	Fabrication	3
HCM-117	Bakery Basics	3

HCM-381	International Cuisine	4.5
HCM-269	Garde Manger (lab/lec)	1.5
HCM-356	Beverage Fundamentals	3
HCM-288	Intro to Hospitality II	1
Term Totals:		17.5
Term 3		
HCM-207	Menu Planning	1.5
HCM-231	Nutrition	2
HCM-279 or ACC-152	Hospitality Accounting or Financial Accounting	3
HCM-932	Internship	1
HCM-329	Advanced Garde Manger	3
HCM-359	Applied Culinary Skills	4
HCM-354	Service Techniques	2
Term Totals:		16.5
Term 4		
HCM-342	Hospitality Events and Catering (BOH)	3
HCM-330	Hospitality Personnel Mgmt	3
HCM-251	Purchasing, Recv & Inventory	2
Select one of the following:		3
SPC-101	Fundamentals of Oral Comm	
ENG-106	Composition II ¹	
FLS-118	Spanish for Professionals	3
HCM-530	Culinary Capstone	1
HCM-349	Advanced Baking and Pastry	2
Term Totals:		17
Program Totals:		66

¹ Those transferring to a four-year college or university may want to select this course.

Optional Courses

Code	Title	Credit Hours
HCM-405	Culinary Competition	3
HCM-924	Honors Project	1
HCM-928	Independent Study	1-3

When transferring to a four-year school, see your advisor for course requirements.