

CULINARY ARTS, A.A.S.

Entry Time

Fall or Spring

Award

Associate of Applied Science degree

2 years (4 terms)

Students in Kirkwood's food service programs prepare for their careers through practical experience in management, food preparation and service.

Students assist in the daily operation of The Class Act, a full-service restaurant at The Hotel at Kirkwood Center. The restaurant features fine dining for hotel and conference center guests, Kirkwood staff and the public. Students take a leadership role in planning, preparing and servicing catered events on campus during their last semester. Students are required to purchase professional uniforms and tools to use when in labs and kitchens.

Accreditation

This program is fully accredited by the American Culinary Federation Education Foundation Accrediting Commission. This provides graduates with an opportunity for nationally-recognized certification upon completion of the program.

Career Opportunities

- chefs
- cooks
- catering managers
- kitchen managers
- other food service professionals

Degree Requirements

Course	Title	Credit Hours
Term 1		
HCM-109	Kitchen Essentials	1.5
HCM-147	Culinary Techniques	1.5
HCM-138	Food Fundamentals	3
HCM-100	Sanitation and Safety	2
Select one of the following:		3
HCM-260	Hospitality Math	
MAT-140	Finite Math ¹	
Select one of the following:		3
COM-723	Workplace Communications	
ENG-105	Composition I ¹	
HCM-321	Introduction to Hospitality Industry	1
Select one of the following:		3

CSC-116	Information Computing	
BCA-213	Intermediate Computer Business Applications	
Term Totals:		18
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	Introduction 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-358	Applied Culinary Skills	1
HCM-329	Advanced Garde Manger	3
HCM-354	Service Techniques	2
Term Totals:		13.5
Term 4		
HCM-342	Hospitality Events and Catering (BOH)	3
HCM-330	Hospitality Personnel Management	3
HCM-251	Purchasing, Receiving and Inventory	2
Select one of the following:		3
SPC-101	Fundamentals of Oral Communication	
ENG-106	Composition II ¹	
FLS-118	Spanish for Professionals	3
Select one of the following:		3
MGT-145	Human Relations in Management	
PSY-111	Introduction to Psychology ¹	
HCM-530	Culinary Capstone	1
Term Totals:		18
Program Totals:		67

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.