

# Culinary Arts

## Associate of Applied Science

### PROGRAM DESCRIPTION

This program is designed to expose students to the step-by-step process, from foundation to advanced skill mastery, of classical and contemporary culinary techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry.

### ACCREDITATION

American Culinary Federation (ACF)

### PROGRAM COSTS

(beyond standard tuition/fees and textbooks)

#### Material Costs

- \$23 OLCC Liquor Control Card
- Additional costs for books, knives and supplies approximately \$1,500

#### Enrollment Fees

- Specified courses carry a \$185 per credit course fee for lab and consumable materials (estimated at \$9000)

### PROGRAM ENTRANCE REQUIREMENTS

#### Academic Entrance Requirements

- Enrollment in or completion of WR 121 or BA 214.
- Minimum placement scores resulting in MTH 060 Algebra I placement (equivalent to CUL 090 Applied Math for Culinary Arts) or completion of MTH 020 Pre-Algebra/MTH 031 Health Care Math ("C" or better)

### PROGRAM PERFORMANCE STANDARDS

#### Academic Requirements

- Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
- All courses in the program must be completed with a grade of C or higher.

### PROGRAM COURSE REQUIREMENTS

#### Core Requirements

BAK 101	Introduction to Baking & Pastry <sup>1</sup>	4
CUL 090	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
CUL 110	Culinary Foundations I <sup>1</sup>	4
CUL 140	Culinary Foundations II <sup>1</sup>	4
CUL 170	Culinary Foundations III <sup>1</sup>	4
CUL 180	Modern Garde Manger <sup>1</sup>	4
CUL 200	Kitchen Operations/Elevation	5
CUL 220	International Cuisine <sup>1</sup>	4
CUL 230	Nutrition & Healthy Cooking <sup>1</sup>	4
CUL 240	Butchery <sup>1</sup>	4
CUL 270	Culinary Capstone Internship	6
CUL 280	Culinary Industry Internship	6
HM 130	Supervision in Hospitality	4
HM 150	Procurement & Cost Control	3
HM 160	Wine & Beverage Management <sup>1</sup>	3
HM 190	Dining Room Operations	5
HM 210	Menu Composition and Analysis	3
HM 290	Career Success and E-Folio	2
WR 121 or BA 214	Academic Composition Business Communications	3-4

#### Culinary Specialization List

Choose 16 credits from the following:		16
BA 101	Intro to Business	
BA 206	Management Fundamentals I	
BA 223	Marketing Principles I	
BA 250	Entrepreneurship	
BAK 210	Modern Sugar & Chocolate Deco <sup>1</sup>	
BAK 220	Wedding Celebration Cakes <sup>1</sup>	
BAK 235S	Classical French Pastries <sup>1</sup>	
BAK 240	The Craft of Artisan Breads <sup>1</sup>	

BAK 245S	Adv Sugar Decor & Chocolate <sup>1</sup>
BAK 255S	Artisan Breads with Heirloom Whole Grain <sup>1</sup>
CUL 101	Introduction to Culinary Arts <sup>1</sup>
CUL 105	International Exchange Prep
CUL 199	Selected Topics: Culinary Arts
CUL 225	Applied Harvest & Preservation <sup>1</sup>
CUL 235S	Farm-to-Table and Sustainable Cuisine Practices <sup>1</sup>
CUL 242	Charcuterie <sup>1</sup>
CUL 245S	Modernist Cuisine <sup>1</sup>
CUL 255S	Event Planning and Execution with Modern Banquet Cookery <sup>1</sup>
CUL 265S	Advanced Skill Development & Culinary Competition Mastery <sup>1</sup>
CUL 276A	Regional World Cuisines: Africa <sup>1</sup>
CUL 276C	Regional World Cuisines: Caribbean <sup>1</sup>
CUL 276F	Regional World Cuisines: France <sup>1</sup>
CUL 276G	Regional World Cuisines: Germany <sup>1</sup>
CUL 276I	Regional World Cuisines: Italy <sup>1</sup>
CUL 276J	Regional World Cuisines: Asia <sup>1</sup>
CUL 276S	Regional World Cuisines: Spain <sup>1</sup>

**Total Credits 94-95**

<sup>1</sup> Course carries a \$185 per credit fee for lab and consumable materials.

### ADVISING NOTES

This certificate is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferable to public or private baccalaureate institute.