

# CASCADE CULINARY INSTITUTE – CULINARY ARTS

Associate of Applied Science (AAS) Degree  
94-95 credits

## DEGREE AS AWARDED ON TRANSCRIPT

Associate of Applied Science, Culinary Arts

## 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. Emphasis is given to technique and ratios over that of recipes. The curriculum delivers hands-on applied learning that is grounded in theory. Instructors conduct daily assessment of student learning in the areas of applied competency-based skill development, professionalism, food safety and sanitation and organization; combined with standard homework assignments, projects, quizzes and exams. Field trips and guest speakers serve to enhance the student learning experience and to provide up-to-date information regarding current industry practices. Participation in social and community service learning activities also provide informal learning and industry networking opportunities for students outside of the classroom. The Culinary Arts AAS degree has been accredited by the American Culinary Federation Foundation Accrediting Commission since 2003.

## COST OF PROGRAM

In addition to standard COCC tuition rates, students should anticipate the following estimated program costs:

- \$23 OLCC Liquor Control Card
- \$185 per credit course fee
- Additional costs for books, knives and supplies approximately \$1,500

## PROGRAM ENTRANCE REQUIREMENTS

- Minimum placement scores resulting in WR 121 placement or completion of WR 065/095 ("C" or better)
- Minimum placement scores resulting in MTH 060 placement (equivalent to CUL 090) or completion of MTH 020/031 ("C" or better)

## MINIMUM GPA AND GRADE REQUIREMENTS

All courses required for the program must be completed at a "C" grade or better and graduates must have a cumulative 2.0 GPA or higher.

## PROGRAM STANDARDS

See Culinary Student Handbook.

## TRANSFER INFORMATION

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

## PROGRAM REQUIREMENTS

### RECOMMENDED COURSE SEQUENCING

#### Term One

CUL 090	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
CUL 110	Culinary Arts Foundations I	4
WR 121	Academic Composition	3-4
or BA 214	Business Communications	

#### Term Two

BAK 101	Introduction to Baking and Pastry	4
CUL 140	Culinary Foundations II	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3

#### Term Three

CUL 170	Culinary Foundations III	4
CUL 180	Modern Garde Manger	4
HM 190	Contemporary Dining Room Service Operations, Etiquette and Guest Relations	5
HM 210	Menu Composition and Analysis	3

#### Term Four

CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 220	International Cuisine and Global Flavor Profiling	4
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4
CUL 280	Culinary Arts Industry Internship	6

#### Term Five

CUL 240	Butchery	4
1 course	Culinary Specialization List	4
1 course	Culinary Specialization List	4

#### Term Six

HM 160	Wine and Specialty Beverage Management and Service	3
1 course	Culinary Specialization List	4
1 course	Culinary Specialization List	4

#### Term Seven

CUL 270	Culinary Arts Capstone Internship	6
HM 290	Career Success and E-Folio Presentation	2

## CULINARY SPECIALIZATION LIST

BA 101	Introduction to Business	4
BA 206	Management Fundamentals I	4
BA 223	Marketing Principles I	4
BA 250	Entrepreneurship	4
BAK 210	Modern Sugar and Chocolate Décor	4
BAK 220	Celebration and Specialty Cakes	4
BAK 235s	Classical French Pastries	4
BAK 240	The Craft of Artisan Breads	4
BAK 245s	Advanced Sugar Décor and Chocolate Sculpting	4
BAK 255s	Artisan Breads with Heirloom Whole Grains	4
CUL 101	Introduction to Culinary	4
CUL 199	Selected Topics: Culinary	4
CUL 225	Applied Harvesting and Food Preservation Principles	4
CUL 235s	Farm to Table and Sustainable Cuisine Practices	4
CUL 245s	Modernist Cuisine and the Evolution of Cooking	4
CUL 255s	Event Planning and Execution with Modern Banquet Cookery	4
CUL 265s	Advanced Skill Development and Culinary Competition Mastery	4
CUL 276a	Regional World Cuisines: Africa	4
CUL 276c	Regional World Cuisines: Caribbean	4
CUL 276f	Regional World Cuisines: France	4
CUL 276g	Regional World Cuisines: Germany	4
CUL 276i	Regional World Cuisines: Italy	4
CUL 276j	Regional World Cuisines: Asia	4
CUL 276s	Regional World Cuisines: Spain	4