

CULINARY ARTS, Associate in Applied Science Degree - 1586

Business Studies Department

The Culinary Arts AAS program is designed to lead directly to employment as it provides students with instruction in food preparation, production and service in the classroom and in on-campus labs. Students gain supervised industry experience at multiple on- and off-campus commercial food and beverage operations that are both open to the public and involves both production and service rotations. This degree is accredited by the American Culinary Federation Education Foundation (ACFEF). Graduates with an ACF membership are awarded Certified Culinarian (C.C.). The complete program is only available at the Harrisburg Campus. All classes are available during the daytime. Some evening classes are available on a rotating basis.

Career Opportunities

Graduates obtain positions as chef, sous chef, and food production supervisor in restaurants, catering companies, hotels, resorts, or food service contract companies.

Competency Profile

This curriculum is designed to prepare students to:

- Apply industry sanitation and safety procedures
- Demonstrate foundational cooking techniques and knife skills
- Compose a complete meal including culinary and bakery items using standardized recipes
- Exhibit management skills in professionalism, employee relations, food and beverage service, menu design, food purchasing, inventory, and cost control
- Create working recipes based on developed flavor profiles, food costs, and nutritional values
- Demonstrate leadership and industry experience needed to be successful in a food and beverage operation

PROGRAM REQUIREMENTS (TOTAL CREDITS = 70)

General Education		Major Requirements		Other Required Courses	
ENGL 110 Foundations of Professional Writing	3	CULI 100 World of Wine	1	CIS 105 Intro to Software for Business	3
COMM 101 Effective Speaking (or)	3	CULI 102 Culinary Math	2		
COMM 203 Interpersonal Communication	(3)	CULI 113 Sanitation & Safety	2		
Humanities & Arts Elective	3	CULI 133 Culinary Arts I*	5		
Mathematics or Science Elective	3	CULI 143 Culinary Arts II*	5		
Social & Behavioral Sciences Elective	3	CULI 153 Culinary Arts III*	5		
First-Year-Seminar Elective	1	CULI 205 Restaurant Operations I*	2		
Wellness	<u>1</u>	CULI 206 Restaurant Operations II*	2		
	17	CULI 207 Restaurant Operations III*	2		
		CULI 291 Culinary Arts Practicum	3		
		HTMT 101 Introduction to Hospitality Industry	3		
		HTMT 104 Nutrition for Food Service	3		
		HTMT 110 Menu Design & Marketing	3		
		HTMT 122 Food Purchasing, Receiving, & Storing	3		
		HTMT 125 Dining Room Management	3		
		HTMT 231 Cost Control: Food & Labor	3		
		HTMT 251 Hospitality Supervision	<u>3</u>		
			50		

**Indicates those courses that require a grade of C or higher*

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Fall Semester I		Spring Semester I		Summer I	
CULI 102	2	CULI 143*	5	CULI 153*	5
CULI 113	2	CULI 205*	2	CULI 206*	2
CULI 133*	5	ENGL 110	3		
FYS Elective	1	HTMT 125	3		
HTMT 101	3	Wellness	1		
Fall Semester II		Spring Semester II		Summer II	
CIS 105	3	CULI 291	3	COMM 101 or 203	3
CULI 100	1	Humanities/Arts Elective	3	Math/Science Elective	3
CULI 207*	2	HTMT 110	3		
HTMT 104	3	HTMT 122	3		
HTMT 231	3	HTMT 251	3		
Social/Behavioral Science Elective	3				