

Culinary Arts

Kitchen Skills Studies

STANTON CAMPUS

Spring 2020

This program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as cooks and desire to further their education and begin the advancement to a supervisory position. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary Federation to begin the certification process.

PROGRAM SPECIFIC ADVISEMENT STATEMENT

Courses - Semester 1

	Credits	Lecture	Lab
SSC 100 - First Year Seminar	1	1	0
CUL 119 - Food Safety and Sanitation	2	2	0
CUL 121 - Food Prep I	4	3	4
ENG 101 - Crit Thinking & Acad Writing	3	3	0
MAT 120 - Contemporary Mathematics	3	3	0

Courses - Semester 2

	Credits	Lecture	Lab
CUL 171 - Garde Manger	4	3	4
SCI 141 - Nutrition in the Culinary Fld	2	2	0
COM 111 - Human Communications	3	3	0

Courses - Semester 3

	Credits	Lecture	Lab
HRI 212 - Food/Beverage Cost Control	3	3	0
(CUL 261 - Baking	4	3	4
OR CUL 280 - American Regional Cuisine)	4	3	4
MGT 248 - Culinary Supervisory Developmnt	3	3	0

*To complete program requirements, you must pass the above courses and earn at least **32 credits**. The number of courses and credits required for graduation may be more depending on your need for developmental education courses and the elective choices you make (if electives are a part of the program). Some programs also have college-level courses that you must take if you do not score at a certain level on the College Placement Test. If this applies to your program, the courses are listed at the top of the sequence sheet before the first semester of the course list.*