

CURRICULUM STANDARD

Effective Term
Fall 2017
[2017*03]

Curriculum Program Title	Culinary Arts	Program Code	A55150
Concentration	(not applicable)	CIP Code	12.0503

Curriculum Description

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

Curriculum Requirements*

[for associate degree, diploma, and certificate programs in accordance with 1D SBCCC 400.10]

- I. **General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.
- II. **Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. *(See second page for additional information.)*
- III. **Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

	AAS	Diploma	Certificate
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
Total Semester Hours Credit in Program	64-76	36-48	12-18

**Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.*

Major Hours

- A. Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.
- B. Concentration (if applicable).** A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.
- C. Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

Culinary Arts A55150

	AAS	Diploma	Certificate
Minimum Major Hours Required	49 SHC	30 SHC	12 SHC
A. CORE Required Courses: CUL 110 Sanitation & Safety 2 SHC CUL 140 Culinary Skills I 5 SHC CUL 160 Baking I 3 SHC CUL 170 Garde Manger I 3 SHC CUL 240 Culinary Skills II 5 SHC HRM 245 Human Resource Mgmt-Hosp 3 SHC Required Subject Areas: Nutrition. Select one: BIO 155 Nutrition 3 SHC CUL 112 Nutrition for Foodservice 3 SHC NUT 110 Nutrition 3 SHC Customer Service. Select one: CUL 135 Food & Beverage Service 2 SHC HRM 124 Guest Service Management 3 SHC Purchasing/Cost Control. Select one: CUL 120 Purchasing 2 SHC HRM 220 Cost Control-Food & Bev 3 SHC HRM 260 Procurement for Hosp 3 SHC Work-Based Learning. Select one or two of the following: 2 SHC <i>Select two of the following:</i> WBL 111 Work-Based Learning I 1 SHC WBL 121 Work-Based Learning II 1 SHC WBL 131 Work-Based Learning III 1 SHC WBL 211 Work-Based Learning IV 1 SHC WBL 221 Work-Based Learning V 1 SHC WBL 231 Work-Based Learning VI 1 SHC OR <i>Select one of the following</i> WBL 112 Work-Based Learning I 2 SHC WBL 122 Work-Based Learning II 2 SHC WBL 132 Work-Based Learning III 2 SHC WBL 212 Work-Based Learning IV 2 SHC WBL 222 Work-Based Learning V 2 SHC WBL 232 Work-Based Learning VI 2 SHC	30-32 SHC	NR	
B. CONCENTRATION (Not applicable)			
C. OTHER MAJOR HOURS <i>To be selected from the following prefixes:</i> ACC, AGR, ART, BIO, BPA, BUS, CIS, CSC, CUL, ENT, ETR, FRE, FST, HOR, HRM, ISC, MAT, MKT, NUT, OMT, RSM, SPA, SST, WBL, and WEB <i>Up to two semester hour credits may be selected from ACA.</i> <i>Up to three semester hour credits may be selected from the following prefixes: ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.</i>			