

Culinary Arts Degree Program

281-756-3949

Degree: Associate of Applied Science (A.A.S.) - TECH PREP

Length: Five – Semester (Two – Year) Program

Purpose: The culinary arts program prepares individuals for a wide variety of entry level positions in the food service industry. This program provides all of the educational components required for certification through the American Culinary Federation. The objective of the program is to give students an array of culinary and management skills that are utilized in today's food service industry.

Program Requirements: The culinary arts curriculum contains a core of eight culinary arts classes, six management classes, two semesters of practicum and general education classes from the common core curriculum. **Students are required to enroll in all of the classes listed, for a semester, during semesters 1 and 2. Exceptions require prior approval from the program coordinator.**

Culinary Arts - Associate of Applied Science Degree

Course Number	Course Title	Lecture Hours	Lab Hours	Credits
First Semester				
CHEF 1301	Basic Food Preparation	2	3	3
PSTR 1301	Fundamentals of Baking	2	3	3
CHEF 2302	Saucier	2	3	3
CHEF 2301	Intermediate Food Preparation	2	3	3
CHEF 1305	Sanitation and Safety	3	0	3
IFWA 1318	Nutrition for the Food Service Professional	<u>3</u>	<u>0</u>	<u>3</u>
		14	12	18
Second Semester				
CHEF 1345	International Cuisine	2	3	3
CHEF 1341	American Regional Cuisine	2	3	3
CHEF 1302	Principles of Healthy Cuisine	2	3	3
CHEF 1310	Garde Manger	2	3	3
HAMG 1324	Hospitality Human Resources Management	3	0	3
CHEF 1291	Current Events in Culinary Arts	<u>2</u>	<u>0</u>	<u>2</u>
		13	12	17
Third Semester				
BCIS 1405	Business Computer Applications	3	3	4
CHEF 1364	Practicum	<u>0</u>	<u>30</u>	<u>3</u>
		3	33	7
Fourth Semester				
ENGL 1301	Composition I	3	0	3
IFWA 1217	Food Production and Planning	2	0	2
Elective	Math/Science Core Curriculum	3	0	3
HAMG 1321	Introduction to the Hospitality Industry	<u>3</u>	<u>0</u>	<u>3</u>
		11	0	11
Fifth Semester				
Elective	Visual & Performing Arts/Humanities Core	3	0	3
Elective or	Social and Behavioral Science Core or			
PSYC 1300	Learning Strategies	3	0	3
RSTO 2301	Principles of Food and Beverage Controls	3	0	3
*CHEF 1365	Practicum	<u>0</u>	<u>23</u>	<u>3</u>
		9	23	12

*Capstone Course

Total Credits Required for A.A.S. Culinary Arts Degree65

Culinary Arts Certificate Program

Length: Three Semester (One Year) Program

Purpose: The one – year certificate in culinary arts prepares students for entry level positions in the food service industry. This certificate can lead to certification through the American Culinary Federation. The objective of the program is to give the student basic culinary and management skills that are utilized in today's food service industry.

Program Requirements: The program includes 24 hours of culinary arts classes, 11 hours of management classes, a computer science class and a semester long practicum. **Students are required to enroll in all of the classes listed, for a semester, during semesters 1 and 2. Exceptions require prior approval from the program coordinator.**

<i>Course Number</i>	<i>Course Title</i>	<i>Lecture Hours</i>	<i>Lab Hours</i>	<i>Credits</i>
First Semester				
CHEF 1301	Basic Food Preparation	2	3	3
PSTR 1301	Fundamentals of Baking	2	3	3
CHEF 2302	Saucier	2	3	3
CHEF 2301	Intermediate Food Preparation	2	3	3
CHEF 1305	Sanitation and Safety	3	0	3
IFWA 1318	Nutrition for the Food Service Professional	<u>3</u>	<u>0</u>	<u>3</u>
		14	12	18
Second Semester				
CHEF 1345	International Cuisine	2	3	3
CHEF 1341	American Regional Cuisine	2	3	3
CHEF 1302	Principles of Healthy Cuisine	2	3	3
CHEF 1310	Garde Manger	2	3	3
HAMG 1324	Hospitality Human Resources Management	3	0	3
CHEF 1291	Current Events in Culinary Arts	<u>2</u>	<u>0</u>	<u>2</u>
		13	12	17
Third Semester				
BCIS 1405	Business Computer Applications	3	3	4
*CHEF 1365	Practicum	<u>0</u>	<u>30</u>	<u>3</u>
		3	33	7

* Capstone Course

Total Credits Required for Culinary Arts Certificate42

Culinary Arts - Culinary Management Certificate

Length: Three – Semester (One Year) Program

Purpose: To provide students with basic management skills utilized in today's food service industry.

This certificate is designed to compliment the culinary arts certificate and can lead to certification through the American Culinary Federation. The objective is to prepare students for entry level kitchen management positions.

Program Requirements: The certificate program includes 19 hours of culinary management classes, a computer science class and a semester long practicum.

<i>Course Number</i>	<i>Course Title</i>	<i>Lecture Hours</i>	<i>Lab Hours</i>	<i>Credits</i>
First Semester				
CHEF 1305	Sanitation and Safety	3	0	3
IFWA 1318	Nutrition for the Food Service Professional	3	0	3
IFWA 1217	Food Production and Planning	2	0	2
HAMG 1321	Introduction to the Hospitality Industry	<u>3</u>	<u>0</u>	<u>3</u>
		11	0	11
Second Semester				
HAMG 1324	Hospitality Human Resources Management	3	0	3
CHEF 1291	Current Events in Culinary Arts	2	0	2
RSTO 2301	Principles of Food and Beverage Controls	3	0	3
BCIS 1405	Business Computer Applications	<u>3</u>	<u>3</u>	<u>4</u>
		11	3	12
Third Semester				
*CHEF 1364	Practicum	<u>0</u>	<u>23</u>	<u>3</u>
		0	23	3

* Capstone Course

Total Credits Required for Culinary Management Certificate26