

# ASSOCIATE OF APPLIED SCIENCE - CULINARY ARTS

The culinary arts curriculum has been designed to meet the needs of the multi-faceted industry we serve. Individual courses provide the skill sets necessary to work in and operate culinary facilities. They take into account the business, people, skills and general education required to achieve success in a wide range of different food operations.

## Degree Outcomes

Students completing the degree will:

- Demonstrate basic and advanced culinary skills through a series of learned competencies including but not limited to knife care, cutting techniques, stock preparation, complete meal planning, and restaurant experience.
- Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.

### General Education Requirements

<i>Diversity</i> <sup>1</sup>	[3]
<i>Communications/English</i>	6
English	
Required:	
ENG 101	Composition I
<i>Fine Arts/Humanities/Social Science</i>	3
<i>Human Relations</i>	3
Required:	
MGT 212	Leadership and Human Relations
or MGT 201	Principles of Management
<i>Mathematics</i>	3
Required:	
CUL 245	The Business Chef
<i>Science</i>	3
Required:	
NUTR 121	Human Nutrition
<i>U.S. and Nevada Constitutions</i>	3

### Degree Requirements

CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
CUL 108	Understanding Culinary Techniques II	6
CUL 114	Buffet Catering	3
CUL 125	Principles of Baking	3
CUL 130	Garde Manger	3
CUL 200	Aromatics/Restaurant Experience	4
CUL 210	American Regional Cuisine	3
CUL 220	International Cuisine	3
CUL 250	Saucier	3

### Emphasis Requirements

Select 7 units from the following:	7
CUL 170	Retail Deli and Bakery
CUL 198	Special Topics in Culinary Arts

CUL 225	Advanced Baking
CUL 230	Pastry Arts
CUL 295	Work Experience in Culinary Arts
Total Units	67

<sup>1</sup> See the diversity section of the general education descriptions for a complete list of courses. Can also be used to satisfy another General Education, Degree/Emphasis, or Elective requirement.

Course	Title	Units
<b>1st semester</b>		
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
ENG 101	Composition I	3
MGT 212 or MGT 201	Leadership and Human Relations or Principles of Management	3
Communications <sup>2</sup>		3
Semester Total		14
<b>2nd semester</b>		
CUL 106	Understanding Culinary Techniques I	6
NUTR 121	Human Nutrition	3
Fine Arts/Humanities/Social Science <sup>2</sup>		3
Semester Total		12
<b>3rd semester</b>		
CUL 108	Understanding Culinary Techniques II	6
CUL 245	The Business Chef	3
U.S. and Nevada Constitutions <sup>2</sup>		3
Emphasis <sup>3</sup>		1
Semester Total		13
<b>4th semester</b>		
CUL 114	Buffet Catering	3
CUL 125	Principles of Baking	3
CUL 210	American Regional Cuisine	3
CUL 250	Saucier	3
Emphasis <sup>3</sup>		3
Semester Total		15
<b>5th semester</b>		
CUL 130	Garde Manger	3
CUL 200	Aromatics/Restaurant Experience	4
CUL 220	International Cuisine	3
Emphasis <sup>3</sup>		3
Semester Total		13
Total Units		67

<sup>2</sup> See approved General Education list for the AAS Degree. (<http://catalog.tmc.edu/degrees-certificates/general-education/aas>)

<sup>3</sup> See program recommendations or requirements.