

AAS, CULINARY ARTS

Program Description

The Associate of Applied Science, 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.

Recommended Course Schedule

1st semester		Units
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
ENG 101	Composition I	3
or ENG 100	or Composition Enhanced	
or ENG 113	or Composition I for International and Multilingual Students	
MGT 212	Leadership and Human Relations	3
or MGT 201	or Principles of Management	
Communications ²		3
Semester Total		14
2nd semester		Units
CUL 106	Understanding Culinary Techniques I	6
NUTR 121	Human Nutrition	3
Fine Arts/Humanities/Social Science ²		3
Semester Total		12
3rd semester		Units
CUL 108	Understanding Culinary Techniques II	6
CUL 245	The Business Chef	3
U.S. and Nevada Constitutions ²		3
Emphasis ³		1
Semester Total		13
4th semester		Units
CUL 114	Buffet Catering	3
CUL 125	Principles of Baking	3
CUL 210	American Regional Cuisine	3
CUL 250	Saucier	3
Emphasis ³		3
Semester Total		15
5th semester		Units
CUL 130	Garde Manger	3
CUL 200	Aromatics/Restaurant Experience	4
CUL 220	International Cuisine	3
Emphasis ³		3
Semester Total		13
Total Units		67

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

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See program recommendations or requirements.

AAS degrees are generally non-transfer degrees that are designed for students to enter the workforce.

To earn an AAS degree, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 units within the college.
3. Satisfy General Education requirements for the AAS (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas/>).
4. Have no financial or library obligation to the college.

Code	Title	Units
General Education Requirements		
<i>Diversity¹</i>		[3]
<i>Communications/English</i>		6
English		
Required:		
ENG 101	Composition I	
or ENG 100	Composition Enhanced	
or ENG 113	Composition I for International and Multilingual Students	
<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

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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.

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.