

CULINARY ARTS, ASSOCIATE IN APPLIED SCIENCE



College(s): KK

Program Code: 0362

The Associate in Applied Science degree program in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework covers management skills, cost control, budgeting techniques, merchandising, business planning, resume writing and interviewing techniques. General education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

Program Requirements

Code	Title	Hours
General Education Coursework ¹		
ENGLISH 101	Composition	3
Mathematics or Physical Sciences or Life Sciences course		3
Fine Arts & Humanities course		3
Humanities course		3
Social and Behavioral Sciences course		3
Required Program Core		
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 706	Introduction to Garde Manger	4

330CUL 708	Chef's Training I-Section B	4
330CUL 709	Advanced Garde Manger	4
330CUL 710	Plant Based Cooking	4
330CUL 714	Nutrition for Chefs	3
330CUL 717	Food Costing & Control	3
330CUL 728	Restaurant Service	7
330CUL 730	International Cooking	4
HMG 724	Hospitality Management	3
HMG 860	Hospitality Internship	4
Total Hours		64

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One GE course must be HD

Pathway

This is an **example course sequence** for students interested in earning a degree in Culinary Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC), an Advanced Certificate (AC) and an Associate in Applied Science (AAS) degree in Culinary Arts. It does not represent a contract, nor does it guarantee course availability. One course will satisfy the Human Diversity (HD) requirement, and is labeled with an (HD) in the sequence below.

The AAS degree program in Culinary Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of food production in a commercial food service environment. The curriculum includes additional methods and techniques that will increase the student's repertoire of ethnic and classical menus. In addition, the coursework covers management skills, cost control, budgeting techniques, merchandising, business planning,

resume writing and interviewing techniques. General education classes must be completed to satisfy the degree requirements. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The AC program in Culinary Arts is comprised of all courses included in the parent Culinary Arts 362 AAS program with the exception of the general education classes and advanced cooking course. The Advanced Certificate Program focuses on advanced techniques and offers extensive practice utilizing contemporary and classical menus. Students will receive the ServSafe® Sanitation Certification and will be eligible for the City of Chicago and State of Illinois Sanitation certificates upon completion.

The Basic Certificate in the Culinary Arts curriculum introduces the student to the commercial kitchen environment by covering safety and sanitation procedures, basic mise en place including knife skills and station set-up, proper use and care of equipment, classical cooking terminology, standard cooking methods, stock preparation, and sauce production. This program is designed to give the student the opportunity to investigate and assess Culinary Arts as a possible career goal.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition and MATH 98 Beginning Algebra with Geometry to begin core curriculum classes.

Semester-by Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

Course	Title	Hours
Semester 1		
ENGLISH 101	Composition ¹	3
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
	Hours	16
Semester 2		
	Social and Behavioral Sciences course ¹	3
330CUL 706	Introduction to Garde Manger	4
330CUL 730	International Cooking	4
HMG 724	Hospitality Management	3
330CUL 714	Nutrition for Chefs	3
	Hours	17
Semester 3		
330CUL 709	Advanced Garde Manger	4
330CUL 717	Food Costing & Control	3
330CUL 710	Plant Based Cooking	4
	Fine Arts & Humanities course ¹	3
BIOLOGY 107	Nutrition-Consumer Education ¹	3
	Hours	17
Semester 4		
HMG 860	Hospitality Internship	4
	Humanities course (HD) ¹	3
330CUL 728	Restaurant Service	7
	Hours	14
	Total Hours	64

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General Education Requirement

This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.

Choose your courses with your College Advisor.