



# PROGRAMS OF study



## CULINARY ARTS

### ASSOCIATE IN APPLIED SCIENCE

#### Program Description

The Culinary Arts curriculum focuses on classical and nouvelle French cooking techniques with hands-on classes that encompass knife-skills, stocks and sauces, Garde-Manger, and International and American Regional Cuisine. The Culinary Arts program encourages students to be creative and artistic as part of the development of the full set of classical skills. Students will learn to prepare food with attention to balance of flavors, aroma and presentation. Routine practice of fundamental techniques and procedures ensures our students every opportunity to be successful in any culinary endeavor. We cook, taste, and talk about food everyday in our cooking labs. We focus on using fresh, local ingredients, with an emphasis on seasonality and sustainable resources. In addition to building culinary expertise, we also focus on the management concepts necessary to be a successful Executive Chef, food service manager or culinary business owner. Personnel and financial management as well as menu design, inventory and cost control are all important parts of the training required to be a professional in the culinary arts.

#### Program Learning Outcomes

Upon successful completion of the Associate of Applied Science Degree in Culinary Arts, graduates will be able to:

- Create dishes using the classical cooking and baking techniques that form the foundation of the professional kitchen.
- Identify the techniques, science and artistry behind the preparation of dishes in a professional kitchen.
- Describe and recognize the cultural and historical influences on different world cuisines.
- Research, design and prepare dishes and menus for a diversity of cultural preferences and needs.
- Research, design and prepare dishes and menus for a diversity of contemporary issues and concerns including specific health and dietary needs.
- Describe and apply techniques to ensure the safe handling and storage of food and kitchen equipment.
- Plan and create recipes and menus that match the scale and finances of various commercial/professional institutions.
- Analyze contemporary business and financial issues of a professional kitchen.
- Recognize the value of diversity in opinions, values, abilities and cultures in a professional kitchen environment.
- Operate both independently and as a team member in a professional kitchen environment.
- Develop and communicate policies designed to achieve the financial goals of a professional kitchen.



#### Career Opportunities

This program is designed to prepare students for careers in fine dining restaurants, in food and beverage management and as restaurant or culinary business owners. Upon graduation students will be prepared for progressive culinary positions including Garde-Mangers, sauté or pastry chefs and progressing to Sous-Chefs and Executive Chefs. Those wishing to look beyond the kitchen will have the knowledge and skills to pursue careers in the dining room and develop the experience to become a Food and Beverage Manager.

## CULINARY ARTS, AAS ASSOCIATE IN APPLIED SCIENCE

*The sequencing of courses in this program begins in the fall semester.*

*Students entering in the spring or summer will likely take longer than two years to complete the program.*

Curriculum Requirements: 62 Credits	Credits	Grade	Semester
<b>First Year, Fall Semester (16 Credits)</b>			
CUL 102 Introduction to Culinary Arts	3		
CUL 104 Foodservice Sanitation	3		
CUL 106 Foundational Culinary Techniques	4		
ENG 101 English Composition	3		
Core IV Math	3		
<b>First Year, Spring Semester (16 Credits)</b>			
CUL 108 Principles of Nutrition	3		
CUL 131 Culinary Operations I	3		
CUL 221 Baking, Pastry and Desserts	4		
Computer Literacy	3		
General Education Core II	3		
<b>Second Year, Fall Semester (15 Credits)</b>			
CUL 146 Garde Manger	3		
CUL 226 Advanced Culinary Arts	3		
CUL 231 Culinary Operations II	3		
BUS 115 Management I	3		
General Education Core I	3		
<b>Second Year, Spring Semester (15 Credits)</b>			
CUL 262 Old World Cuisine or CUL 264 New World Cuisine	3		
Program Elective choose 3 credits (any CUL course)	3		
General Education Core III	3		
General Education Core IV	3		
General Education Cores I-IV	3		

*Articulation agreements exist between York County Community College and various colleges and universities.  
Please, contact Career and Transfer Services for information regarding these agreements.*

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