

CULINARY ARTS

The Associate degree in Culinary Arts can be accomplished through the completion of both the Foundations of Cooking and the Foundations of Baking and Pastry certificates of achievement and general education requirements plus the requisite number of electives.

Student Learning Outcomes for this major are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Identify and apply the various stages of bread-baking.

A. GENERAL EDUCATION REQUIREMENTS

See pages 55-57 for details.

B. REQUIRED COURSES

1. All courses as follows (25.5 units):

CUL 101	Introduction to the Culinary Arts Profession
CUL 102	Principles and Practices of Basic Food Preparation
CUL 103	Food Sanitation and Safety
CUL 104	Principles and Practices of Baking and Pastry Arts
CUL 106	Principles and Practices of Intermediate Food Preparation
CUL 114	Principles and Practices of Intermediate Baking and Pastry Arts
CUL 164A	Vegetarian Cuisine
CUL 165	A Passion for Chocolate
CUL 168A	Cake Decorating I
CUL 172D	French Regional Cuisine
CUL 172F	The Food and Cooking of China

2. A minimum of 3.25 units of specified electives distributed as follows:

a. A minimum of 1.25 units selected from the following:

CUL 120	Introduction to Wine
CUL 162A	Simply Appetizers
CUL 162B	Cooking of the Fall: Soups, Stews, and Chilies
CUL 162C	Soups for All Seasons
CUL 162D	The Art of Slow Cooking
CUL 169A	The Fine Art of Sushi Making I
CUL 169B	The Fine Art of Sushi Making II
CUL 169C	Exploring the World of Pizza
CUL 171	The Art and Science of Sauces and Saucemaking
CUL 172A	Middle Eastern Cuisine
CUL 172B	The Cuisine of India
CUL 172C	Mexican Regional Cuisine
CUL 226	Food and Wine

b. A minimum of 2 units selected from the following:

CUL 163A	Home Comfort Desserts
CUL 163C	Restaurant-Style Desserts
CUL 163D	The Art of Baking Bread
CUL 163E	Making a Gingerbread House
CUL 163F	Cookie Mastery
CUL 163G	Breakfast Breads and Pastries
CUL 163H	International Breads, Pastries, Candies, and Desserts
CUL 163J	Cakes, Tortes, Fillings, and Icings
CUL 163K	The Essential Flatbreads: Naan, Injera, Tortillas, and More
CUL 163L	Pies, Tart, and Galettes
CUL 166	Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts
CUL 172E	Italian Regional Cuisine
CUL 172G	Contrasts in Flavor: Vietnamese and Thai Cooking

TOTAL UNITS IN MAJOR (including required courses) = 28.75

C. ELECTIVE UNITS to bring the total to 90.