Culinary Arts (CUL.AAS)

Degree - Associate in Applied Science

Human Services

Orchard Ridge Campus

The Culinary Arts program, accredited by the American Culinary Federation, leads to an associate degree in applied science and A.C.F. certification. The A.C.F. certification of C.C. or C.S.C. dependent on students' work experience at time of graduation. Alumni and students in the program have won prestigious awards for technical skills and industry achievement from nationally recognized associations.

The program curriculum is designed to prepare the student for a career as a culinary professional that may lead to a position as an executive chef or food and beverage manager with professional work experience. The first year emphasizes foundation skills, knowledge, and technical processes of food safety, cookery, baking, and guest services. The second year builds on student's skills to include the study and practice of classical and contemporary cuisines, pastries and skill refinement. Management principles, industry standards, human resources, and financial applications practiced in food and beverage operations will be presented throughout the curriculum.

Culinary competition opportunities are available for students who seek it. OCC competition teams are nationally recognized.

A working internship and successful completion of A.C.F. culinary skills practical exam are required for program completion. Upon graduation students must register their certification to the American Culinary Federation.

Before enrolling in the Culinary Arts program, students should review the Culinary Arts Program standards found on the following web page at www.oaklandcc.edu/culinary (http://www.oaklandcc.edu/culinary/).

Prior to the student's enrollment into CUL 1011 the student must:

- Attend Culinary Program Orientation.
- Attain ServeSafe Certification within the last 2 years or complete CUL 1010 Food Standards, Sanitation and Hygiene with a "C" or higher.

Program Webpage - Click Here (https://www.oaklandcc.edu/culinary/default.aspx)

Program Plan Example - Click Here (https://www.oaklandcc.edu/programs/plans/cul.aas.pdf)

Program Outcomes – Click Here (https://www.oaklandcc.edu/programs/outcomes/CUL.AAS.ProgramOutcomes.pdf)

Code	Title	Credit Hours
Major Requirements		
CUL 1011	Culinary Skills	2
CUL 1111	Cookery Techniques	4
CUL 1120	Butchery and Fabrication	2
CUL 1151	Baking	4
CUL 1200	Restaurant Cookery	4
CUL 1250	Pastry I	4

CUL 1300	Garde Manger		4
CUL 1400	Front House Operations I		4
CUL 2020	Food Service Cost Management		3
CUL 2030	Food Purchasing and Storage		2
CUL 2200	Modern Buffet Techniques		4
CUL 2400	Classical Restaurant		4
CUL 2410	Front House Operations II		2
CUL 2480	Event and Catering Management		3
CUL 2500	Culinary Internship		2
Required Supportive C	ourses		
HEA 1510	Nutrition		3
Complete a minimum of following:	2 credits from the		2
CUL 1050	Beginning Cake Decorating	2	
CUL 2300	Ice Carving	2	
CUL 2311	International Cuisine- Italian	2	
CUL 2312	International Cuisine - Asian	2	
CUL 2320	Wine and Spirits	3	
CUL 2330	Artisan Breads	2	
CUL 2350	Culinary Competition	2	
CUL 2360	Soups and Sauces	2	
CUL 2391	Sugar Artistry	2	
CUL 2392	Chocolate Artistry	2	
CUL 2420	Plated Dessert I	2	
			52
Total Credit Hours for Program-Related Courses			
General Education Red	uirements		
Communication / English (3-credits) *Recommended COM 1290			3
Complete 3 credits from Communication/ English courses listed in the General Education Distribution List (http:// catalog.oaklandcc.edu/graduation- requirements/general-education-distribution/ #communication-english)			
Fine Arts / Humanities (3	,		3
Complete 3 credits from Fine Arts/Humanities courses listed in the General Education Distribution List (http://catalog.oaklandcc.edu/graduation-requirements/general-education-			
distribution/#fine-arts-	,		_
Mathematics / Science (3-credits) Complete 3 credits from Mathematics/Science courses listed in the General Education Distribution List (http://catalog.oaklandcc.edu/			3
graduation-requirements/general-education-			

distribution/#mathematics-science)

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Social Science (3-credits) *Recommended 3 PSY 2630 Complete 3 credits from Social Science courses listed in the General Education Distribution List (http://catalog.oaklandcc.edu/graduationrequirements/general-education-distribution/ #social-science) Written Communication (3-credits) 3 Complete 3 credits from Written Communication courses listed in the General Education Distribution List (http://catalog.oaklandcc.edu/graduationrequirements/general-education-distribution/ #written-communication) **Total Credit Hours** 68

Course may be used to meet General Education requirements.

A minimum cumulative 2.00 grade point average (GPA) overall is required for graduation.