South Central College
Program Design

AAS 3409 Culinary Arts

Program Information

Instructional Level  Associate Degree
Career Cluster  Business Management and Administration

Description
The Culinary Arts program is designed to meet the varied needs of food service establishments. Learners are provided with a background of hot and cold food preparation, food service management, and cost control. Demonstrations and practical experience provided in our operational dining room/cafeteria permit learners to develop the necessary food preparation skills for gainful employment.

Program Student Learning Outcomes
1  Conduct safe and sanitary food preparation.
2  Operate, clean and assemble commercial kitchen and baking equipment.
3  Demonstrate proficiency in basic baking.
4  Demonstrate proficiency in basic cooking skills.
5  Prepare buffet foods and set up buffet tables and centerpieces.
6  Demonstrate advanced culinary preparation skills.
7  Demonstrate proficiency in the preparation of stocks, soups, and sauces.
8  Calculate food, beverage, and labor costs and determine menu selling prices.
9  Demonstrate knowledge of the storeroom cycle-purchasing, receiving, storage and issuance

Program Configurations

Fall Start

Credits

| Technical Course | 52 |
| Liberal Arts & Sciences | 15 |

Total Credits  67

Fall-Year 1
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>CULN 1100</td>
<td>Introduction to Foodservice</td>
<td>2</td>
<td>Technical Course</td>
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<tr>
<td>CULN 1101</td>
<td>Sanitation &amp; Food Safety</td>
<td>2</td>
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</tr>
<tr>
<td>CULN 1102</td>
<td>Culinary Math</td>
<td>1</td>
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<tr>
<td>CULN 1103</td>
<td>Culinary Fundamentals 1</td>
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<tr>
<td>CULN 1105</td>
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<td>A la Carte Cooking &amp; Production</td>
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<td>CULN 1301</td>
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<tbody>
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<td>CULN 1106</td>
<td>World Cuisine &amp; Cultures</td>
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<td>Technical Course</td>
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<tr>
<td>MKT 1800</td>
<td>Introduction to Sales</td>
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<td>Communications Elective</td>
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<td>Liberal Arts &amp; Sciences</td>
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