

CULINARY ARTS, Associate in Applied Science Degree - 1586

Business Studies Department
CIP Code: 12.0503

The Culinary Arts AAS program is designed to lead directly to employment as it provides students with instruction in food preparation, production and service in the classroom and in on-campus labs. Students gain supervised industry experience at multiple on- and off-campus commercial food and beverage operations that are both open to the public and involves both production and service rotations. This degree is accredited by the American Culinary Federation Education Foundation (ACFEF). Graduates with an ACF membership are awarded Certified Culinarian (C.C.). This program may be completed at the Harrisburg Campus through on-campus/in-person instruction.

Career Opportunities

Graduates obtain positions as chef, sous chef, and food production supervisor in restaurants, catering companies, hotels, resorts, or food service contract companies.

Competency Profile

This curriculum is designed to prepare students to:

- Apply industry sanitation and safety procedures
- Demonstrate foundational cooking techniques and knife skills
- Compose a complete meal including culinary and bakery items using standardized recipes
- Exhibit management skills in professionalism, employee relations, food and beverage service, menu design, food purchasing, inventory, and cost control
- Create working recipes based on developed flavor profiles, food costs, and nutritional values
- Demonstrate leadership and industry experience needed to be successful in a food and beverage operation

PROGRAM REQUIREMENTS (TOTAL CREDITS = 65)

General Education		Major Requirements		Other Required Courses	
ENGL 110 Foundations of Professional Writing	3	CULI 100 World of Wine	1	CIS 105 Intro to Software for Business	3
COMM 101 Effective Speaking (or)	3	CULI 102 Culinary Math	2		
COMM 203 Interpersonal Communication	(3)	CULI 107 Nutrition for Food Service	3		
Humanities & Arts Core Elective	3	CULI 110 Menu Design & Marketing	3		
Mathematics or Science Core Elective	3	CULI 113 Sanitation & Safety	2		
Social & Behavioral Sciences Core Elective	3	CULI 122 Food Purchasing	3		
First-Year-Seminar Elective – HTMT 101	3	CULI 125 Dining Room Management	3		
Wellness Elective	1	CULI 133 Culinary Arts I	5		
	19	CULI 143 Culinary Arts II	5		
		CULI 153 Culinary Arts III	5		
		CULI 205 Restaurant Operations I	2		
		CULI 230 Cost Control: Food, Beverage & Labor	3		
		CULI 251 Hospitality Supervision	3		
		CULI 291 Culinary Arts Internship	3		
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Note: Students must complete the following courses with a minimum grade of C to graduate: CULI 133, 143, 153, and 205.

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Fall Semester I		Spring Semester I		Summer I	
CULI 102	2	CULI 143	5	CULI 153	5
CULI 113	2	CULI 125	3		
CULI 133	5	CULI 205	2		
HTMT 101	3	ENGL 110	3		
		Wellness Elective	1		
Fall Semester II		Spring Semester II		Summer II	
CIS 105	3	CULI 110	3	COMM 101 or 203	3
CULI 100	1	CULI 122	3	Math/Science Core Elective	3
CULI 107	3	CULI 251	3		
CULI 230	3	CULI 291	3		
Social/Behavioral Science Core Elective	3	Humanities/Arts Core Elective	3		