

CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE (AAS)

Description

The Culinary Arts Associate of Applied Science is designed to expose students to the step-by-step process, from foundation to advanced skills, of classical and contemporary culinary techniques and to serve as a competency-based learning experience that prepares students for a successful career in the hospitality industry.

This program is accredited by the [American Culinary Federation](#).

Program Learning Outcomes

Upon successful completion of the degree, students will be able to:

1. Synthesize the process of classical and contemporary cooking techniques and demonstrate proficiently.
2. Apply flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate proficiency with equipment specific to the culinary industry.
4. Apply diligent food and beverage management, leadership, customer service, and interpersonal skills.
5. Identify and apply rigorous food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate proficiency with terminology and communication protocols specific to the culinary industry.

Entrance Requirements

Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121Z Composition I or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

Additional Costs (Beyond Standard Tuition/Fees and Textbooks)

Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see [degree requirements](#) (p. 1) for courses with these fees indicated with: *courses*¹)

Course Requirements

| Course | Title | Credits |
|--------------------------|--|---------|
| Core Requirements | | |
| BAK 101 | Introduction to Baking & Pastry ¹ | 4 |
| CUL 102 | Food Safety and Sanitation | 2 |
| CUL 104 | Applied Math for Culinary Arts | 4 |
| CUL 110 | Culinary Foundations I ¹ | 4 |
| CUL 140 | Culinary Foundations II ¹ | 4 |

| | | |
|--------------------------------------|---|--------------|
| CUL 170 | Culinary Foundations III ¹ | 4 |
| CUL 181 | Modern Garde Manger ¹ | 4 |
| CUL 200 | Comprehensive Kitchen Operations for the Restaurant Industry | 5 |
| CUL 220 | International Cuisine and Global Flavor Profiling ¹ | 4 |
| CUL 230 | Culinary Nutrition and Applied Techniques of Healthy Cooking ¹ | 3 |
| CUL 240 | Butchery ¹ | 4 |
| CUL 270 | Culinary Arts Capstone | 5 |
| CUL 280 | Culinary Arts Industry Internship | 10 |
| HM 130 | Hospitality Industry Supervision and Principles of Leadership | 4 |
| HM 150 | Procurement, Ingredient Identification and Food Cost Control | 3 |
| HM 160 | Wine and Specialty Beverage Management and Service ¹ | 4 |
| HM 190 | Dining Room Operations | 5 |
| HM 210 | Menu Composition and Analysis | 4 |
| HM 290 | Career Success and eFolio Presentation | 2 |
| WR 121Z or BA 214 | Composition I Business Communications | 3-4 |
| Culinary Specialization List | | |
| Choose 8 credits from the following: | | 8 |
| CUL 203 | Food Truck Operations | |
| CUL 225 | Applied Harvesting and Food Preservation Principles ¹ | |
| CUL 235S | Farm-to-Table and Sustainable Cuisine Practices ¹ | |
| CUL 242 | Charcuterie ¹ | |
| CUL 255S | Event Planning and Execution with Modern Banquet Cookery ¹ | |
| CUL 276A | Regional World Cuisines: Africa ¹ | |
| CUL 276C | Regional World Cuisines: Caribbean ¹ | |
| CUL 276F | Regional World Cuisines: France ¹ | |
| CUL 276G | Regional World Cuisines: Germany ¹ | |
| CUL 276I | Regional World Cuisines: Italy ¹ | |
| CUL 276J | Regional World Cuisines: Asia ¹ | |
| CUL 276S | Regional World Cuisines: Spain ¹ | |
| Total Credits | | 90-91 |

¹ Course carries a \$185 per credit fee for lab and consumable materials.

Advising Notes

Fall start is recommended.

See COCC Bookstore for culinary knife kit and complete Cascade Culinary Institute uniform.

All Culinary AAS students need to take:

- CUL 200 Comprehensive Kitchen Operations for the Restaurant Industry
- HM 190 Dining Room Operations

- Enrollment is limited in these courses. See your advisor about selecting fall, winter, or spring term for these courses.

The Culinary Arts AAS is designed for students planning to enter the workforce directly after degree completion. Transferability of course credits to other public, or private, institutions' degree programs is dependent on those institutions' policies.

Culinary program fees of \$185/credit for most lab-based courses with the CUL, BAK, or HM prefixes cover food costs and equipment maintenance. Courses associated with Elevation Restaurant (such as HM 190, CUL 200, CUL 270, BAK 265) or lecture courses (such as CUL 102, CUL 104, HM 130, HM 150, HM 290) do not have additional culinary program fees.

Performance Standards

- Academic Requirements:
 - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
 - All courses in the program must be completed with a grade of C or higher.
- Additional Requirements:
 - None

Sample Plan

First Year

| Fall | | Credits |
|----------------------|---|--------------|
| CUL 102 | Food Safety and Sanitation | 2 |
| CUL 104 | Applied Math for Culinary Arts | 4 |
| CUL 110 | Culinary Foundations I | 4 |
| WR 121Z or BA 214 | Composition I or Business Communications | 3-4 |
| Credits | | 13-14 |

| Winter | | |
|----------------|---|-----------|
| BAK 101 | Introduction to Baking & Pastry | 4 |
| CUL 140 | Culinary Foundations II | 4 |
| HM 130 | Hospitality Industry Supervision and Principles of Leadership | 4 |
| HM 150 | Procurement, Ingredient Identification and Food Cost Control | 3 |
| Credits | | 15 |

| Spring | | |
|----------------------|---|-----------|
| CUL 170 | Culinary Foundations III | 4 |
| CUL 181 | Modern Garde Manger | 4 |
| CUL 200 or HM 190 | Comprehensive Kitchen Operations for the Restaurant Industry or Dining Room Operations | 5 |
| Credits | | 13 |

| Summer | | |
|----------------|-----------------------------------|-----------|
| CUL 280 | Culinary Arts Industry Internship | 10 |
| Credits | | 10 |

Second Year

| Fall | | |
|---------|---|---|
| CUL 220 | International Cuisine and Global Flavor Profiling | 4 |

| HM 190 or CUL 200 | Dining Room Operations ¹ or Comprehensive Kitchen Operations for the Restaurant Industry | 5 |
|---|--|--------------|
| CUL 230 | Culinary Nutrition and Applied Techniques of Healthy Cooking | 3 |
| Credits | | 12 |
| Winter | | |
| CUL 240 | Butchery | 4 |
| HM 210 | Menu Composition and Analysis | 4 |
| Choose 1 course from the Culinary Specialization List | | 4 |
| Credits | | 12 |
| Spring | | |
| CUL 270 | Culinary Arts Capstone | 5 |
| HM 290 | Career Success and eFolio Presentation | 2 |
| Choose one course from the Culinary Specialization List | | 4 |
| HM 160 | Wine and Specialty Beverage Management and Service | 4 |
| Credits | | 15 |
| Total Credits | | 90-91 |

¹ HM 190 and CUL 200 may be taken in fall, winter, or spring. Enrollment is limited in these courses. See your advisor.