

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 program, 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 in the use of culinary industry-specific equipment.
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 in the use of culinary industry-specific communication.

ENTRANCE REQUIREMENTS

Academic Entrance Requirements

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

ADDITIONAL PROGRAM 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 [program requirements](#) 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 180	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	4
CUL 240	Butchery ¹	4
CUL 270	Culinary Arts Capstone	5
CUL 280	Culinary Arts Industry Internship	6
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	3
HM 290	Career Success and eFolio Presentation	2
WR 121	Academic Composition	3-4
or BA 214	Business Communications	

Culinary Specialization List

Choose 16 credits from the following:		16
BAK 210	Modern Sugar and Chocolate Decor ¹	
BAK 220	Wedding Celebration and Specialty Cakes ¹	
BAK 235S	Classical French Pastries ¹	
BAK 240	The Craft of Artisan Breads ¹	
BAK 255S	Artisan Breads with Heirloom Whole Grains ¹	
CUL 105	International Exchange Preparation	
CUL 199	Selected Topics: Culinary Arts	
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 245S	Modernist Cuisine and the Evolution of Cooking ¹	
CUL 255S	Event Planning and Execution with Modern Banquet Cookery ¹	
CUL 265S	Advanced Skill Development and Culinary Competition Mastery 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 **94-95**

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

Advising Notes

The Culinary Arts AAS is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferable to public or private baccalaureate institutions.

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 121 or BA 214	Academic Composition 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 180	Modern Garde Manger	4
CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5

Credits 13

Summer

CUL 280	Culinary Arts Industry Internship	6
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Credits 6

Second Year

Fall

CUL 220	International Cuisine and Global Flavor Profiling	4
HM 190	Dining Room Operations	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4
Choose one course from the Culinary Specialization List		4

Credits 17

Winter

CUL 240	Butchery	4
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HM 160	Wine and Specialty Beverage Management and Service	4
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Choose two courses from the Culinary Specialization List 8

Credits 16

Spring

CUL 270	Culinary Arts Capstone	5
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HM 290	Career Success and eFolio Presentation	2
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Choose one course from the Culinary Specialization List 4

HM 210	Menu Composition and Analysis	3
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Credits 14

Total Credits 94-95