

# Culinary Arts - A.A.S.

**Effective Fall 2020, Johnson & Wales University will complete its transition from a term calendar to a semester calendar. Starting with the 2020-21 catalog, all programs will represent course requirements in semester credit hours rather than quarter credit hours. Students who started on terms and will finish their degree requirements on semesters should consult with their assigned academic counselor in Student Academic Services or faculty advisor on semester transition academic planning.**

The Culinary Arts associate degree program prepares students for careers in food production and other career paths where food production serves as the foundation of success. Culinary laboratory courses focus on the progressive development and practice of culinary craft skills, product identification, and cooking methods, then expands to the study of classical and contemporary techniques and flavor profiles used in the production of the major world cuisines. Students also engage in a dining and beverage service laboratory which complements the kitchen laboratory experience and provides students with a comprehensive food production and service experience.

Upon completion of the program, graduates are expected to:

- Execute professional cooking techniques and skills needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines
- Apply sound nutritional practices related to healthful cooking by incorporating traditional ingredients and adapting classical and contemporary techniques to yield products that meet universal recognized federal and private dietary recommendations
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the "flow of the food" in food and beverage operations.
- Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food and service industry

Hands-on food production laboratory experiences are paired with professional studies courses resulting in a curriculum that is both dynamic and directly aligned with industry needs. Students learn to develop recipes, implement cost controls, apply food safety standards, and achieve a Conference for Food Protection approved Food Safety Manager Certification. General education courses engage students in critical thinking and communication practices that meet industry expectations.

The associate degree culminates with an internship experience where students gain industry experience which assists in their preparation for future careers. Students may engage in the internship experience at hotels, restaurants, country clubs, resorts, casinos, spas and workplace dining venues, and sites may be local, national or international if specific requirements are met.

Upon graduation, graduates of the program have the opportunity to gain employment in the food service industry or to further their education by continuing on to a Bachelor of Science degree program.

Graduates of the Culinary Arts associate degree program are eligible, or may apply, for entrance into the following Bachelor of Science degree programs: Culinary Arts; Culinary Arts and Food Service Management; Culinary Science & Product Development; Applied Food Science, Innovation and Technology; Culinary Nutrition; Food & Beverage Entrepreneurship or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

## Culinary Arts

A two-year program leading to an associate degree

### Major Courses

|         |  |   |
|---------|--|---|
| CUL1015 | Introduction to Culinary Foundations             | 3 |
| CUL1035 | Culinary Fundamentals                            | 3 |
| CUL1055 | Cooking in Today's Restaurant: Breakfast & Lunch | 3 |
| CUL1075 | Cooking in Today's Restaurant: Dinner            | 3 |
| CUL1095 | Cooking in the Global Marketplace                | 3 |
| CUL1345 | Foundations of Baking & Pastry                   | 3 |

|                                      |   |      |
|--------------------------------------|---|------|
| CUL1135                              | Purchasing, Product Identification & Protein Fabrication  | 3    |
| CUL1115                              | The Science of Cooking and Sensory Analysis   | 3    |
| CUL2215                              | The Craft of Garde Manger <sup>Students following the 2019/20 catalog will take this course in their first year</sup>   | 3    |
| CUL2255                              | Advanced Pastry <sup>Students following the 2019/20 catalog will take this course in their first year</sup>   | 3    |
| CUL2510                              | Contemporary Restaurant Operations and Management <sup>Will be taught in 20/21 AY as 3 semester credits</sup>   | 4.5  |
| CUL2810                              | Global à la Carte <sup>Will be taught in 20/21 AY as 3 semester credits</sup>   | 4.5  |
| <b>Applied/Experiential Learning</b> |   |      |
| COCA2799                             | College of Culinary Arts Intermediate Internship <sup>* This Internship, currently shown in the catalog as 13.5 quarter credits, will be converted in 2020-21 to 12 semester credits, equivalent to 18 quarter credits.</sup> | 18   |
| <b>Related Professional Studies</b>  |   |      |
| FSM1065                              | Food Safety and Sanitation Management <sup>**</sup>   | 1.5  |
| FSM2045                              | Introduction to Menu Planning and Cost Controls   | 4.5  |
| <b>A&amp;S Core Experience</b>       |   |      |
| Communications Foundation Courses    |   | 13.5 |
| ENG1020                              | English Composition   |      |
| ENG1021                              | Advanced Composition and Communication  |      |
| ENG1030                              | Communication Skills  |      |
| Integrative Learning                 |   | 4.5  |
| One ILS course at the 2000 level     |   |      |
| Mathematics                          |   | 4.5  |
| MATH1002                             | A Survey of College Mathematics (or higher, based on student's placement)   |      |
| Science                              |   | 4.5  |
| SCI1050                              | Nutrition   |      |
| A&S Elective                         |   | 4.5  |
| One course with an EASC attribute    |   |      |
| Total Credits                        |   | 94.5 |

\* Students advancing to the Culinary Nutrition 2+2 program at the Charlotte campus may take a 6 semester credit internship and apply CULN3155 and FSM3035 towards the rest of the credit requirements for the associate degree. If this option is chosen, please note that the associate degree will not be awarded until these Junior level courses are completed along with the other associate program requirements.

\*\* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of international options for major, minor, Arts & Sciences, and elective credit at many price points for students during the academic year and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester. Financial aid is applicable and scholarships are available. Visit the study abroad website for information, program descriptions and online applications.

### Four-Year Options:

- Applied Food Science, Innovation & Technology
- Baking & Pastry Arts
- Business Studies
- Culinary Arts and Food Service Management
- Culinary Nutrition (2+2 program)
- Food & Beverage Entrepreneurship

**Please note the following campus considerations when choosing a four-year option:**

- Applied Food Science, Innovation & Technology is only offered at the Charlotte Campus.
- Baking & Pastry Arts bachelor's degree program is only offered at the Providence Campus for day students.
- Business Studies is not available for Denver CE.
- Culinary Arts and Food Service Management is not available for Denver CE.
- The Culinary Nutrition program is offered as a 2+2 program at the Charlotte Campus. The Providence, North Miami and Denver campuses offer a four-year bachelor's degree program.

- Food & Beverage Entrepreneurship is only offered Online and at the Charlotte, North Miami and Providence campuses for day students.