

Culinary Arts - A.S.

Curriculum

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 utilizing ingredients and flavor profiles of world cuisines.
- Apply relevant food preparation techniques that incorporate traditional ingredients from global cuisines to yield food products that meet universally recognized dietary guidelines.
- 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: Applied Food Science (Charlotte campus only), Culinary Arts, Culinary Science & Product Development, Culinary Nutrition, Food & Beverage Entrepreneurship, Food & Beverage Industry Management, 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

CUL1100	Introduction to Culinary Skills and Techniques	3
CUL1210	Breakfast & Lunch Cafe	3
CUL1320	Elements of a la Minute Cooking	3
CUL1410	Contemporary Cooking & Leadership Functions	3
CUL2510	Contemporary Restaurant Operations and Management	3
CUL2610	Baking and Pastry Concepts for Culinary Operations	3
CUL2710	Banquets and Catering	3
CUL2810	Global à la Carte	3

Applied/Experiential Learning

Choose 12 credits from the following: 12

CFIT2799	College of Food Innovation & Technology Intermediate Internship
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Study Abroad ^{Sa}

Related Professional Studies

FSM1165	The Food Safety Manager *	1
FSM2045	Introduction to Menu Planning and Cost Controls	3

University Core Curriculum

Communicating		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Connecting		3
One course with the Connecting attribute (ECNG), at the 2000 level		
Measuring		3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
Exploring		3
SCI1050	Nutrition	
A&S Elective		3
One course with the Arts & Sciences elective attribute (EASC)		

Total Credits 61.0

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

^{Sa}To be eligible to count toward Applied/Experiential Learning, a Study Abroad offering must meet certain requirements. Contact JWU Global to discuss eligible Study Abroad options for this degree program.

Note: Students must pass MATH0010 Pre-Algebra or have equivalent placement scores to enroll in required math courses.

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000-level courses.

In collaboration with academic colleges Study Abroad offer several options, direct enroll with international universities, domestic and digital options meet with a Study Abroad Advisor to learn more about how your major, minor, free electives, experiential learning and transferable courses would benefit by a Study Abroad program. There are many options for students during a semester, spring and/or summer breaks. Faculty-led, exchange, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied, and some partners offer external scholarships. Visit the study abroad website for information, program descriptions and online applications. Where will you go? Wherever you decide, make the best of your educational journey!

Admissions Requirements

Please see a campus catalog for Admissions Requirements for this program.