

Culinary Arts - B.S.

The Culinary Arts bachelor's degree program prepares students for the many careers that evolve from the knowledge of food, food preparation and the need for leadership competency in culinary-focused businesses. The Culinary Arts bachelor's degree provides students with an exceptional program of study that delivers a world-class culinary arts education, opportunities to explore and practice current industry trends, related professional competencies, elective credits within or outside of the major, and a required advanced food-industry experience, complemented by a comprehensive Arts & Sciences Core Experience.

Upon the completion of the program, graduates are expected to:

- Create, execute and evaluate concepts and menus applying professional craft skills and techniques utilizing conscious sourcing to maximize profits while maintaining food integrity.
- Differentiate communication strategies and leadership styles used to effectively lead a globally diverse workforce within culinary-focused businesses.
- Evaluate food safety hazards and implement corrective actions as necessary following the FDA Model Food Code and Hazard Analysis and Critical Control Point (HACCP) principles.
- Critique financial documents related to food cost, labor cost and culinary operations to safeguard an economically sustainable business.

Culinary laboratory classes offered throughout the program provide students with an opportunity to continuously develop their craft, and to develop confidence and coordination working within a professional kitchen. Credentialed faculty share their professional expertise within state-of-the-art culinary laboratories, providing an educational environment that promotes student learning and assists students in achieving their place within the culinary profession.

Professional competencies, presented in the academic classroom and practiced in upper-level laboratory class settings, include financial and human resource management, food safety, self-discipline, effective communication and other attributes necessary to effectively lead teams within food service organizations.

Elective credits, within or outside of the major, allow students to explore diverse topics within the food industry or focus their passion in a specialized area of study. The opportunities are vast and include farm-to-table cookery, baking and pastry, beverage service, brewing, sommelier, nutrition, business, professional communication and more.

One of the highlights of the Culinary Arts bachelor's degree program is the requirement to participate in an advanced industry experience within diverse, domestic or international food service operations. Students work alongside an industry professional in a food service operation, while guided by a university faculty member, allowing students to continue to develop their craft and practice professional competencies.

Culinary Arts

A four-year program leading to a bachelor of science degree

Culinary Foundations

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

Major Courses

CUL3131	Chef-Driven Contemporary Casual Concepts	3
CUL3141	Corporate Dining Concepts	3
CUL3151	Chef-Driven Fine Dining Concepts	3
CUL4115	Culinary Capstone: The Professional Kitchen	3

Applied/Experiential Learning

CFIT4799	College of Food Innovation & Technology Advanced Internship	12
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Related Professional Studies

CAR0010	Career Management	1
FSM1165	The Food Safety Manager *	1
FSM2045	Introduction to Menu Planning and Cost Controls	3

FSM3035	Supervision for Food Service Professionals	3
FSM3040	Food Service Financial Systems	3
FSM3175	Advanced Food Safety, HACCP and Special Processes	3
FSM3215	Culinary Operations and Facility Management	3

A&S Core Experience

Communications Foundation Courses		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at the 2000 level, and one at the 4000 level		
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST, HUM, LIT or REL		
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
SCI1050	Nutrition	
Social Sciences		6
SOC3020	Culture and Food	
One course from ANTH, ECON, GEND, LEAD, PSCI, RES, or PSYC		
A&S Electives		6
Two courses with an EASC attribute		
Free Electives #		
15 credits selected from 1000–4999 numbered offerings within the university		15
Total Credits		122.0

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

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

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

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?