

# Culinary Arts - B.S.

## Curriculum

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

Choose 12 credits from the following:		12
CFIT4799	College of Food Innovation & Technology Advanced Internship	
DEE3999	Directed Experiential Education <sup>D</sup>	

Study Abroad<sup>Sa</sup>

### Related Professional Studies

CAR0010	Career Management	1
FSM1165	The Food Safety Manager <sup>*</sup>	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
FYS1020	First-Year Seminar	1

### 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, PSYC or RES		
A&S Electives		6
Two courses with an EASC attribute		
<b>Free Electives<sup>#</sup></b>		
15 credits selected from 1000–4999 numbered offerings within the university		15

**Total Credits** **123.0**

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

<sup>D</sup> Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

<sup>Sa</sup>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.

<sup>#</sup> 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 students who qualify for the J2 program, up to four graduate 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 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 across all JWU campuses, JWU Global Study Abroad programs offer a variety of international, domestic, and digital options for major, minor, free electives, experiential learning, and transferable courses. There are many affordable options for students during a semester, winter session, spring and/or summer breaks. 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 some partners offer external scholarships. Premiere programs do not qualify for JWU scholarships or grants; however federal aid is available. 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!

## Accelerated Program Options

### J2 Program

The JWU J2 program allows qualified students enrolled in a matriculating undergraduate program to take graduate level courses at JWU. Students interested in pursuing this option should meet with their academic advisor to discuss their interest, qualifications, and plans. The undergraduate student may take up to four graduate courses (maximum 12 credits) and are limited to 6 credits a semester and 3 credits per session (Fall Session I and Fall Session II).

The completion of graduate credits to fulfill undergraduate program requirements does not guarantee acceptance into the graduate program after completion of the baccalaureate degree. Matriculating undergraduate students who wish to formally enroll in a graduate program, must fulfill all requirements for entrance into the intended graduate program and complete a graduate program application.

**Note:** Not all graduate courses are included as part of this policy. Courses offered as part of the Masters of Arts in Teaching, Masters of Education, Masters of Science in Physician Assistant Studies and doctoral courses are excluded from this policy and are restricted to program majors only. Additional courses and/or programs as determined by individual colleges may also have restricted access.

#### Eligibility Criteria:

To be eligible to enroll in graduate level courses (excludes: Masters of Arts in Teaching, Masters of Education, Masters of Science in Physician Assistant Studies, doctoral courses and other programs as outlined by the colleges).

Undergraduate students must meet the following criteria:

- Undergraduate cumulative GPA of 3.00 or higher
- Completed & registered undergraduate credits at least 90 credits
- Meet the individual course prerequisites

**Appeal to Eligibility Criteria:** College Dean or designee will receive a copy of the Petition Form, Student's GPS and email requesting appeal if the student requests to appeal the GPA or earned/registered credit criteria. College Dean / designee will review and determine approval.

These courses carry graduate credit and will replace undergraduate degree requirements when applicable, traditionally free-electives (maximum of 12 credits). The course will be applied to the undergraduate degree in the order in which they are taken (if required) and will also be applied towards both the students undergraduate and graduate GPA.

Students should maintain enrollment in at least 12 credits of undergraduate coursework to maintain full-time status; graduate course enrollment is not calculated into undergraduate full-time status. For students already attending full-time as undergraduates (12 credits or more) and paying the full-time tuition, the graduate credits will be included in full-time tuition fee. Students attending part-time (11 credits or less) will pay the cost per-credit undergraduate tuition for the graduate course.

Course registration will be based on space availability and students enrolled in graduate level courses will be required to maintain good academic standing at the undergraduate and graduate level.