

CULINARY ARTS, ASSOCIATE IN APPLIED SCIENCE (CUL)

Effective: Spring 2016

The Culinary Arts, A.A.S. program prepares students for employment in various segments of the foodservice industry in positions such as restaurant chef, banquet chef, sous chef, kitchen manager, production cook, line cook and prep cook. The program includes academic courses, skills development in kitchen lab courses and practical internship experience.

Program Outcomes

Upon successful completion of this program, students should be able to:

- Demonstrate knowledge and use of foodservice and culinary terminology.
- Exhibit the ability to identify various food products and their common uses.
- Demonstrate various cooking methods and appropriate presentation techniques.
- Demonstrate the ability to properly use and care for professional food service equipment and culinary tools.
- Produce foods that meet employers' standards and satisfy consumer demands.
- Exhibit ability to produce various ethnic and regional cuisines.
- Demonstrate the ability to apply principles of good nutrition in producing foods that meet consumer demands.
- Demonstrate knowledge of safe and food handling practices; receive food handlers' sanitation certification.
- Seek successful employment in a wide variety of commercial and non-commercial food service operations.
- Demonstrate accepted practices and procedures required for planning, operation and record keeping as applied in a restaurant, catering or food service operation.

Full-Time Academic Plan

First Semester		Hours
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Professional Cooking I	3
CUL 150	Baking and Pastry Foundations I	3
ENG 100	English Composition I	3
Select one of the following:		3-4
BUS 104	Mathematics for Business	
Any Quantitative Reasoning designated course		
Hours		15-16
Second Semester		Hours
CUL 210	Foodservice Purchasing	3
CUL 215	Menu Planning and Cost Control	3
CUL 230	Professional Cooking II	3
Select one of the following:		3
CS 100	Introduction to Information Technology	3
Any Information Technology designated course		
Any Global Understanding designated course		3
Hours		18
Third Semester		Hours
HRM 100	Introduction to Hospitality	3
CUL 151	Baking and Pastry Foundations II	3

CUL 231	Garde Manger	3
Select one of the following:		3
BUS 130	Business Communication	
Any Oral Communication designated course		
Any Scientific Inquiry designated science course		4
Hours		16
Fourth Semester		
CUL 199	Culinary Externship	3
HRM 253	Restaurant Management	3
CUL 220	Nutrition and the Hospitality Industry	3
CUL 232	International Cuisine	3
Select one of the following:		3
SOC 110	Introduction to Sociology	
Any Diversity and Social Justice designated course		
Hours		15
Total Hours		64-65

Notes

Quantitative Reasoning designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#QR_Course_List).

Information Technology designated courses. (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IT_Course_List)

Global Understanding designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#GU_Course_List).

Oral Communication designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#OC_Course_List).

Scientific Inquiry designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#SR_Course_List).

Diversity and Social Justice designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#DJ_Course_List).

Part-Time Academic Plan

Course	Title	Hours
First Semester		
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Culinary Foundations I	3
CUL 150	Baking and Pastry Foundations I	3
Hours		9
Second Semester		
ENG 100	English Composition I	3
Select one of the following:		3-4
BUS 104	Mathematics for Business	
Any Quantitative Reasoning designated course		
CUL 210	Foodservice Purchasing	3
Hours		9-10
Third Semester		
CUL 215	Menu Planning and Cost Control	3
CUL 230	Culinary Foundations II	3
Select one of the following:		3
CS 100	Introduction to Information Technology	

Any Information Technology designated course		
Hours		9
Fourth Semester		
Any Global Understanding designated course		3
HRM 100	Introduction to Hospitality	3
CUL 151	Baking and Pastry Foundations II	3
Hours		9
Fifth Semester		
CUL 231	Garde Manger	3
Select one of the following:		3
BUS 130	Business Communication	
Any Oral Communication designated course		
Any Scientific Inquiry designated science course		4
Hours		10
Sixth Semester		
CUL 199	Culinary Externship	3
HRM 253	Restaurant Management	3
CUL 220	Nutrition and the Hospitality Industry	3
Hours		9
Seventh Semester		
CUL 232	International Cuisine	3
Select one of the following:		3
SOC 110	Introduction to Sociology	
Any Diversity and Social Justice designated course		
Hours		6
Total Hours		61-62

Quantitative Reasoning designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#QR_Course_List).

Information Technology designated courses. (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IT_Course_List)

Global Understanding designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#GU_Course_List).

Oral Communication designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#OC_Course_List).

Scientific Inquiry designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#SR_Course_List).

Diversity and Social Justice designated courses (https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#DJ_Course_List).

Campus Locations

CHESTER COUNTY

Brandywine Campus

DELAWARE COUNTY

Cooking classes at Widner University

Career