

**CULINARY ARTS \***  
**ASSOCIATE OF APPLIED SCIENCE**  
**Quarter Credit Hours Required = 96**



Virginia College's Associate of Applied Science degree in Culinary Arts is designed to provide students with a diversified education in culinary arts. This American Culinary Federation-accredited program provides hands-on realistic training and follows the program guidelines prescribed by the American Culinary Federation Accrediting Commission. It is designed to provide learning experiences that offer students a solid background of practical training in various culinary disciplines directly related to the hospitality/food service industry. Students should learn fundamental, intermediate, and advanced food production skills, fundamental baking skills, garde manger, viniculture, and food service management skills. This comprehensive training provides graduates with the fundamental skills necessary to adapt to the culinary career path they choose to follow.

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

- demonstrate an understanding of the hospitality/food service industry and career opportunities in the field;
- establish and maintain high standards of personal and industry sanitation and safety;
- conform to professional standards in personal appearance and demonstrate ethical behavior;
- perform math functions necessary for food service operations;
- define concepts and procedures for purchasing, receiving, storage, and inventory;
- demonstrate proper techniques in cooking and baking skills to produce high-quality products;
- apply nutrition principles to menu planning and food production for a variety of customers;
- perform dining room service functions and set and maintain service standards for various customers;
- demonstrate administrative and leadership skills related to communications and interpersonal skills;
- identify methods for controlling bar/lounge operations including beverage identification, wine and food affinity, and responsible legal beverage service;
- apply principles of menu planning and design to the development of various menus and operations;
- utilize computers and software appropriate to industry;
- describe the origin of various cuisines and their relationship to history and cultural development; and
- coordinate a successful job search.

<b>FOUNDATION:</b>		<b>Quarter Credit Hours</b>
BUS 1770	Customer Service .....	4
EDU 1010	Learning Framework .....	4
EDU 1020	Career Exploration/Planning .....	4
<b>Total Minimum Required Foundation Credits .....</b>		<b>12</b>

<b>AREA OF CONCENTRATION:</b>		
CUL 1000	Fundamental Culinary Arts .....	9
CUL 1150	Food Science: Nutrition and Cooking .....	4
CUL 1250	Purchasing from a Cultural Perspective .....	4
CUL 1350	Intermediate Culinary Arts .....	9
CUL 1450	Advanced Culinary Arts .....	9
CUL 1500	Culture and Cuisine .....	2
CUL 2400	Supervision in the Hospitality Industry .....	4
CUL 2550	Viniculture and Beverage Service .....	4
CUL 2560	Facilities Management and Menu Planning .....	4
CUL 2575	Marketing and Cost Control .....	4
CUL 2800	Culinary Externship .....	6
PBC 1550	Fundamental Pastry Arts .....	9
<b>Total Minimum Required Area of Concentration Credits .....</b>		<b>68</b>

<b>GENERAL EDUCATION:</b>		
These courses are to be selected in consultation with the Program Director so as to effectuate a balanced educational program. Select a total (minimum) of 16 credit hours as indicated below:		
Communications .....		8
Mathematics .....		4
Social and Behavioral Sciences .....		4
<b>Total Minimum Required General Education Credits .....</b>		<b>16</b>

**TOTAL MINIMUM QUARTER CREDIT HOURS REQUIRED ..... 96**

***\*Some courses in the Culinary Arts associate's degree program must be taken at a Virginia College campus or transferred in from a comparable culinary program. Certain other courses are offered only through online delivery.***