

Culinary Arts Management - Baking and Pastry Arts track

Associate in Occupational Studies Degree

This program prepares students for positions in the food service industry, including skills and knowledge in food preparation, baking, and catering. With experience and additional training, students may be qualified for positions leading to sous chef, executive chef, and/or kitchen (production) manager or catering manager. Instruction in this program takes place primarily at the Rome Campus.

Total Credit Hours: 63

First Semester

CF100 College Foundations Seminar	1.0
FS103 Culinary Fundamentals 1	4.0
FS121 Baking 1	4.0
FS150 Safety & Sanitation	2.0
FS160 Dining Room Service (a)	3.0
FS151 Culinary Math	2.0

Second Semester

FS152 Culinary Nutrition	2.0
FS205 Baking 2	4.0
FS225 Advanced Bread Baking	3.0
FS141 Purchase/Hospitality	3.0
HT101 Intro to Hospitality Industry (a)	3.0

Third Semester

FS208 Classical Cakes and Tortes	3.0
FS209 Bakeshop Operations 1	4.0
FS233 Prin Food Marketing	3.0
FS202 Menu & Facilities Planning	3.0
HT215 Supv Leadership in Hosp	3.0

Fourth Semester

FS258 Advanced Bakeshop	3.0
FS259 Bakeshop Operations 2	4.0
FS260 Topics in Culinary Arts	3.0
FS242 Bev&Bartendg Mgmt	3.0
FS290 Food Service Internship	3.0

(a) FS160 Dining Room Service and HT101 Introduction to the Hospitality Industry are interchangeable but both classes must be taken in the first year of study.

Students in the hospitality programs are required to be in full uniform in each laboratory class. The uniform consists of a double-breasted, long-sleeved white chef's coat, black and white checked pants, chef's hat, and a white apron. Shoes are to be of firm leather with a slip-resistant sole. Beards and mustaches are to be neatly trimmed. Beard guard required.