

# Culinary Arts Management

## 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
FS153 Culinary Fundamentals 2	4.0
FS154 Garde Manger	3.0
FS141 Purchase/Hospitality	3.0
HT101 Intro to Hospitality Industry (a)	3.0

#### Third Semester

FS206 American Regional Cuisine	3.0
FS207 Restaurant 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

FS256 International Cuisine	3.0
FS257 Restaurant 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.

## Micro-credential Options

### Kitchen Competencies:

This micro-credential will provide a early milestone for our Culinary Arts students as well as a credential for workforce development based on

meetings with area employers looking for a specific skill set for their operation. Courses include:

- FS103 Culinary Fundamentals 1 - 4 cr.
- FS150 Safety and Sanitation - 2 cr.
- FS153 Culinary Fundamentals 2 - 4 cr.

### Introduction to Baking:

This micro-credential will provide an early milestone for our pastry arts students as well as a credential for workforce development based on meetings with area employers looking for a specific skill set for their operations This the first of two micro credentials in baking. Courses include:

- FS121 Baking 1 - 4 cr.
- FS205 Baking 2 - 4 cr.
- FS209 Bakeshop Operations 1 - 4 cr.

### Advanced Baking:

This micro-credential will provide a mid-program milestone for our Pastry Arts students as well as a credential for workforce development based on meetings with area employers looking for a specific skill set for their operations This is the second of two micro-credentials in baking. Courses include:

- FS208 Classical Cakes and Tortes - 3 cr.
- FS225 Advanced Bread Baking - 3 cr.
- FS258 Advanced Bakeshop - 3 cr.