Culinary Arts
Associate in Applied Science
Business Division
Office: Curtice-Mott Complex CM2133
Phone: (810) 762-0429

This program prepares the student for mid-level cook positions and entry chef positions. It combines food industry training and experience with specific interdisciplinary study. The program offers students an opportunity to learn and practice basic and advanced technical skills in food preparation and service, food identification, nutrition, and food and beverage composition. Students will acquire supervisory skills to better utilize human and physical resources in food service operations and will gain experience in proper use and maintenance of professional food service equipment. They will become familiar with the layout and work flow of professional kitchens and develop a sense of professionalism and quality.

Occupational Specialty Courses

<table>
<thead>
<tr>
<th>COURSE</th>
<th>DESCRIPTION</th>
<th>CR</th>
<th>CT</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULA-101</td>
<td>Culinary Knife Skills</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>FMG.-102</td>
<td>Applied Sanitation</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>CULA-103</td>
<td>Introduction to Ala Carte Dining</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>FMG.-104</td>
<td>Food Service Math</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>CULA-105</td>
<td>Intro to Professional Cookery</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>CULA-106</td>
<td>Professional Cookery I</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>CULA-107</td>
<td>A la Carte Dining/Tableservice</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>CULA-108</td>
<td>Nutrition and Menu Planning</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>CULA-109</td>
<td>Catering Techniques</td>
<td>3</td>
<td>3</td>
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<tr>
<td>CULA-111</td>
<td>Garde Manger I</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>FMG.-114</td>
<td>Meat Fabrication &amp; Identification</td>
<td>2</td>
<td>2</td>
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<tr>
<td>CULA-201</td>
<td>Automated Purchasing and Cost Control</td>
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<tr>
<td>FMGM-202</td>
<td>Food Service Organization and Management</td>
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<td>3</td>
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<tr>
<td>CULA-203</td>
<td>Buffets and Banquets</td>
<td>2</td>
<td>2</td>
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<tr>
<td>CULA-205</td>
<td>International Cuisine</td>
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<tr>
<td>CULA-207</td>
<td>Garde Manger II</td>
<td>6</td>
<td>6</td>
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<tr>
<td>CULA-209</td>
<td>Cooperative Education/Internship</td>
<td>4</td>
<td>4</td>
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<tr>
<td>CULA-210</td>
<td>Food and Wine Pairing</td>
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</table>

GROUP TOTAL 64 64

General Education Requirements (minimum of 18 credits required)

<table>
<thead>
<tr>
<th>COURSE</th>
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<tbody>
<tr>
<td>ENGL-101</td>
<td>English Composition I</td>
<td>3</td>
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<table>
<thead>
<tr>
<th>Humanities (3 credits)</th>
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<td>COMM-131</td>
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<table>
<thead>
<tr>
<th>Social Science (3 credits)</th>
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<tbody>
<tr>
<td>PSYC-281</td>
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<table>
<thead>
<tr>
<th>Mathematics (3-4 credits)</th>
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<tbody>
<tr>
<td>MATH-110</td>
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</table>

Additional General Education Credits to Fulfill General Education Requirements
Credits should be selected according to your degree program from Humanities, Social Science, Math, Natural Science, and Information Technology

GROUP TOTAL 18 18

PROGRAM TOTAL 88 88

Related Requirement Courses

<table>
<thead>
<tr>
<th>COURSE</th>
<th>DESCRIPTION</th>
<th>CR</th>
<th>CT</th>
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<tbody>
<tr>
<td>BUSN-104</td>
<td>Introduction to Business</td>
<td>3</td>
<td>3</td>
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<tr>
<td>MGMT-183</td>
<td>Small Business Management</td>
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GROUP TOTAL 6 6

Recommended Elective Courses

<table>
<thead>
<tr>
<th>COURSE</th>
<th>DESCRIPTION</th>
<th>CR</th>
<th>CT</th>
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<tr>
<td>Plus 5 additional general education credits</td>
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GROUP TOTAL 5 5