



Culinary and Baking Arts

Program Information

Degree Type: AOS

Program Code: CBAR

Degree Worksheet PDF:  [2023_2024_cbar.pdf \[1\]](#)

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CBAR



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The AOS Culinary and Baking Arts program will offer a technically oriented degree choice for students seeking to learn the skills necessary for employment upon program completion. The AOS CBAR will include core Culinary Arts classes, a business course specific to hospitality and culinary arts, as well as a required internship experience. Students in this degree will have the opportunity to refine their cooking and serving skills while working directly with the public. Students will have the opportunity to use their skills through internship opportunities and partnership events with many local restaurants, hotels, and culinary specific charity events. Culinary Arts as a Fall start only program.

Cr.	Course Title	Course Code
1-2	FRESHMAN EXPERIENCE	HRD100 HRD100A or HRD110
3	Introduction to College Writing	ENG101
3	BUSINESS OR HOSPITALITY ELECTIVE	Choose from: BUS102 , BUS103 , HOS181 or HOS193
1	Sanitation	CUL125 (Fall only)
4	Basic Food Preparation I	CUL127 (Fall only)
4	Basic Food Preparation II	CUL128 (Spring only - Prereq Required)
3	Baking Techniques	CUL130
2	Casual Dining Room Service	CUL131 (to be taken in 1st two semesters)
3	Advanced Baking Techniques	CUL132 (Prereq Required)
2	Fine Dining Room Service	CUL133 (to be taken in 1st two semesters)
3	Garde Manger	CUL134 (Fall only - Prereq Required)
2	Food Specification & Control	CUL135
4	Advanced Food Service I	CUL137 (Fall only - Prereq Required)
4	Advanced Food Service II	CUL138 (Spring only - Prereq Required)
3	Pastry and Dessert Preparation	CUL139 (Spring only - Prereq Required)
2	Culinary Math Applications	CUL141 (Spring Only)
3	Sauce Theory I	CUL142 (Spring only - Prereq



		Required)
4	Menu Design and Pairing	CUL144 (Prereq Required)
3	Butchering	CUL149 (Fall only - Prereq Required)
4	CULINARY ARTS ELECTIVE	CUL140 (Spring only) CUL143 (Fall only) CUL146 (Prereq Required) CUL147 (Spring only - Prereq Required) CUL148 (Fall only - Prereq Required)
3	Culinary Arts Internship	CUL178 (Prereq Required)
61	Minimum credits required for graduation	

Recommended First Year	
First Semester	
1-2	HRD100, HRD100A or HRD110
1	CUL125
4	CUL127
3	CUL130
2	CUL131 (See Note 2)
2	CUL135 (See Note 3)
2	CUL140 or CUL143 (See Note 4)
1	CUL178 (See Note 5)
Second Semester	
3	ENG101
4	CUL128
3	CUL132
2	CUL133 (See Note 2)
2	CUL141
2	CUL178 (See Note 5)
Recommended Second Year	
Third Semester	
3	CUL134
4	CUL137
2	CUL146 or CUL148 (See Note 6)
4	CUL144
3	CUL149
Fourth Semester	
3	BUS102, BUS103, HOS 181 or HOS 193
4	CUL138
3	CUL139
3	CUL142
2	CUL146 or CUL147 (See Note 6)

NOTES

1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New



York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.

2. Students must take CUL131 and CUL133 in the first academic year but not same semester, either in the fall or spring.
3. CUL135 must be met in the first academic year either in the fall or spring semester.
4. Choices of Culinary Arts electives CUL140 or CUL143 must be taken in the first academic year.
5. Students must be enrolled in CUL 127 to register for 1 credit, enrolled in CUL 128 to register for 2 credits and have completed CUL 128 prior to enrolling for 3 credits. Internship site will be set up with instructor approval.
6. Choice of Culinary Arts electives CUL 146, CUL 147 or CUL 148 must be taken in the second academic year.

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