

Culinary Arts AAS (CART)

| Catalog: 2018-2019 | | | | Effective Date: 9/01/2018 | | | |
|--------------------|---|--|-------------|---------------------------|----------|--|--|
| CR | COURSE | COURSE TITLE | SUNY GEN ED | TR | SEMESTER | | |
| 1-2 | HRD 100, HRD 100A or HRD 110 | FRESHMAN EXPERIENCE | | | | | |
| 3 | ENG 101 or ENG 100A & B | <i>Introduction to College Writing or Writing Reading Workshop A/B</i> | GEBC | | | | |
| 3 | SUNY GEN ED Basic Communication ENG 102, ENG 103, ENG 104, ENG 105, ENG 106, ENG 107, ENG 108, ENG 109 or ENG 110 | | GEBC | | | | |
| 3 | Mathematics | | | | | | |
| 3-4 | Lab Science | | | | | | |
| 3 | Social Science | | | | | | |
| 3 | Social Science | | | | | | |
| 3 | Choose from: BUS 102, BUS 103, BUS 165 or ECO 101 | BUSINESS ELECTIVE | | | | | |
| 1 | CUL 125 (Fall only) | <i>Sanitation</i> | | | | | |
| 4 | CUL 127 (Fall only) | <i>Basic Food Preparation I</i> | | | | | |
| 4 | CUL 128 (Spring only - Prereq Required) | <i>Basic Food Preparation II</i> | | | | | |
| 3 | CUL 130 | <i>Baking Techniques</i> | | | | | |
| 2 | CUL 131 (to be taken in 1 st two semesters) | <i>Casual Dining Room Service</i> | | | | | |
| 2 | CUL 133 | <i>Fine Dining Room Service</i> | | | | | |
| 3 | CUL 132 (Prereq Required) | <i>Advanced Baking Techniques</i> | | | | | |
| 2 | CUL 135 (to be taken in 1 st two semesters) | <i>Food Specification and Control</i> | | | | | |
| 4 | CUL 137 (Fall only - Prereq Required) | <i>Advanced Food Service I</i> | | | | | |
| 4 | CUL 138 (Spring only - Prereq Required) | <i>Advanced Food Service II</i> | | | | | |
| 4 | Choose 2 from: CUL 140 (Spring only) CUL 143 (Fall only) CUL 148 (Prereq Required) | CULINARY ARTS ELECTIVE | | | | | |
| 2 | CUL 141 (Spring only) | <i>Mathematical Applications for the Food Service Profession</i> | | | | | |
| 2 | CUL 142 (Prereq Required) | <i>Sauce Theory I</i> | | | | | |
| 1 | CUL 146 (Prereq Required) | <i>Contemporary Culinary Trends</i> | | | | | |
| 3 | CUL 178 (Prereq Required) | <i>Culinary Arts Internship</i> | | | | | |
| 3 | Liberal Arts and Sciences | | | | | | |
| 64 | Minimum credits required for graduation | | | | | | |

Note: Please review the back of this form for additional information.

| ❖ COURSE PREREQUISITES: | | | |
|--------------------------------|-------------------------------------|----------------|---|
| CUL 128 | CUL 127 or permission of instructor | CUL 142 | CUL 127 with C or better |
| CUL 132 | CUL 130 or permission of instructor | CUL 146 | CUL 128 |
| CUL 137 | CUL 128 or permission of instructor | CUL 148 | CUL 127 |
| CUL 138 | CUL 137 or permission of instructor | CUL 178 | 32 earned credit hours; 18 credits in the major |

| ❖ RECOMMENDED SEQUENCE: | | | |
|--------------------------------|------------------------------|------------------------|--|
| FIRST YEAR | | | |
| First Semester | | Second Semester | |
| 1-2 | HRD 100, HRD 100A or HRD 110 | | |
| 3 | ENG 101 or ENG 100 A & B | 3 | ENG 102-ENG 110 |
| 1 | CUL 125 | 4 | CUL 128 |
| 4 | CUL 127 | 3 | CUL 132 |
| 3 | CUL 130 | 2 | CUL 133 (See Note 2) |
| 2 | CUL 131 (See Note 2) | 2 | CUL 141 |
| 2 | CUL 135 (See Note 3) | 2 | Culinary Arts elective |
| SECOND YEAR | | | |
| Third Semester | | Fourth Semester | |
| 3 | CUL 178 (See Note 5) | 3 | Social Science |
| 4 | CUL 137 | 4 | CUL 138 |
| 1 | CUL 146 (See Note 4) | 3 | BUS 102, BUS 103, BUS 181 or BUS 193 |
| 3 | Social Science | 3-4 | Lab Science |
| 3 | Mathematics (See Note 6) | 2 | Culinary Arts elective (See Notes 4 and 7) |
| 3 | Liberal Arts and Sciences | | |

- NOTES:**
- 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.
 - Students must take CUL131 and CUL133 in the first academic year but not same semester, either in the fall or spring.
 - CUL135 must be met in the first academic year either in the fall or spring semester.
 - CUL140, CUL143, CUL146, CUL148 can be taken after the required prerequisite culinary courses pending on student interests.
 - Students may register for CUL178 Internship after completing 32 credit hours, 18 of which are in their major. Internship site will be set up with instructor approval.
 - Paul Smith's College transfer students: A student must complete six credits of mathematics from Adirondack; MAT 108, MAT 109 or MAT 127 are recommended. Please see an advisor for articulation agreement details.
 - Johnson & Wales transfer students: Students should take CUL 142 and CUL 143 - see advisor for articulation agreement details.
 - SUNY Cobleskill transfer students: Please see an advisor for articulation agreement details.

❖ **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degreerequirements>

❖ **FINANCIAL AID RECIPIENTS:** A student **must** choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions.

❖ **SUNY GEN ED KNOWLEDGE AREAS:** See <http://catalog.sunyacc.edu/academics/generaleducation>

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|-------------------------------|-----------------------------------|
| ❖ Mathematics (GEMA) | ❖ Other World Civilization (GEOC) |
| ❖ Natural Sciences (GENS) | ❖ Humanities (GEHU) |
| ❖ Social Sciences (GESS) | ❖ The Arts (GETA) |
| ❖ American History (GEAH) | ❖ Foreign Languages (GEFL) |
| ❖ Western Civilization (GEWC) | ❖ Basic Communication (GEBC) |