

## Culinary Arts AAS (CART)

Catalog: 2022-2023			Effective Date: 9/01/2021				
CR	COURSE	COURSE TITLE	SUNY GEN ED	TR	SEMESTER		
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE					
3	ENG 101	<i>Introduction to College Writing</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	Science						
3	Social Science						
3	Social Science						
3	Choose from: BUS 102, BUS 103, HOS 181, HOS 193	BUSINESS OR HOSPITALITY 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 <sup>st</sup> two semesters)	<i>Casual Dining Room Service</i>					
2	CUL 133 (to be taken in 1 <sup>st</sup> two semesters)	<i>Fine Dining Room Service</i>					
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>					
2	CUL 135 (to be taken in 1 <sup>st</sup> 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>					
2	Choose 1 from: CUL 140 (Spring only) CUL 143 (Fall only) CUL 146 (Prereq Required) CUL 148 (Prereq Required)	CULINARY ARTS ELECTIVE					
2	CUL 141 (Spring only)	<i>Culinary Math Applications</i>					
3	CUL 142 (Prereq Required)	<i>Sauce Theory I</i>					
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>					
3	Liberal Arts and Sciences						
<b>64</b>	<b>Minimum credits required for graduation</b>						

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

## Notes on Culinary Arts AAS (CART)

<b>❖ COURSE PREREQUISITES:</b>			
<b>CUL 128</b>	CUL 127 or permission of instructor	<b>CUL 142</b>	CUL 127 with C or better
<b>CUL 132</b>	CUL 130 or permission of instructor	<b>CUL 146</b>	CUL 128
<b>CUL 137</b>	CUL 128 or permission of instructor	<b>CUL 148</b>	CUL 127
<b>CUL 138</b>	CUL 137 or permission of instructor	<b>CUL 178</b>	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.

<b>❖ RECOMMENDED SEQUENCE:</b>			
<b>FIRST YEAR</b>			
<b>First Semester</b>		<b>Second Semester</b>	
1-2	HRD 100, HRD 100A or HRD 110		
3	ENG 101	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	CUL 178 (See Note 4)
1	CUL 178 (See Note 4)		
<b>SECOND YEAR</b>			
<b>Third Semester</b>		<b>Fourth Semester</b>	
4	CUL 137	3	Social Science
2	Culinary Arts Elective (See Note 5 and 7)	4	CUL 138
3	Social Science	3	BUS 102, BUS 103, HOS 181 or HOS 193
3	Mathematics (See Note 6)	3-4	Science
3	Liberal Arts and Sciences	3	CUL 142

**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 CUL 131 and CUL 133 in the first academic year but not same semester, either in the fall or spring.
3. CUL 135 must be met in the first academic year either in the fall or spring semester.
4. 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.
5. CUL 140 (Spring only), CUL 143 Fall only), CUL 146, CUL 148 can be taken after the required prerequisite culinary courses pending on student interests.
6. 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.
7. Johnson & Wales transfer students: Students should take CUL 142 and CUL 143 - see advisor for articulation agreement details.
8. 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>

❖ Basic Communication (GEBC)