



Culinary Arts

Program Information

Degree Type: AAS**Program Code:** CART**Degree Worksheet PDF:**  [2023_2024_cart.pdf \[1\]](#)

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CART

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The culinary profession is a challenging and rewarding occupation. Chefs continually explore new trends in cuisine. The hospitality industry demands trained chefs, cooks and baking specialties for all levels of employment. This program provides students with opportunity and training in our new Culinary Arts Facility via Regional Cuisine dinners, Spa Cuisine luncheons, banquets and Culinary Arts club activities, as well as an internship. The program is designed to train the student to enter the culinary profession or prepare for transfer to other culinary institutions. *Recommended high school preparation: Chemistry, math functions, speech and introduction to foods class.*

Cr.	Course Title	Course Code
1-2	FRESHMAN EXPERIENCE	HRD100 HRD100A or HRD110
3	Introduction to College Writing	ENG101
3		SUNY GEN ED Basic Communication ENG102 , ENG103 , ENG104 , ENG105 , ENG106 , ENG107 , ENG108 , ENG109 or ENG110
3	Mathematics	
3-4	Science	
3	Social Sciences	
3	Social Sciences	
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)
2	Fine Dining Room Service	CUL133 (to be taken in 1st two semesters)
3	Advanced Baking Techniques	CUL132 (Prereq Required)
2	Food Specification & Control	CUL135 (to be taken in 1st two semesters)
4	Advanced Food Service I	CUL137 (Fall only - Prereq Required)
4	Advanced Food Service II	CUL138 (Spring only - Prereq Required)
2	CULINARY ARTS ELECTIVE	Choose 1 from: CUL140 (Spring only) CUL143 (Fall only) CUL146 (Prereq Required) CUL148 (Prereq Required)
2	Culinary Math Applications	CUL141 (Spring only)
3	Sauce Theory I	CUL142 (Prereq Required)



3	Culinary Arts Internship	CUL178 (Prereq Required)
3	Liberal Arts and Sciences [3]	
64	Minimum credits required for graduation	

Recommended First Year		
First Semester		
1-2	HRD100, HRD100A or HRD110	
3	ENG101	
1	CUL125	
4	CUL127	
3	CUL130	
2	CUL131 (See Note 2)	
2	CUL135 (See Note 3)	
1	CUL178 (See Note 4)	
Second Semester		
3	ENG102 - ENG110	
4	CUL128	
3	CUL132	
2	CUL133 (See Note 2)	
2	CUL141	
2	CUL178 (See Note 4)	
Recommended Second Year		
Third Semester		
4	CUL137	
2	Culinary Arts Elective (See Note 5 and 7)	
3	Social Sciences	
3	Mathematics (See Note 6)	
3	Liberal Arts and Sciences	
Fourth Semester		
3	Social Sciences	
4	CUL138	
3	BUS102, BUS103, HOS181 or HOS193	
3-4	Science	
3	CUL142	

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. SUNY Cobleskill transfer students: Please see an advisor for articulation agreement details.

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