

CULINARY ARTS, A.A.S.

The Culinary Arts program provides an opportunity for students to learn the necessary skills to begin or enhance a career in the hospitality industry, the nation's largest retail employer. The **Culinary Arts degree** consists of a minimum of 64 credits in program requirements program electives and general education.

For more information about Culinary Arts, please visit the program page (<http://www.cod.edu/culinary/>).

Degree Requirements

Field of Study Code: CULIN.AAS.CUART

Code	Title	Credits
Program Requirements		
CULIN 1101	Introduction to Culinary Arts	3
CULIN 1102	Regional American Cuisine	4
CULIN 1103	Fast Casual Dining Operations	2
CULIN 1108	Culinary Measurements & Conversions	2
CULIN 1109	Culinary and Baking Nutrition	1
CULIN 1120	Sanitation	1
CULIN 1171	Baking Fundamentals	3
CULIN 1172	Pastry Fundamentals	3
CULIN 2152	Food, Beverage, and Equipment Purchasing	2
CULIN 2153	Garde Manger	3
CULIN 2205	International Cuisine	3
CULIN 2210	Contemporary a' la carte Cuisine	4
CULIN 2863	Internship (Career & Technical Ed)	3
HOSP 1100	Introduction to the Hospitality Industry	3
HOSP 1121	Supervision in the Hospitality Industry	3
HOSP 1151	Restaurant Service and Sales	2
HOSP 1152	Advanced Restaurant Service	2
Program Electives		
Select three credits from the following: ¹		3
CULIN 1105	Culinary Applications for Specialty Diet	
CULIN 1185	Elements of Taste and Flavor	
CULIN 1190	Food & Wine Passport	
CULIN 2154	Advanced Garde Manger	
CULIN 2206	Asian Cuisine	
General Education		
Select 18 to 22 credits ¹		18-22
Total Credits		65-69

¹ In addition to the courses listed above.

General Education Requirements

For general education requirements for the A.A.S. degree, please visit the A.A.S. degree catalog page (<https://catalog.cod.edu/associate-degree-programs/associate-applied-science-degree/>).