



Culinary and Baking Arts

Program Information

Degree Type: AOS

Program Code: CBAR

Degree Worksheet PDF:  [2018-cbar.pdf \[1\]](#)

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CBAR

 [2018-cbar.pdf \[2\]](#)

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.

Cr.	Course Title	Course Code
1-2	Freshman Experience	HRD100 HRD100A or HRD110
3	Writing I	ENG101 or ENG100A & ENG100B
3	Business Elective	Choose from: BUS102 , BUS103 , BUS181 or BUS193
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 (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 (Prereq Required)
2	Mathematical Applications for the Food Service Profession	CUL141 (Spring Only)
2	Sauce Theory I	CUL142 (Prereq Required)
4	Menu Design and Pairing	CUL144 (Prereq Required)



1	Contemporary Culinary Trends	CUL146 (Prereq Required)
3	Butchering	CUL149 (Prereq Required)
2	Introduction to Wine and Spirits or Bar Operations and Mixology	To be taken in the first two semesters, choose 1 from: CUL140 CUL143
2	Chocolate and Confections or Cooking for Special Diets	To be taken in the second academic year, choose 1 from: CUL147 (Prereq Required) CUL148 (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	Culinary Arts elective (See note 4)
Second Semester	
3	ENG101 or ENG 100A & ENG 100B
4	CUL128
2	CUL141
2	CUL135 (See note 3)
3	CUL132
2	CUL133 (See note 2)
Recommended Second Year	
Third Semester	



3	CUL134 Garde Manger
4	CUL137
4	CUL144
3	CUL149 Butchering
2	CUL142
Fourth Semester	
3	CUL178 (See note 6)
4	CUL138
3	BUS102, BUS103, BUS 181 or BUS 193
3	CUL139
2	Culinary Arts elective (See note 5)
1	CUL146

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 New York State Department of Health. 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 the same semester.
3. CUL135 must be met in the first academic year either in the fall or spring semester.
4. Choice of Culinary Arts electives CUL140 and CUL143 must be taken in the first academic year.
5. Choice of Culinary Arts electives CUL147 and CUL148 must be taken in the second academic year.
6. 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.

Source URL: <http://catalog.sunyacc.edu/programs/culinary-and-baking-arts>

Links:

[1] <http://catalog.sunyacc.edu/><div class=

[2] <http://catalog.sunyacc.edu/sites/catalog.sunyacc.edu/files/degreeworksheets/2018/2018-cbar.pdf>