

Culinary and Baking Arts AOS (CBAR)

Catalog: 2019-2020			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	<i>Introduction to College Writing</i>	GEBC				
3	Choose from: BUS 102, BUS 103, BUS 181 or BUS193	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>					
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>					
2	CUL 133 (to be taken in 1 st two semesters)	<i>Fine Dining Room Service</i>					
3	CUL 134 (Prereq Required)	<i>Garde Manger</i>					
2	CUL 135	<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>					
3	CUL 139 (Prereq Required)	<i>Pastry and Dessert Preparation</i>					
2	CUL 141 (Spring only)	<i>Mathematical Applications for the Food Service Profession</i>					
2	CUL 142 (Prereq Required)	<i>Sauce Theory I</i>					
4	CUL 144 (Prereq Required)	<i>Menu Design and Pairing</i>					
1	CUL 146 (Prereq Required)	<i>Contemporary Culinary Trends</i>					
3	CUL 149 (Prereq Required)	<i>Butchering</i>					
2	To be taken in the first two semesters, choose 1 from: CUL 140 (Spring only) CUL 143 (Fall only)	<i>Introduction to Wine and Spirits or Bar Operations and Mixology</i>					
2	To be taken in the second academic year, choose 1 from: CUL 147 (Prereq Required) CUL 148 (Prereq Required)	<i>Chocolate and Confections or Cooking for Special Diets</i>					
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>					
61	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 144	CUL 128
CUL 134	CUL 127	CUL 146	CUL 128
CUL 137	CUL 128 or permission of instructor	CUL 147	CUL 128 and CUL 130
CUL 138	CUL 137 or permission of instructor	CUL 148	CUL 127
CUL 139	CUL 128 and CUL 132	CUL 149	CUL 127
		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
1	CUL 125	2	CUL 135 (See Note 3)
4	CUL 127	4	CUL 128
3	CUL 130	3	CUL 132
2	CUL 131 (See Note 2)	2	CUL 133 (See Note 2)
2	CUL 140 or CUL 143 (See Note 4)	2	CUL 141
SECOND YEAR			
Third Semester		Fourth Semester	
3	CUL 134	3	BUS 102, BUS 103, BUS 165 or ECO 101
4	CUL 137	4	CUL 138
2	CUL 142	3	CUL 139
4	CUL 144	1	CUL 146
3	CUL 149	2	CUL 147 or CUL 148 (See Note 5)
		3	CUL 178 (See Note 6)

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.
- Choices of Culinary Arts electives CUL140 or CUL143 must be taken in the first academic year.
- Choice of Culinary Arts electives CUL 147 or CUL 148 must be taken in the second academic year
- 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.

❖ **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) |