

## Culinary and Baking Arts AOS (CBAR)

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	Choose from: BUS 102, BUS 103, HOS 181 or HOS193	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>					
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>					
2	CUL 133 (to be taken in 1 <sup>st</sup> two semesters)	<i>Fine Dining Room Service</i>					
3	CUL 134 (Fall only - 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 (Spring only- Prereq Required)	<i>Pastry and Dessert Preparation</i>					
2	CUL 141 (Spring only)	<i>Culinary Math Applications</i>					
3	CUL 142 (Spring only - Prereq Required)	<i>Sauce Theory I</i>					
4	CUL 144 (Prereq Required)	<i>Menu Design and Pairing</i>					
3	CUL 149 (Fall only - Prereq Required)	<i>Butchering</i>					
4	CUL 140 (Spring only) CUL 143 (Fall only) CUL 146 (Prereq Required) CUL 147 (Spring only-Prereq Required) CUL 148 (Fall only-Prereq Required)	CULINARY ARTS ELECTIVE					
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>					
<b>61</b>	<b>Minimum credits required for graduation</b>						

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

## Notes on Culinary and Baking Arts AOS (CBAR)

❖ <b>COURSE PREREQUISITES:</b>			
<b>CUL 128</b>	CUL 127 or permission of instructor	<b>CUL 144</b>	CUL 128
<b>CUL 132</b>	CUL 130 or permission of instructor	<b>CUL 146</b>	CUL 128
<b>CUL 134</b>	CUL 127	<b>CUL 147</b>	CUL 128 and CUL 130
<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 149</b>	CUL 127
<b>CUL 139</b>	CUL 128 and CUL 132	<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>CUL 142</b>	CUL 127 with C or better		

❖ <b>RECOMMENDED SEQUENCE: CULINARY ARTS is a FALL Start program for those wishing to complete in two years</b>			
<b>FIRST YEAR</b>			
<b>First Semester</b>		<b>Second Semester</b>	
1-2	HRD 100, HRD 100A or HRD 110		
1	CUL 125	3	ENG 101
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 135 (See Note 3)	2	CUL 141
2	CUL 140 or CUL 143 (See Note 4)	2	CUL 178 (See Note 5)
1	CUL 178 (See Note 5)		
<b>SECOND YEAR</b>			
<b>Third Semester</b>		<b>Fourth Semester</b>	
3	CUL 134	3	BUS 102, BUS 103, HOS 181 or HOS 193
4	CUL 137	4	CUL 138
2	CUL 146 or CUL 148 (See Note 6)	3	CUL 139
4	CUL 144	3	CUL 142
3	CUL 149	2	CUL 146 or CUL 147 (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.
- 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.
- Choice of Culinary Arts electives CUL 146, CUL 147 or CUL 148 must be taken in the second academic year.

❖ **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)