

## Culinary and Baking Arts AOS (CBAR)

Catalog: 2025-2026			Effective Date: 9/01/2024
CR	COURSE	COURSE TITLE	SUNY GEN ED
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE	
3	ENG 101	<i>Introduction to College Writing</i>	GCWO
3	Choose from: BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265	BUSINESS OR HOSPITALITY ELECTIVE	
3	SUNY Gen ED Diversity: Equity, Inclusion and Social Justice		GDVR
1	CUL 125 (Fall only)	<i>Sanitation</i>	
3	CUL 127 (Fall only)	<i>Basic Food Preparation I</i>	
3	CUL 128 (Spring only - Prereq Required)	<i>Basic Food Preparation II</i>	
3	CUL 130	<i>Introduction to Baking Techniques</i>	Embed GNSC
2	CUL 131 (to be taken in 1 <sup>st</sup> two semesters)	<i>Dining Room Service</i>	
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>	Embed GNSC
2	CUL 133 (to be taken in 1 <sup>st</sup> two semesters)	<i>Dining Room Management</i>	
3	CUL 134 (Fall only - Prereq Required)	<i>Garde Manger</i>	
2	CUL 135 (to be taken in 1st two semesters)	<i>Food Specification and Control</i>	
4	CUL 137 (Fall only - Prereq Required)	<i>Healthy Cuisine</i>	Embed GNSC
4	CUL 138 (Spring only - Prereq Required)	<i>International Cuisine</i>	
2	CUL 141 (Spring only - to be taken in 1st two semesters)	<i>Culinary Math Applications</i>	GMAG
3	CUL 142 (Spring only - Prereq Required)	<i>Sauce Theory</i>	
3	CUL 144 (Prereq Required)	<i>Menu Design and Pairing</i>	
10	CUL 139 (Spring only- Prereq Required) CUL 140 (Spring only) CUL 143 (Fall only) CUL 146 (Prereq Required) CUL 147 (Spring only-Prereq Required) CUL 148 (Fall only-Prereq Required) CUL 149 (Fall only - Prereq Required)	CULINARY ARTS ELECTIVE	
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.

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

### ❖ **COURSE PREREQUISITES:**

<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 127 and CUL 130
<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 and CUL 130
<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 or completed CUL 128 prior to enrolling for 1, 2 or 3 credits.
<b>CUL 142</b>	CUL 127		

### ❖ **RECOMMENDED SEQUENCE: CULINARY ARTS is a FALL Start program for those wishing to complete in two years**

#### **FIRST YEAR**

First Semester		Second Semester	
1-2	HRD 100, HRD 100A or HRD 110		
1	CUL 125	3	CUL 128
3	CUL 127	3	CUL 132
3	CUL 130	2	CUL 133 (See Note 2)
2	CUL 131 (See Note 2)	2	CUL 141 (See Note 3)
2	CUL 135 (See Note 3)	3	CUL 142
3	ENG 101	3	SUNY GEN ED Diversity: Equity, Inclusion and Social Justice

#### **SECOND YEAR**

Third Semester		Fourth Semester	
3	CUL 134	3	BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265
4	CUL 137	4	CUL 138
3	CUL 144	8	Culinary Arts Elective (See Notes 6 and 7)
2	Culinary Arts Elective (See Notes 6 and 7)		
3	CUL 178 (See Note 5)		

#### **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 and CUL141 must be met in the first academic year either in the fall or spring semester.
- INDUSTRY CERTIFICATIONS: A student is eligible to obtain industry credentials through the following coursework:
  - CUL 125 ServSafe Food Manager
  - CUL 143 TIPS Certification
- Internship site will be set up with instructor approval.
- Choice of Culinary Arts electives CUL 139, CUL 147 or CUL 149 must be taken in the second academic year, see prerequisites.
- Identify in the notes: Baking, and Pastry, Culinary or Front of the House Elective focus areas:
  - Baking and Pastry: CUL 139, CUL 146 (Fall), CUL 147, CUL 148
  - Culinary Arts: CUL 146 (Spring), CUL 148, CUL 149
  - Front of the House: CUL 140, CUL 143

### ❖ **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degree requirements>

### ❖ **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/general education>