

**Culinary Arts AAS (CART)**  
**Catalog: 2025-2026 Effective Date: 9/1/2024**

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	ENG 102, ENG 103, ENG 104, ENG 105, ENG 106, ENG 107, ENG 108, ENG 109 or ENG 110	<i>Writing II</i>	GCWO
3	SUNY GEN ED Mathematics (and Quantitative Reasoning)		GMAT
3-4	SUNY GEN ED Natural Sciences (and Scientific Reasoning)		GNSC
3	SUNY GEN ED World History and Global Awareness		GGLB
3	SUNY GEN ED US History and Civic Engagement		GUSC
3	SUNY GEN ED Diversity: Equity, Inclusion, and Social Justice		GDVR
3	Choose from: BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265	BUSINESS OR HOSPITALITY ELECTIVE	
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>	
2	CUL 131 (to be taken in 1 <sup>st</sup> two semesters)	<i>Dining Room Service</i>	
2	CUL 133 (to be taken in 1 <sup>st</sup> two semesters)	<i>Dining Room Management</i>	
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>	
2	CUL 135 (to be taken in 1 <sup>st</sup> two semesters)	<i>Food Specification and Control</i>	
4	CUL 137 (Fall only - Prereq Required)	<i>Healthy Cuisine</i>	
4	CUL 138 (Spring only - Prereq Required)	<i>International Cuisine</i>	
2	Choose 1 from: CUL 140 (Spring only) CUL 143 (Fall only) CUL 146 (Prereq Required) CUL 148 (Prereq Required)	CULINARY ARTS ELECTIVE	
2	CUL 141 (Spring only - to be taken in 1st two semesters)	<i>Culinary Math Applications</i>	GMAG
3	CUL 142 (Prereq Required)	<i>Sauce Theory I</i>	
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>	
<b>62</b>	<b>Minimum credits required for graduation</b>		

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

## Notes on Culinary Arts AAS (CART)

COURSE	PREREQUISITES	COURSE	PREREQUISITES
<b>CUL 128</b>	CUL 127 or permission of instructor	<b>CUL 142</b>	CUL 127
<b>CUL 132</b>	CUL 130 or permission of instructor	<b>CUL 146</b>	CUL 127 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 178</b>	Students must be enrolled in or completed CUL 128 to register for 1, 2 or 3 credits.

### FIRST YEAR SEQUENCE

Credits	First Semester
1-2	HRD 100, HRD 100A or HRD 110
3	ENG 101
1	CUL 125
3	CUL 127
3	CUL 130
2	CUL 131 (See Note 2)
2	CUL 135 (See Note 3)
Credits	Second Semester
2	Culinary Arts Elective (See Note 6)
3	CUL 128
3	CUL 132
2	CUL 133 (See Note 2)
2	CUL 141 (See Note 3)
3	CUL 142

### SECOND YEAR SEQUENCE

Credits	Third Semester
4	CUL 137
3	ENG 102-ENG 110
3	SUNY GEN ED US History and Civic Engagement
3	SUNY GEN ED Mathematics (See Note 7)
3	SUNY GEN ED Diversity: Equity, Inclusion, and Social Justice
Credits	Fourth Semester
3	SUNY GEN ED World History and Global Awareness
4	CUL 138
3	BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265
3-4	SUNY GEN ED Natural Sciences (and Scientific Reasoning)
3	CUL 178 (see Note 5)

### DEGREE 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 CUL 131 and CUL 133 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.
- 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.
- CUL 140 (Spring only), CUL 143 (Fall only), CUL 146, CUL 148 can be taken after the required prerequisite culinary courses pending on student interests.
- Paul Smith's College transfer students: A student must complete six credits of mathematics from Adirondack; MAT 108, MAT 109 or MAT 127 are recommended. Please see an advisor for articulation agreement details.
- SUNY Cobleskill and SUNY Delhi transfer students: Please see an advisor for articulation agreement details.

GEN ED CODE	SUNY GEN ED CATEGORY	GEN ED CODE	SUNY GEN ED CATEGORY
GMAT	Mathematics (and Quantitative Reasoning)	GDVR	Diversity: Equity, Inclusion and Social Justice
GNSC/L	Natural Sciences (and Scientific Reasoning)	GHUM	Humanities
GSSC	Social Sciences	GART	The Arts
GUSC	US History and Civic Engagement	GWRL	World Languages
GGLB	World History and Global Awareness	GCWO	Communication – Written and Oral