



# Culinary and Baking Arts

## Program Information


**Degree Type:** AOS

**Program Code:** CBAR

**Degree Worksheet PDF:**  [cbar\\_2122.pdf \[1\]](#)

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CBAR

 [cbar\\_2122.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. Culinary Arts as a Fall start only program.

<b>Cr.</b>	<b>Course Title</b>	<b>Course Code</b>
1-2	Freshman Experience	<a href="#">HRD100</a> <a href="#">HRD100A</a> or <a href="#">HRD110</a>
3	Introduction to College Writing	<a href="#">ENG101</a>
3	Business or Hospitality Elective	Choose from: <a href="#">BUS102</a> , <a href="#">BUS103</a> , <a href="#">HOS181</a> or <a href="#">HOS193</a>
1	Sanitation	<a href="#">CUL125</a> (Fall only)
4	Basic Food Preparation I	<a href="#">CUL127</a> (Fall only)
4	Basic Food Preparation II	<a href="#">CUL128</a> (Spring only - Prereq Required)
3	Baking Techniques	<a href="#">CUL130</a>
2	Casual Dining Room Service	<a href="#">CUL131</a> (to be taken in 1st two semesters)
3	Advanced Baking Techniques	<a href="#">CUL132</a> (Prereq Required)
2	Fine Dining Room Service	<a href="#">CUL133</a> (to be taken in 1st two semesters)
3	Garde Manger	<a href="#">CUL134</a> (Fall only - Prereq Required)
2	Food Specification & Control	<a href="#">CUL135</a>
4	Advanced Food Service I	<a href="#">CUL137</a> (Fall only - Prereq Required)
4	Advanced Food Service II	<a href="#">CUL138</a> (Spring only - Prereq Required)
3	Pastry and Dessert Preparation	<a href="#">CUL139</a> (Spring only - Prereq Required)
2	Culinary Math Applications	<a href="#">CUL141</a> (Spring Only)
3	Sauce Theory I	<a href="#">CUL142</a> (Spring only - Prereq



		Required)
4	Menu Design and Pairing	<a href="#">CUL144</a> (Fall only - Prereq Required)
3	Butchering	<a href="#">CUL149</a> (Fall only - Prereq Required)
4	Culinary Arts Electives	Choose 2:  <a href="#">CUL140</a> (Spring only) <a href="#">CUL143</a> (Fall only) <a href="#">CUL146</a> (Prereq Required) <a href="#">CUL147</a> (Spring only - Prereq Required) <a href="#">CUL148</a> (Fall only - Prereq Required)
3	Culinary Arts Internship	<a href="#">CUL178</a> (Prereq Required)
<b>61</b>	<b>minimum credits required for graduation</b>	

<b>Recommended First Year</b>	
<b>First Semester</b>	
1-2	HRD100, HRD100A or HRD110
1	CUL125
4	CUL127
3	CUL130
2	CUL131 (See Note 2)
2	CUL135 (See Note 3)
2	CUL140 or CUL143 (See Note 4)
1	CUL178 (See Note 5)
<b>Second Semester</b>	
3	ENG101
4	CUL128
3	CUL132
2	CUL133 (See Note 2)
2	CUL141
2	CUL178 (See Note 5)
<b>Recommended Second Year</b>	
<b>Third Semester</b>	
3	CUL134
4	CUL137
2	CUL146 or CUL148 (See Note 6)
4	CUL144
3	CUL149
<b>Fourth Semester</b>	
3	BUS102, BUS103, HOS 181 or HOS 193
4	CUL138
3	CUL139



3	CUL142
2	CUL146 or CUL147 (See Note 6)

**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, either in the fall or spring.
3. CUL135 must be met in the first academic year either in the fall or spring semester.
4. Choices of Culinary Arts electives CUL140 and CUL143 must be taken in the first academic year.
5. Students must be enrolled in CUL127 to register for 1 credit, enrolled in CUL128 to register for 2 credits and have completed CUL128 prior to enrolling for 3 credits. Internship site will be set up with instructor approval.
6. Choice of Culinary Arts electives CUL146, CUL147 or CUL148 must be taken in the second academic year.

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

**Links:**

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

[2] [https://catalog.sunyacc.edu/sites/catalog.sunyadk.com/files/degreeworksheets/2021/cbar\\_2122.pdf](https://catalog.sunyacc.edu/sites/catalog.sunyadk.com/files/degreeworksheets/2021/cbar_2122.pdf)