

Culinary Arts AAS (CART)

Catalog: 2014 - 2015

Effective Date: 9/01/2014

CR COURSE		SEMESTER								
		CA#	TR							
1-4	HRD 100A, 100 or 110									
3	ENG 101 or ENG 100A & B									
3	SUNY GEN ED Basic Communication Course (Choose from : ENG 102-110)									
3	MATH COURSE									
3-4	LAB SCIENCE									
3	HEALTH AND WELLNESS: SCI 161									
3	SOCIAL SCIENCE ELECTIVE									
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3	LIBERAL ARTS ELECTIVE									
3	Choose one course from: BUS 101, 102, 103, or 165									
1	CUL 125 (Fall Only)									
4	CUL 127									
4	CUL 128 (Prereq Required) (Spring Only)									
2	CUL 130									
2	CUL 131									
3	CUL 132 (Prereq Required)									
2	CUL 135 (Fall Only)									
3	CUL 136 (Spring Only)									
4	CUL 137 (Prereq Required) (Fall Only)									
4	CUL 138 (Prereq Required) (Spring Only)									
4	Choose two courses from: CUL 140, CUL 142(Prereq Required) (Spring Only), CUL 143, CUL 145 (Prereq Required)									
2	CUL 141 (Spring Only)									
1	CUL 178 (Prereq Required)									
64	Minimum credits required for graduation									64+

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

Notes on Culinary Arts AAS (CART)

- ❖ **Financial Aid Recipients:** You **must** choose courses that are within your degree program. Visit the Advisement and Career Services Center in Warren Hall if you have any questions about course selection and degree program requirements. Please see Office of Financial Aid for any aid-related questions.

Prerequisites for:

CUL 128 - CUL 127 or permission of instructor
CUL 132 - CUL 130 or permission of instructor
CUL 137 - CUL 128 or permission of instructor
CUL 138 - CUL 137 or permission of instructor
CUL 141 – MAT 097 recommended

CUL 142 - CUL 127 with C or better
CUL 145 – CUL 128
CUL 178 – must complete 32 credits hours; 18 credits in the major

Definition of Terms

See <http://catalog.sunyacc.edu/academics/degreerequirements>

RECOMMENDED SEQUENCES

FIRST YEAR

First Semester

1-4 HRD 100A, 100, or 110
3 ENG 101 or 100A & B
1 CUL 125
4 CUL 127
2 CUL 130
2 CUL 135
2 CUL 131

Second Semester

3 ENG 102 - 110
4 CUL 128
2 CUL 141
3 Social Science Elective
2 Culinary Arts Elective
3 CUL 132

SECOND YEAR

Third Semester

1-3 CUL 178
4 CUL 137
3 SCI 161
3 MAT
3 Liberal Arts Elective
2 Culinary Arts Elective

Fourth Semester

3 Social Science Elective
4 CUL 138
3 Business Course
4 CUL 136
3-4 Lab Science

Choose Culinary Arts Electives from the following:

CUL 140 - Intro to Wines
CUL 142 - Sauce Theory
CUL 143 - Bar Operations & Mixology
CUL 145 – Menu Design and Food Pairing

Additional Information:

1. Following the articulation agreement with Paul Smith's College, a student must complete six credits of mathematics from Adirondack. Suggest MAT 108, MAT 109, or MAT 127.
2. The student is required to wear an approved professional chef's uniform in all labs and purchase a cutlery set. Check with Pastry Chef on required baking tools. Recommend measuring cups, measuring spoons, some pastry bags and tips!
3. Students must take CUL 131 Dining Room Service in the first academic year either in the Fall (offered during the day-time) or Spring semester (offered during the night-time).
4. Following the articulation agreement with Johnson & Wales University, suggest taking CUL 142 and CUL 143.
5. Meet with advisor on core requirements for the Cobleskill College articulation agreement.
6. If you are interested in transferring to Paul Smith's College, meet with your advisor for requirements.

SUNY General Education Knowledge Areas: (See <http://catalog.sunyacc.edu/academics/generaleducation>)

- Mathematics
- Natural Sciences
- Social Sciences
- American History
- Western Civilization
- Other World Civilization
- Humanities
- The Arts
- Foreign Languages
- Basic Communication