

CULINARY ARTS

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The Associate of Applied Science in Culinary Arts is designed to meet American Culinary Federation accreditation and National Restaurant Association certification to prepare students for certified culinarian employment as food service workers, cooks and potentially chefs in restaurant, hotels, country clubs, and other food service establishments. Students are trained in hands-on culinary and baking laboratories where they will practice their skills in quantity food preparation techniques.

The degree also includes general education requirements, management training, safety and sanitation training, purchasing, marketing, menu design, nutrition, supervision and labor/food cost control.

Culinary Arts Associate of Applied Science Degree

First Year		
First Semester		Hours
COM 1110✍	English Composition	3
CPT 1250	Computer Applications in the Workplace	3
CUL 1010	Introduction to Culinary Arts	2
CUL 1011	Food Service Sanitation/Safety	2
CUL 1020	Food Preparation I	3
MGT 1250 or MGT 1260	Team Building or Team Leadership	3
SDE 1010✍	First Year Experience	1
Term Hours		17
Second Semester		
PSY 1010✍	General Psychology	3
CUL 1021	Meats, Fish and Poultry	3
CUL 1022	Introduction to Baking and Pastry	3
MTH 1151	Quantitative Reasoning	3
CUL 1012	Nutrition and Menu Planning	2
Term Hours		14
Second Year		
First Semester		
ACC 1010	Corporate Accounting Principles	4
COM 2110	Public Speaking	3
CUL 2030	Food and Beverage Cost Controls	2
CUL 2031	Food Preparation II	4
CUL 2032	Garde Manger	3
CUL 2033	Dining Room Service	2
Term Hours		18
Second Semester		
CUL 2040	Catering Management	3
CUL 2041	Culinary Practicum	1
CUL 2042	Culinary Arts Capstone	2
CUL 2043	Culinary Seminar	1
MGT 1010✍	Principles of Management	3
MKT 1600	Customer Relations and Public Relations	3
SOC 1010✍	Sociology	3
Term Hours		16
Total Hours		65

✍ Portfolio

🎓 Capstone