

# 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 and prepares students for certified culinarian employment, 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 students 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