

# A.A.S. CULINARY ARTS

DEPARTMENT: Tourism & Hospitality

## TOTAL CREDITS 60

### Requirements for Matriculants

#### COLLEGE REQUIREMENTS

- Successful completion of CUNY Tests in Reading and Writing and the COMPASS Math Skills Test with passing examination scores or developmental courses may be required.
- One (1) Writing Intensive course in any discipline from any category below is required. Participation in a Learning Community that includes ENG 1200 or 2400 also satisfies this requirement.
- Two (2) Civic Engagement experiences—satisfied by CE-Certified or CE-Component courses or approved outside activity. See *Graduation Requirements* in this catalog.

#### CUNY CORE

Courses approved for CUNY Common Core at the time of this catalog's publication are listed in the *General Education: CUNY Pathways* section on page 43, and identified in the Course section, beginning on page 99. The full list of approved courses is available online at:

**www.kingsborough.edu/pathways**. When possible, it is recommended you fulfill your Required and/or Flexible Core requirements with courses also required for the major. The most effective way to choose Common Core courses is in consultation with your Program Advisor.

#### REQUIRED CORE

- ENG 1200.....3 credits
- ENG 2400.....3
- ❖ Mathematical & Quantitative Reasoning.....3
- ❖ Life and Physical Sciences .....3

#### FLEXIBLE CORE.....9

Nine (9) credits with one (1) course from three (3) groups A-E. **Each course must be in a different discipline.**

- A. World Cultures and Global Issues
- B. U.S. Experience in its Diversity
- C. Creative Expression
- D. Individual and Society
- ❖ E. Scientific World

- ❖ **Note:** You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirement and the 4th credit as elective.

#### DEGREE REQUIREMENTS §

Introduction to Professional Food Service (TAH 7100) ..3 credits	
Culinary Arts I: Skills (CA 100) .....	3
Culinary Arts II: Major Techniques (CA 200) .....	3
Baking and Pastry (CA 1100) .....	3
Food Safety and Sanitation Certification (CA 2100) .....	1
Garde Manger and Charcuterie (CA 300) <b>or</b>	
Patisserie (CA 1200) <b>or</b> Cultural Foods: Geography	
of Food & Wine (TAH 7300) .....	3
Beverage Management (CA 6000) <b>or</b>	
Event Catering Management (TAH 4300) .....	3
Restaurant and Food Service Operations (TAH 7200) .....	3
Menu and Dining Room Management (TAH 7400) .....	3
Global Culinary Improvisation Capstone (CA 9000) .....	3
Internship in Culinary Arts (CA 9200) .....	3
Introduction to Business (BA 1100) <b>or</b> Labor Relations &	
Customer Service Practices (TAH 500) .....	3
Food and Beverage Cost Control (CA 5000) .....	3
Critical Issues in Personal Health (HE 1400) .....	1

**ELECTIVES:** 0–1 sufficient to meet required total of 60 credits.

§ Consultation with the Department Advisor is required.

