

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, unless otherwise exempt, 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. 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.**

- World Cultures and Global Issues
- U.S. Experience in its Diversity
- Creative Expression
- Individual and Society
- 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) or	
Patisserie (CA 1200)	3
Beverage Management (CA 6000) or	
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) or 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.

