

A.A.S. CULINARY ARTS

Department: Tourism and Hospitality

Total credits: 60

COLLEGE REQUIREMENTS**CREDITS**

- 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. Refer to the *Degree Requirements* section of this catalog.

CUNY CORE

Approved Required and Flexible Core courses are listed in the *General Education: CUNY Pathways* section of this catalog. When possible it is recommended you fulfill your Required and/or Flexible Core requirements with courses also required for the major.

REQUIRED CORE:

ENG 1200	3
ENG 2400	3
± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3

FLEXIBLE CORE:

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

- A. World Cultures & Global Issues
- B. U.S. Experience In Its Diversity
- C. Creative Expression
- D. Individual & Society
- ± E. Scientific World

DEGREE REQUIREMENTS §

Introduction to Professional Food Service (TAH 7100)	3
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 (CA 7200)	3
Menu and Dining Room Management (CA 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: 1 credit sufficient to meet required total of 60 credits.

± 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.

§ Consultation with the Department Advisor is required.

STUDENT LEARNING OUTCOMES

Students will become familiar with the purchasing, storage, and handling of meat, fish, poultry and dry goods in a food service environment

TAH 71 TAH 43 CA 1 CA 2 CA 3 CA 5 CA 11 CA 12 CA 60 CA 21 CA 90

Students will demonstrate proper selection and use of equipment in a commercial kitchen setting

TAH 43 TAH 43 CA 1 CA 2 CA 3 CA 11 CA 12 CA 60 CA 90

Students will demonstrate their understanding of food service management tools, (menu, recipe detail cost cards, specification sheets, inventory, prep sheets, production sheets) and the ability to use them successfully

TAH 71 TAH 43 TAH 74 CA 1 CA 2 CA 3 CA 5 CA 11 CA 12 CA 60 CA 90

Students will learn safe food handling for the foodservice and demonstrate their ability to strategize their approach to food safety in a commercial foodservice setting

TAH 43 TAH 74 CA 1 CA 2 CA 3 CA 11 CA 12 CA 21 CA 90

Students will develop the ability to identify appropriate cooking techniques for a menu item and demonstrate competency in deployment of those techniques

TAH 43 CA 1 CA 2 CA 3 CA 11 CA 12 CA 90

Students will develop the ability to scan a variety of foodservice styles (American/Russian and French) for the appropriate balance of colors, textures, proportion and nutrition

TAH 43 CA 2 CA 3 CA 11 CA 12 CA 90

Students will develop the ability to discuss appropriate food and beverage pairing

TAH 74 CA 60

Students will demonstrate an understanding of wine, beer and spirits service

TAH 74 CA 60

Students will demonstrate an understanding of management structures for front and back of house operations

TAH 43 TAH 74 CA 60

Students will be able to identify a food business opportunity and develop a plan for creation of that business

TAH 43