A.A.S. IN CULINARY ARTS•
Total credits: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS
Successful completion of CUNY/ACT 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. Such courses are designated “W”. Participation in a Learning Community that includes ENG 12 also satisfies this requirement.

ENG 01200........................................................................................................................................3 credits
ENG 02400....................................................................................................................................................3
HE 01400 ......................................................................................................................................................1

A passing score on the CUNY Proficiency Exam (CPE) is required for graduation and must be taken following the completion of 45 credits.

DEPARTMENT REQUIREMENTS§
Introduction to Professional Food Service (TAH 07100).............................................................................3 credits
Culinary Arts I: Skills (CA 00100)..............................................................................................................................3
Culinary Arts II: Major Techniques (CA 00200)........................................................................................................3
Baking and Pastry (CA 01100) .................................................................................................................................3
Food Safety and Sanitation Certification (CA 02100) ............................................................................................1
Garde Manger and Charcuterie (CA 00300) or Patisserie (CA 01200) ...................................................................3
Beverage Management (CA 06000) ........................................................................................................................3
Restaurant Operations (TAH 07200)........................................................................................................................3
Menu and Dining Room Management (TAH 07400)...............................................................................................3
Global Culinary Improvisation Capstone (CA 09000)................................................................................................3
Internship in Culinary Arts (CA 09200).....................................................................................................................3
Introduction to Business (BA 01100) or Small Business and the Entrepreneurial Perspective (ES 05100) ........3
Food and Beverage Cost Control (CA 05000) or Fundamentals of Accounting I (ACC 01100) or
Principles of Marketing (BA 01400) or Business Law I (BA 01200)...........................................................................3

GENERAL EDUCATION REQUIREMENTS —16 credits
Nine (9) credits from Groups A and B (a minimum of three (3) credits from each group plus three (3) more credits in another discipline from either Group A or B) plus seven (7) credits from Group C.

Group A — ARTS AND HUMANITIES......................................................................................................................3 - 6 credits
Disciplines: Art - Foreign Languages - Literature – Media and Film Studies –
Music – Philosophy – Speech – Theatre Arts
Excluded are Art studio, Music studio, Theatre production and technique courses

Group B — BEHAVIORAL & SOCIAL SCIENCES....................................................................................................3 - 6 credits
Disciplines: Anthropology – Economics – History – Political Science – Psychology - Sociology

Group C — MATHEMATICS AND SCIENCES.........................................................................................................7 credits
A mathematics course and The Biology of Nutrition (BIO 07500)

• This program is within the Tourism and Hospitality Department.
§ Consultation with the Department Advisor is required.