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.

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) 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.