

Degree InformationCatalog Year: **2026 - 2027**Plan: **Culinary Arts AAS**Sub Plan: **General**Required Credits: **60****General Requirements**Req GPA: **2.0**Req Residential Credits: **30**Req Pathways Credits: **21**Req Civic Engagement: **1**Req Writing Intensive: **1****1**

Session A

COURSE	CRS
ENG 1200 - Composition I	3
CA 990 - Culinary Concepts	3
CA 100 - Culinary Arts I: Fundamentals Skills	3
CA 1100 - Baking I: Baking and Pastry Fundamental	3
CA 7100 - Introduction to Food Service Operations and Sanitation	3

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Session A

COURSE	CRS
CA 200 - Culinary Arts II: Techniques and Theory	3
CA 6000 - Beverage Management OR CA 4300 - Catering and Quantity Food Production	3
CA 7400 - Restaurant Management and Dining Room Operations	3
MATH & QUANTITATIVE REASONING	3

3

Session A

COURSE	CRS
CA 7200 - Restaurant Kitchen Operations & Management	3
CA 400 - Culinary Arts IV: Advanced Skills and Production	3
CA 5000 - Menu Planning and Cost Control	3
ENG 2400 - Composition II	3

4

Session A

COURSE	CRS
CA 9000 - Global Culinary Improvisation	3
CA 9200 - Internship in Culinary Arts	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3
LIFE & PHYSICAL SCIENCES	3

Session B

COURSE	CRS

Session B

COURSE	CRS
CA 300 - Culinary Arts III: Breakfast, Pantry, & Garde Manger	3

Session B

COURSE	CRS
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3

Session B

COURSE	CRS

NOTE: The term-by-term course sequence takes into account necessary Prerequisites, Corequisites, and Pre-/Co-requisites

NOTE: Select ONE (1) WRITING INTENSIVE course & ONE (1) CIVIC ENGAGEMENT course. Some courses meet BOTH requirements, see CUNYfirst to determine course status

SEMESTER CRS:

15

SEMESTER CRS:

15

SEMESTER CRS:

15

SEMESTER CRS:

15

CAREER AND TRANSFER MILESTONES**1****2****3****4**

CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done
<u>Claim your Handshake Account (Kingsborough)</u>		Draft a Basic Cover Letter		Explore internship opportunities through Culinary Arts Job Board or through the Career Center.		Take advantage of Culinary Arts Faculty Advisors and events offered by campus Career and Professional Development offices to perfect your job search and sharpen your interview and employability skills. Update your LinkedIn profile and resume with new certifications, experiences, and skills.	
<u>Join Student Club, Student Government Association (SGA) or groups relevant to career choice/pathway to build your network and skills - Visit the KCC Community Farm & Garden or Attend KCC Food Day event.</u>		<u>Create or update your Culinary Agents profiles with new experiences and skills and polish resume.</u>		<u>Volunteer at Local Food Pantry, Food Festival, James Beard Foundation, or Food Bank.</u>			
<u>Research and explore desired career pathway via career coach. Including researching Baccalaureate Programs and Complete a Transfer Plan (if applicable).</u>		<u>Create your LinkedIn profile</u>		Planning for References (Job & Transfer) - Secure Culinary Faculty Mentor(s) who are aware of your interests, abilities, skills and work habits and obtain letters of recommendation.		Complete fieldwork (internship) and practice professionalism and identified in-demand soft skills.	
Draft a Basic Resume		<u>Attend a Professional/Networking Event Outside of KCC to gain hands-on industry relevant experience.</u>		<u>Attend a Professional/Networking Event Outside of KCC to gain hands-on industry relevant experience.</u>		<u>Attend a Professional/Networking Event Outside of KCC to perfect your professional skills.</u>	
Obtain New York City Department of Health and Mental Hygiene Food Handler Certification & ServeSafe Food Handler Certification		<u>Review and practice the in-demand soft skills: maintain your uniform and station sanitation (mise en place) [Work Ethic], practice consistency in dish preparation for quality and taste [Reliability], and practice attention to detail while preparing dishes [Detail Oriented Execution].</u>		<u>Career Planning - Research and Join Culinary, Hospitality, or Beverage Trade Professional Organization(s).</u>		Complete CUNY Cap and Gown Survey	
		Attend Transfer Events (if applicable).		Start the transfer process to a Baccalaureate program (if applicable).		Accept your offer to Enroll in a Baccalaureate program (if applicable).	

NOTE: Explore the highlighted Milestones by following the link to the Career-Infused Degree Map web page or relevant linked page