

School of Business & Information Technology

Culinary Arts

Culinary Arts is an excellent field for individuals seeking a challenging career in a rapidly growing industry. Students will study baking and pastry, professional cooking, safety, sanitation, nutrition, equipment use, operations management, supervisory skills, dining room skills, business practices and other general coursework. Classes include classroom and lab time. The American Culinary Federation Education Foundation's Accrediting Commission (ACFEF) accredits this program. Upon completion of the associate of applied science degree program, students are eligible to become certified culinarians and certified pastry cooks through the ACF.

Students will gain skills in:

- Baking and Pastries
- Professional Cooking
- Safety and Sanitation
- Nutrition
- Dining Room
- Hospitality Operations
- Supervision
- Purchasing and Cost Control



For more information contact
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Culinary Arts

Associate of Applied Science Degree in Culinary Arts,
 Certificates of Completion in Baking, Food Service Management and Professional Cooking.

DEGREE REQUIREMENTS

TERM 1

CULN 1101	Introduction to Culinary Arts	1
or HT 1101	Introduction to Tourism	3
CULN 1102	Applied Culinary Math	1
CULN 1103	Safety and Sanitation Principles	3
IT 1010	Introduction to Computers	3
ENG 1101	College Writing	3

TERM 2

☞ CULN 1111	Cooking Fundamentals I	5
☞ CULN 1112	Cooking Fundamentals II	5
NUTR 1010	Personal and Practical Nutrition	3

TERM 3

☞ CULN 2211	Global Cuisines I	5
☞ CULN 2212	Global Cuisines II	5
HT 1164	Food and Beverage Service	5

TERM 4

☞ CULN 1130	Introduction to Baking Fundamentals	5
☞ CULN 1132	Applied Baking Principles	5
HT 2201	Hospitality Operations Management	3

☞ Culinary Arts uniform and tools required. CULN 1111, 1112, 2211, 2212, 1130, 1132, 2230, 2232 typically meet for 5.5 hours, four days per week. Students must be able to stand for duration of these classes and lift 30 lbs.

TERM 5

☞ CULN 2230	Baking and Pastry Fundamentals	5
☞ CULN 2232	Advanced Baking and Pastry Techniques	5
HT 2215	Hospitality Purchasing & Cost Control	3

TERM 6

COMM 1130	Public Speaking or higher	3
CULN 2999	Capstone	1
MATH 1210	Methods of Problem Solving or higher	3-4
<small>(Math 1320 transfers to NMSU School of HRTM)</small>		
Humanities or Social/Behavioral Science, Fine Arts or Foreign language Elective		
		3-4

TOTAL FOR DEGREE.....73-77

Note: Student may elect to take baking labs (CULN 1130-1132 and 2230-2232) during terms two and three and cooking labs (CULN 1111-1112 and 2211-2212) during terms four and five rather than the sequence outlined above.

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