



**2020-2021 Academic Year**

# Culinary Arts

## Associate in Applied Science Degree (A.A.S.)

**B-STEM Division**

**Business, Science, Technology, Engineering and Math**

[609.570.3482](tel:609.570.3482) [admiss@mccc.edu](mailto:admiss@mccc.edu)

The **Culinary Arts** program provides training for students who wish to pursue a career in the food service industry as a professional chef or pastry chef. The core curriculum is comprised of 50 credits of general education and hospitality foundation courses, while each of the two concentrations – in Culinary Arts (CULA.AAS) and Pastry Arts (CULA.PASTRY.AAS) – is comprised of 16 credits that focus on advanced courses in the specialty area selected.

Students in either concentration will demonstrate proficiency in culinary skills and techniques that include the principles and processes of cooking and baking, proper use of knives, food presentation, menu development, and food safety and sanitation.

### PROGRAM OUTCOMES

- Demonstrate proficiency in a variety of professionally recognized culinary skills;
- Work in any production or food preparation station within a food service department;
- Use safe and sanitary practices within any food production department;
- Create appropriate menus and recipes;
- Purchase products needed by the food service organization;
- Design and plan buffets and food-related activities and functions;
- Demonstrate professional written and verbal communication and computational skills;
- Effectively supervise and train kitchen personnel;
- Demonstrate a working knowledge of advanced culinary and pastry techniques and methodologies.

Students who complete the Culinary Arts program will be qualified to work in a variety of food service positions and settings, including restaurants, hotels, catering facilities, corporate dining facilities, healthcare food operations, and resorts. Those who complete the Pastry Arts concentration will be qualified for positions in hotels, fine dining restaurants and clubs, as well as a variety of positions with retail and wholesale bakeries.

Graduates of this A.A.S. program also would be eligible to transfer to Fairleigh Dickinson University to pursue a Bachelor of Arts in Individualized Studies offered through the University's Petrocelli College of Continuing Studies. Students may also transfer to Johnson & Wales University, where many credits will be accepted. Other transfer opportunities are being developed.

Admission to the program requires, at minimum, a high school diploma or its equivalent.

**SEE ALSO:**

[Culinology / Food Science](#) degree program

[Professional Baking](#) certificate program

[Professional Cooking](#) certificate program

**Culinary Arts CONCENTRATION**

## DEGREE CURRICULUM

2020-2021 Academic Year

CULA.AAS

CIP 120503

The course sequence below represents a recommended example of how this degree program can be completed in two years, presuming a Fall Term start and satisfaction of all Developmental Studies (Foundations courses) requirements and prerequisites. Actual approaches toward completion depend on each student's anticipated transfer institution, career objectives, or other individual circumstances.

Students are encouraged to meet regularly with an academic advisor or Success Coach to consider options, establish plans, and monitor progress.

Code	Course (lecture/lab hours)	Credits	To Do This Semester
<b>FIRST SEMESTER</b>			
<a href="#">ENG 101</a>	English Composition I (3/0)	3	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree.  ✓ Use your online tools: Check your <a href="#">MercerMail</a> daily, utilize features of Office 365, and get to know <a href="#">Student Planning</a> .
<a href="#">HOS 100</a>	Hospitality Success Skills (1/0)	1	
<a href="#">HOS 101</a>	Food Preparation I (1/4)	3	
<a href="#">HOS 111</a>	Culinary Math (1/0)	1	
<a href="#">HOS 118</a>	Sanitation and Safety in Food Service Operations (2/0)	2	
<a href="#">HOS 185</a>	Table Service (1/3)	2	
<a href="#">MAT 120</a>	Mathematics for Liberal Arts (3/0)	3	

✓ Take advantage of [Learning Centers](#) or [Online Tutoring](#) to support your studies and assignments.

## SECOND SEMESTER

<a href="#">ENG 102</a>	English Composition II (3/0)	3
<a href="#">HOS 102</a>	Food Preparation II (1/4)	3
<a href="#">HOS 109</a>	Advanced Culinary Arts (1/4)	3
<a href="#">HOS 116</a>	Techniques of Healthy Cooking (1/4)	3
<a href="#">HOS 217</a>	Professional Baking I (1/4)	3

✓ Transitioning to college can be challenging. Meet with your [Success Coach](#) for guidance and support.

✓ Apply for [financial aid](#) by May 1.

✓ Contact professors with questions and use their office hours to develop a connection. Talk with them to get the inside scoop on how your profession works.

## SUMMER or WINTER SESSION

<a href="#">HOS 110</a>	Breakfast / Pantry (1/3)	2
<a href="#">HOS 289</a>	Culinary / Pastry Arts Internship	1

- Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

✓ Be sure to visit the [Career Services](#) office to explore jobs, internships, and career information and get help with your resume and other career tools.

✓ Apply for Continuing Student scholarships at [www.mccc.edu/m-scholarships](http://www.mccc.edu/m-scholarships).

## THIRD SEMESTER

<a href="#">HOS 115</a>	Food and Culture (2/2)	3
<a href="#">HOS 203</a>	Hospitality Purchasing (3/0)	3
<a href="#">HOS 231</a>	Meat, Poultry and Fish Fabrication (0/2)	1

✓ Keep in contact with each professor and your faculty advisor. Make sure

<a href="#">HOS 235</a>	American Regional Cuisine (1/3)	2	<p>you are on track to graduate on time.</p> <p>✓ Work with <a href="#">Career Services</a> to formulate plans for after you've earned this degree.</p> <p>✓ Develop team and leadership skills by getting involved in <a href="#">activities and clubs</a>.</p> <p>✓ Apply for Continuing Student scholarships at <a href="http://www.mccc.edu/m-scholarships">www.mccc.edu/m-scholarships</a>.</p> <p>✓ Manage your stress! Take advantage of the MCCC pool, <a href="#">Fitness Center</a>, free yoga and Zumba. Reach out for <a href="#">counseling</a> or other support if you need it. Your <a href="#">Success Coach</a> can connect you with resources.</p>
<a href="#">HOS 255</a>	Garde Manger (1/3)	2	
— —	<a href="#">General Education elective</a>	3	

**FOURTH SEMESTER**

<a href="#">HOS 210</a>	Applied Kitchen Skills – Cafe (1/4)	3	<p>✓ Get ready to start your career! Begin the job application process.</p> <p>✓ Discuss your career plans with your faculty advisor. S/he can help you transition successfully.</p>
<a href="#">HOS 230</a>	Experimental Kitchen (1/3)	2	
<a href="#">HOS 240</a>	Classical Cuisine / Advanced International (1/3)	2	
<a href="#">IST 101</a>	Computer Concepts with Applications (2/2)	3	
	<ul style="list-style-type: none"> <li>• Or consult academic advisor.</li> </ul>		
— —	<a href="#">Humanities general education elective</a>	3	

## Pastry Arts CONCENTRATION

# DEGREE CURRICULUM

2020-2021 Academic Year

CULA.PASTRY.AAS

CIP 120503

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Code	Course (lecture/lab hours)	Credits	To Do This Semester
<b>FIRST SEMESTER</b>			
<a href="#">ENG 101</a>	English Composition I (3/0)	3	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree.
<a href="#">HOS 101</a>	Food Preparation I (1/4)	3	
<a href="#">HOS 111</a>	Culinary Math (1/0)	1	
<a href="#">HOS 118</a>	Sanitation and Safety in Food Service Operations (2/0)	2	
<a href="#">HOS 217</a>	Professional Baking I (1/4)	3	✓ Use your online tools: Check your <a href="#">MercerMail</a> daily, utilize features of Office 365, and get to know <a href="#">Student Planning</a> .
<a href="#">MAT 120</a>	Mathematics for Liberal Arts (3/0)	3	✓ Take advantage of <a href="#">Learning Centers</a> or <a href="#">Online Tutoring</a> to support your studies and assignments.

## SECOND SEMESTER

<a href="#">ENG 102</a>	English Composition II (3/0)	3	<p>✓ Transitioning to college can be challenging. Meet with your <a href="#">Success Coach</a> for guidance and support.</p> <p>✓ Apply for <a href="#">financial aid</a> by May 1.</p> <p>✓ Contact professors with questions and use their office hours to develop a connection. Talk with them to get the inside scoop on how your profession works.</p>
<a href="#">HOS 100</a>	Hospitality Success Skills (1/0)	1	
<a href="#">HOS 102</a>	Food Preparation II (1/4)	3	
<a href="#">HOS 116</a>	Techniques of Healthy Cooking (1/4)	3	
<a href="#">HOS 218</a>	Professional Baking II (1/4)	3	
<a href="#">HOS 219</a>	Professional Baking III (1/3)	2	

## SUMMER or WINTER SESSION

<a href="#">HOS 110</a>	Breakfast / Pantry (1/3)	2	<p>✓ Be sure to visit the <a href="#">Career Services</a> office to explore jobs, internships, and career information and get help with your resume and other career tools.</p> <p>✓ Apply for Continuing Student scholarships at <a href="http://www.mccc.edu/m-scholarships">www.mccc.edu/m-scholarships</a>.</p>
<a href="#">HOS 289</a>	Culinary / Pastry Arts Internship	1	

- Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

## THIRD SEMESTER

<a href="#">HOS 203</a>	Hospitality Purchasing (3/0)	3	<p>✓ Keep in contact with each professor and your faculty advisor. Make sure you are on track to graduate on time.</p> <p>✓ Work with <a href="#">Career Services</a> to formulate plans for after you've earned this degree.</p> <p>✓ Develop team and leadership skills by getting</p>
<a href="#">HOS 230</a>	Experimental Kitchen (1/3)	2	
<a href="#">HOS 246</a>	Artisanal Breads (1/3)	2	
<a href="#">HOS 247</a>	Restaurant Desserts (1/4)	3	
— —	<a href="#">General Education elective</a>	3	

involved in [activities and clubs](#).

✓ Apply for Continuing Student scholarships at [www.mccc.edu/m-scholarships](http://www.mccc.edu/m-scholarships).

✓ Manage your stress! Take advantage of the MCCC pool, [Fitness Center](#), free yoga and Zumba. Reach out for [counseling](#) or other support if you need it. Your [Success Coach](#) can connect you with resources.

## FOURTH SEMESTER

<a href="#">HOS 115</a>	Food and Culture (2/2)	3	✓ Get ready to start your career! Begin the job application process.
<a href="#">HOS 245</a>	Chocolates and Confections / Retail Bakeshop (1/4)	3	
<a href="#">HOS 249</a>	Advanced Pastry (1/3)	2	✓ Discuss your career plans with your faculty advisor. S/he can help you transition successfully.
<a href="#">IST 101</a>	Computer Concepts with Applications (2/2)	3	
	<ul style="list-style-type: none"><li>• Or consult academic advisor.</li></ul>		
— —	<a href="#">Humanities general education elective</a>	3	