Culinary Arts

Program: Culinary Arts
Program Code:
CU
Academic Area:
Business and Experiential Education
Type:
Associate in Applied Science
CIP Code:
12.0599

Program Statement

The Culinary Arts program provides students with the opportunity to develop the practical skills and the theoretical knowledge needed to work in the food service/hospitality fields in a variety of entry level and advanced positions in food preparation or the front of the house.

Program Information

This program offers students the opportunity to develop strong communications, organizational, and critical thinking skills, as well as practical preparation for entry into the growing food service industry.

- Applicants must attend a New Student Information Session
- Prior to being considered for admission, students must complete the College Placement Exams (or be exempt).
- All courses are taught by experienced chef instructors and/or food service industry professionals.

Successful completion of this program requires participants to be able to demonstrate practical cooking skills required to work successfully in a professional kitchen.

High School Articulation Credit

Students graduating from area high schools and vocational/technical centers who participate in the College Tech-Prep program, maintain a grade of "B" or better and have the recommendation of their Culinary Arts instructor can obtain credit for certain introductory level culinary courses depending upon the articulation agreements between their school and Bristol Community College.

Additional Costs

Students are responsible for the costs of their uniforms, kitchen and bakeshop tools, and texts.

Essential Functions

- Standing for long periods of time (4 to 10 hours) during a normally protracted class and work day.

- Working in a kitchen environment where the temperature can exceed ambient temperature.
- Lifting and moving heavy weight (such as wait-trays, small equipment, and institutional size supplies - 25-50 lbs.)
- Sufficient communication skills to allow for successful interaction between the students and the public.
- Sufficient mobility and motor coordination to complete assigned tasks in the kitchen and dining room in a safe, efficient manner according to acceptable industry standards.
- Ability to learn and apply the body of knowledge necessary to meet the program curriculum and successfully enter the food service profession.

Special Requirements

To successfully complete the program, students should have their own transportation and should limit outside work commitments. Students must be available to work at required Culinary Arts functions.

After Bristol

Graduates can work in the kitchens, dining rooms, or bakeshops of a wide variety of establishments, from small local restaurants to large international organizations and can also transfer for further study to four-year colleges, including Johnson and Wales University. Speak to the Department Chair for more information.

Degree Requirements

General Courses

Course #	Title	Credits
BIO 140	Culinary Nutrition	3
CIS 113	Hospitality Management Information Systems	3
COM 104	Fundamentals of Public Speaking	3
ENG 101	Composition I: College Writing	3
HST 226	Food in History	3
INT 210	Internship Experience I	3
MTH 115	Culinary Math	3
SOC 252	The Sociology of Human Relations	3

Program Courses

Course #	Title	Credits
CUL 100	Introduction to the College/Culinary Experience	1
CUL 111	Fundamental Culinary Skills and Techniques	4
CUL 112	Garde Manger and Banquets	4
CUL 113	Baking and Pastry Fundamentals	2
CUL 114	Dining Room Management	3
CUL 123	Wine and Bar Management	2
CUL 140	Food Safety Management	2
CUL 216	Cuilnary Capstone Experience	3
CUL 240	Purchasing, Menu Planning and Cost Control	3
CUL 245	Modern Cooking Techniques	3
CUL 248	Restaurant a la carte Cooking	3
CUL 261	Classical Cuisine	3
CUL 262	International Cuisine	3

Recommended Course Sequence - Semester 1

Course #	Title	Credits
CUL 100	Introduction to the College/Culinary Experience	1
CIS 113	Hospitality Management Information Systems	3
CUL 140	Food Safety Management	2
CUL 111	Fundamental Culinary Skills and Techniques	4
MTH 115	Culinary Math	3
ENG 101	Composition I: College Writing	3

Recommended Course Sequence - Semester 2

Course #	Title	Credits
CUL 112	Garde Manger and Banquets	4
CUL 114	Dining Room Management	3
CUL 240	Purchasing, Menu Planning and Cost Control	3
CUL 113	Baking and Pastry Fundamentals	2
COM 104	Fundamentals of Public Speaking	3

Recommended Course Sequence - Semester 3

Course #	Title	Credits
CUL 261	Classical Cuisine	3
CUL 262	International Cuisine	3
CUL 123	Wine and Bar Management	2
SOC 252	The Sociology of Human Relations	3
HST 226	Food in History	3

Recommended Course Sequence - Semester 4

Course #	Title	Credits
CUL 216	Cuilnary Capstone Experience	3
CUL 245	Modern Cooking Techniques	3
CUL 248	Restaurant a la carte Cooking	3
BIO 140	Culinary Nutrition	3
INT 210	Internship Experience I	3
	Total credits:	**60**