Culinary Arts AS

Requirements:

- REQUIRED Courses:
  - CULN 105 Introduction to the Kitchen
  - CULN 123 Stocks, Soups and Sauces
  - CULN 127 Garde Manger
  - CULN 128 International Cuisine
  - CULN 129 Introduction to Urban Farming: Farm-to-Table
  - CULN 130 Accounting Principles
  - CULN 131 Fundamentals of Hospitality
  - CULN 132 Fundamentals of Cuisine
  - CULN 133 Fundamentals of Urban Farming
  - CULN 134 Fundamentals of Food Safety
  - CULN 135 Fundamentals of Food Preparation
  - CULN 136 Fundamentals of Food Law
  - CULN 137 Fundamentals of Food Ethics
  - CULN 138 Fundamentals of Food Technology
  - CULN 139 Fundamentals of Food Science

- Elective Courses:
  - CULN 100 Introduction to the Kitchen
  - CULN 101 Introduction to Baking
  - CULN 102 Introduction to Pastry
  - CULN 103 Introduction to Culinary Arts
  - CULN 104 Introduction to Food Safety

- PLUS at least 3 units from:
  - CULN 110 Orientation to the Kitchen
  - CULN 129 Introduction to Urban Farming: Farm-to-Table
  - CULN 130 Accounting Principles
  - CULN 131 Fundamentals of Hospitality
  - CULN 132 Fundamentals of Cuisine
  - CULN 133 Fundamentals of Urban Farming
  - CULN 134 Fundamentals of Food Safety
  - CULN 135 Fundamentals of Food Preparation
  - CULN 136 Fundamentals of Food Law
  - CULN 137 Fundamentals of Food Ethics
  - CULN 138 Fundamentals of Food Technology
  - CULN 139 Fundamentals of Food Science

Total minimum required units for major: 34

Program Learning Outcomes:

1. Demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, and presenting food for service.
2. Demonstrate teamwork in planning, purchasing, preparing, and presenting food for service.
3. Demonstrate and describe the differences in producing foods for large events vs. a la carte dining.
4. Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
5. Demonstrate current food service sanitation procedures.
6. Serve food according to professional industry standards.
7. Calculate costs and apply procedures in order to run a cost-effective food service establishment.
8. Create menus that incorporate menu planning principles that maximize sales and profits.

Careers in:

- Enter the culinary field and progress to the position of executive chef.

Complete 60 degree applicable units along with completion of all required general education requirements. It is highly recommended that you see a counselor for specific courses that will best meet your educational plan/goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see: https://www.dvc.edu/enrollment/transfer/index.html
For information on careers in this field see: https://www.dvc.edu/enrollment/career-employment/index.html

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