

Culinary Arts and Hospitality, AAS

Learning Outcomes

Program Purpose:

The associate of applied science degree in Culinary Arts and Hospitality provides an opportunity for students to build on the skills and knowledge developed at the certificate level with advanced coursework focused in the area of culinary arts and foodservices.

Learning Outcomes:

Students who earn a certificate in Baking and Pastry Arts will learn and be prepared to demonstrate foundation-level skills and professional practices in the following areas:

Baking & Pastry Arts

- Baking techniques, processes, methods and ingredients used to prepare baked goods such as: yeast breads, quick breads, various types of cookies and cakes, meringues, creams and custards, and dessert sauces.
- Prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and topics for pastries and baked goods.

Culinary Arts

- Cooking techniques, processes and methods such as: sauté, roasting, frying, barbeque, grilling, broiling, braising, stewing, shallow poaching, steaming.
- Methods and processes used to add flavor to foods, including: herbs, spices, oils and vinegar, condiments, marinades and rubs.
- Prepare and evaluate various stocks and styles of soups, grand and non-grand sauces, classical and contemporary sauces, and a variety of desert style sauces.
- Principles of nutrition including how to develop and evaluate recipes according to dietary guidelines.
- Advanced skills and knowledge related to protein fabrication, preparing and evaluating various non-meat food items, food preparation for service in an a la carte environment, and garde manger

Foodservices

- Fundamentals of food and beverage service including the working relationship between the front and back of the house, relationship between food and beverage, customer service and sales techniques, wine varieties, and the laws that govern alcohol and its service.
- Storeroom purchasing and receiving methods and specifications that can be applied within a variety of food operations.

Professionalism in the Workplace

- History and workings of the culinary arts and hospitality industry and the expectations of being a working professional within this industry.
- Communication skills sufficient to effectively provide information to supervisors, co-workers, and subordinates in written form, e-mail, or in person.
- Computation skills sufficient to perform recipe conversions, calculate yield analysis, calculate food and restaurant costs, determine menu price, and interpret profit and loss statements.
- Human relation skills that lead to effective working relationship with supervisors, co-workers and subordinates such as active listening, leadership, teamwork, conflict resolution, motivating self and others, and managing stress in the workplace.

Safety in the Workplace

- Proper and safe use of tools and equipment used in the culinary arts and hospitality industry.
- Safe receiving, handling and processing of food; identification and properly handling of food spoilage; and application of safety and sanitation measures to minimize food borne illness and injury.