

Culinary Arts

This program prepares students to work as a professional chef. Students learn knowledge, skills, and techniques demanded by the culinary industry through classroom instruction and laboratory classes for 1,022 hours in total.

Course #	Course	Lecture	Lab	Externship	Hours
CUS101	Basic Theories of Culinary Arts	20	40		60
CUS102	Comprehensive Theories of Culinary Arts	20	40		60
CUS103	Basic Techniques of Culinary Arts	40	80		120
CUS104	Masters of Culinary Arts	40	80		120
CUS105	Creative Practice	40	80		120
CUS106	Preparation for Success	40	80		120
EXT200	Externship			302	302
BPS101	Business English	120			120
	Total Hours	320	400	302	1,022

- **CUS101 Basic Theories of Culinary Arts** – This course focuses on basic food service sanitation, characteristics of traditional culinary arts, history of culinary arts, and other related practical theories of the culinary arts profession. It focuses on practical purchasing and supervision methods. Practical purchasing covers how to choose the best ingredients such as fish, rice, and other ingredients.
- **CUS102 Comprehensive Theories of Culinary Arts** – This course provides practical theories. It also introduces how to manage culinary arts restaurant as a single-owner business. It examines how to set formal dining menus and services with various traditional dishes.
- **CUS103 Basic Techniques of Culinary Arts** – This course offers practical culinary arts techniques necessary to obtain professional culinary arts skills. It also introduces how to purchase, preserve, and handle fresh fish and other ingredients with sanitation.
- **CUS104 Masters of Culinary Arts** – This course focuses on cost-effective culinary arts cooking in a timely manner for traditional Japanese culinary arts making. It also introduces sanitation and chefs' ethics to maintain high quality in commercial culinary arts services.
- **CUS105 Creative Practice of** – This laboratory course focuses on obtaining creative culinary arts techniques. It also provides students with opportunities to create and develop various modern rolls and makis.
- **CUS106 Preparation for Success** – This course provides overall management knowledge as an owner of a small start-up culinary arts business as well as creative culinary arts techniques.

- **EXT200 Externship** – This provides opportunities for students to obtain practical field experience with small wage. It includes management, procurement, cooking, customer services, sanitation, creative table setting, and supervision.
- **BPS101 English for Business** - This Business English course focuses on speaking practice and vocabulary expansion for students who want to work in field as business professionals, managers, agents, and workers. The main goal is effective communication and contact with customers, clients, and colleagues. This course is mainly composed of practical speaking at the intermediate level.