

Culinary Arts (Associate of Applied Science)

This program consists of intensive practice and lectures designed to prepare students for employment in the culinary service industry. Each course has a few sub-courses that provide basic, intermediate, and advanced knowledge and skills in such subjects as cooking, Asian and Western cuisines, bakery, diet and food culture, world fusion cuisine, nutrition science, food sanitation, food service system management, and wedding and party cuisine. Students are expected upon graduation to be qualified to enter a number of related fields as a professional chef in restaurants and hotels.

Course #	Course Title	Lecture	Lab	Externship	Credit
CUA101	Fundamentals of Cooking	20(2)	40(2)		4
CUA104	Food and Nutrition Science	40			4
CUA106	Basic Western Cuisine	20(2)	40(2)		4
CUA108	Basic Asian Cuisine	20(2)	40(2)		4
CUA153	Food Sanitation	20(2)	40(2)		4
CUA155	Bakery Theory and Practice	20(2)	40(2)		4
CUA158	Cake, Cookie & Beverage	20(2)	40(2)		4
CUA160	Western Cooking Banquet Theory and Practice I	20(2)	40(2)		4
CUA161	Asian Cooking Banquet Theory and Practice I	20(2)	40(2)		4
CUA201	Diet and Food Culture	20(2)	40(2)		4
CUA203	Kitchen and Menu Management	40			4
CUA205	Western Cooking Banquet Theory and Practice II	20(2)	40(2)		4
CUA206	Asian Cooking Banquet Theory and Practice II	20(2)	40(2)		4
CUA208	World Fusion Cuisine	20(2)	40(2)		4
CUA251	Seasonal and Fermented Cuisine	20(2)	40(2)		4
CUA252	Advanced Western Cooking Banquet Theory and Practice	20(2)	40(2)		4
CUA253	Advanced Asian Cooking Banquet Theory and Practice	20(2)	40(2)		4
CUA256	Foodservice System Management	40			4
CUA258	Wedding and Party Cuisine	20(2)	40(2)		4
CUA270	Field Service Experience			120	4
BIO102	Introduction to Biology	40			4
BPS102	Business and Professional Speech	40			4
CPS101	Computer Science I	40			4
CRT101	Critical Thinking	40			4

ENG101	Composition I	40			4
MAT101	Algebra	40			4
PSY101	Introduction to Psychology	40			4
	Required Hours and Credits	620(62)	520(26)	120(4)	92

- **CUA101 Fundamentals of Cooking** - Introduce the philosophy of cooking, knowledge of knife skills and other kitchen utensils, and basic methods of cooking to achieve desired outcomes.
- **CUA104 Food and Nutrition Science** – Provide students an in-depth understanding of various scientific aspects of nutrition and food. Besides nutrition, information on food science, and basic knowledge of biology and chemistry are included.
- **CUA106 Basic Western Cuisine** - Provides thorough knowledge about kitchen practice of western food including stock, sauces, soup, and accompaniments such as side dishes. Preparation of cold food and basic desserts as well as main course is to be covered.
- **CUA108 Basic Asian Cuisine** – Provides thorough knowledge about kitchen practices of basic Asian cuisine including broad range of appetizing dishes. The course is for introduction of internationally acclaimed Asian culinary trends as well as regional and traditional Asian dishes.
- **CUA153 Food Sanitation** – Teach the basic approach of sanitation to students who need knowledge about cleaning & sanitizing, government rules and regulations on food sanitation, bio-security, sanitation equipment, food contamination, and pest control.
- **CUA155 Bakery Theory and Practice** – Introduces an in-depth understanding of the ingredients, techniques and procedures in baking. It also provides lectures about basic decoration skills, weights and measures, and the use of baking-related utensils such as pastry bags as well as preparing flour and non-flour-based desserts.
- **CUA158 Cake, Cookie & Beverage** – Obtain techniques of baking classic cakes and cookies. The course also provides advanced techniques of creating students’ original cakes and cookies using various ingredients and materials.
- **CUA 160 Western Cooking Banquet Theory and Practice I** - Emphasizes the importance and gives proper guidelines of banquet service along with the appearance of restaurants and its staff. The course is designed to give methods to hold banquets and proper services in restaurants.
- **CUA161 Asian Cooking Banquet Theory and Practice I** - Emphasizes the importance and gives proper guidelines of banquet service along with the appearance of restaurants and its staff. The course is designed to give methods to hold banquets and proper services in restaurants.

- **CUA201 Diet and Food Culture** - Provide information on health, culture, diet, and nutrition habits of the common cultural groups in the US. It is designed to help professionals, chefs, and others in the food service industry learn to work effectively with members of various ethnic and regional groups in a culturally sensitive manner.
- **CUA203 Kitchen and Menu Management** - Provide skills of kitchen management. Students learn kitchen control procedures, kitchen portion and inventory control, and staff management for the success of kitchen and menu management.
- **CUA205 Western Cooking Banquet Theory and Practice II** – Provides advanced guidelines of western banquet service along with its theory and practice. It is also designed to give methods to hold banquets and proper banquet services in western restaurants.
- **CUA206 Asian Cooking Banquet Theory and Practice II** – Provides advanced guidelines of Asian banquet service along with its theory and practice. It is also designed to give methods to hold banquets and proper banquet services in Asian restaurants.
- **CUA208 World Fusion Cuisine** - Offers basic knowledge and experience to learn skills to create a various kinds of styles food with using creative concepts and skills.
- **CUA251 Seasonal and Fermented Cuisine** - Provides knowledge about fermentation and its process. Food sources that fermentation is employed as well as various uses of fermentation techniques are provided in this course.
- **CUA252 Advanced Western Cooking Banquet Theory and Practice** - Provides supplementary factors to prepare banquets as well as advanced guidelines of western or banquet service. It is also designed to give customized service techniques and management skills involved in various banquet services in renowned western, European restaurants.
- **CUA253 Advanced Asian Cooking Banquet Theory and Practice** - Provides supplementary factors to prepare banquets as well as advanced guidelines of Asian banquet service. It is also designed to give customized service techniques and management skills involved in various banquet services in renowned Asian restaurants.
- **CUA256 Foodservice System Management** – Focuses on key foodservice management issues: menu planning, purchasing, receiving, storage, production, service & delivery, revenue management, market research, marketing and merchandising, and addressing customer-employee-related management.
- **CUA258 Wedding and Party Cuisine** – Focuses on providing information on wedding and party menu design and pricing. It also offers professional party cuisine strategy, and methods of scheduling cuisines for wedding and other special occasions.

- **CUA270 Field Service Experience** – This course provides the opportunity for documenting career skills and articulating career plans. Students also analyze trends and opportunities in their targeted careers, and reflect on learning experiences in their field of study.

General Education Requirements

In addition to the designated courses outlined for each specific field, students seeking an Associate Degree must complete additional general education courses. The six following courses are four credits each, totaling in 24 credits of general education requirements.

- **BIO102 Introduction to Biology** - This course introduces major concepts of cell biology, including cell physiology and structure, molecular biology, genetics, and evolution. Course is a prerequisite for professional health-science programs.
- **BPS102 Business and Professional Speech** - This course focuses on student's awareness, knowledge and recall, comprehension and understanding, and information used in new and different situations. During the course, student will learn 1) Analysis – examination and categorization of pieces of information, 2) Synthesis – combination of information to create something new, and 3) Evaluation – value judgment supported by reasoning.
- **CPS101 Computer Science I** - It studies fundamental computer concepts and methods of object-oriented program development and design. The course also covers language systems and semantics, structured program verification, different language paradigms, and documentation techniques. Students use a structured, high-level object-oriented programming language and learn to use both text-oriented and windows-based user interfaces.
- **CRT101 Critical Thinking** - This course enables the student to identify logical fallacies in selected readings including things written by their classmates and by themselves, demonstrate the capacity for self-critique through the writing of a paper in which they identify alternative assumptions that would lead to different conclusions, and assess the advantages and disadvantages of alternative formulations of any argument. It also teaches to identify and analyze a recent ethical lapse that occurred in a business organization, the nature of the lapse, and provide a possible explanation for the lapse and alternative solutions to prevent similar lapses.
- **ENG101 College Composition** - Through the course, students will learn to write a professional-quality resume, memo, and letter, identify, analyze, and emulate some basic features of a professional report/article typical for their major field. This course also teaches follow the guidelines and do appropriate research to submit a basic grant proposal, use writing to reflect upon the significance of business, technological, and industrial activity for local and global

economies, local and global cultures, human health, and the environment, and articulate their response to ethical issues raised by professional practices.

- **MAT101 Algebra** - This course concentrates on making students understand the study skills for success in mathematics and using a calculator, able to set and other basic concepts, and understand the properties of and operations with real numbers.
- **PSY101 Introduction to Psychology** - This course summarizes accountable terminal objectives, explain and give names associated with the major psychology theories, and biological and environmental factors play a role in shaping behavior and development. Students will learn to distinguish between and apply principles of classical conditioning, operant conditioning, and cognitive learning, name and describe stage theories of development relative to physical, cognitive, and psychosocial issues and correctly identify the theorist associated with each, and define abnormal behavior and support the definition, provide examples of situations where counseling or treatment could be advised or necessary.