



## Culinary Arts

### Student Learning Outcomes

- 1 Communication- The student will demonstrate the ability to communicate effectively using written and/or oral communication.
- 2 Information Literacy- The student will recognize when information is needed and have the ability to locate, evaluate, and use effectively the needed information.
- 3 Problem Solving- The student will demonstrate the ability to analyze information and solve problems.
- 4 Workplace Skills - Demonstrates a mastery of workplace skills/soft skills, exhibits initiative, adapts to varied situations

### Program Outcomes

- 1 The student will identify the fundamental components and the current and future trends of the culinary industry.
- 2 The student will demonstrate professional and ethical conduct and work practices to comply with industry standards.
- 3 The student will demonstrate the proper use of kitchen vocabulary common to the culinary industry.
- 4 The student will demonstrate the proper use of kitchen ingredients common to the culinary industry.
- 5 The student will demonstrate knowledge and associated preparatory skills of the cuisines and cultures of the world, their common ingredients and cooking techniques.
- 6 The student will apply interpersonal skills and problem-solving skills designed to enhance the guest experience.
- 7 The student will demonstrate the critical skills associated with food and beverage management.
- 8 The student will broaden their career perspectives and enhance personal and professional development opportunities for a successful career in the culinary industry.

**Fall**

Course #	Course Title	Credits	Function
CUL 105	Culinary Fundamentals	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
HEM 105	Sanitation and Safety	1	Technical Studies
SPH 111	Interpersonal Communication*	3	General Studies
MTH	Math Elective*	3	General Studies

**Spring**

Course #	Course Title	Credits	Function
HEM 115	Introduction to the Hospitality Industry	3	Technical Studies
CUL 125	Baking & Pastry Skill Development	3	Technical Studies
CUL 133	Bistro Practicum I	3	Technical Studies
	Culinary Arts Electives**	3	Elective
ENG 101	Composition I*	3	General Studies

**Summer**

Course #	Course Title	Credits	Function
CUL	Culinary Arts Electives**	6	Elective

**Fall**

Course #	Course Title	Credits	Function
CUL 130	Culinary Innovation & Sustainability	3	Technical Studies
	Culinary Arts Electives**	3	Elective
	Social Science Elective*	3	General Studies

**Spring**

Course #	Course Title	Credits	Function
CUL 135	Cuisines and Cultures of the United States	3	Technical Studies
CUL 145	Cuisines and Cultures of the Mediterranean	3	Technical Studies
CUL 150	Cuisines and Cultures of Northern Europe	3	Technical Studies
CUL 155	Cuisines and Cultures of Asia	3	Technical Studies
	Humanities Elective*	3	General Studies

**\*\*Culinary Arts Electives**

Course #	Course Title	Credits	Function
CUL 110	Introduction to Gastronomy & Sustainability		Elective
CUL 137	Bistro Practicum II		Elective
CUL 140	Global Cuisines and Cultures		Elective
CUL 143	Bistro Practicum III		Elective
CUL 147	Bistro Practicum IV		Elective
CUL 160	Garde Manger		Elective
CUL 165	Culinary Arts Internship		Elective
CUL 170	Advanced Baking: Chocolate and Confectionary Techniques		Elective
CUL 175	Advanced Baking: Cakes and Desserts		Elective
CUL 180	Advanced Baking: Breads and Rolls		Elective
HEM 205	Alcohol Beverage Law		Elective
HEM 210	Beer		Elective
HEM 225	Wine Fundamentals		Elective
HEM 230	Mixology		Elective

\* Kansas Systemwide General Education

Technical Certificate, Culinary Arts for the Blind and Visually Impaired

**Total Credits 25**

**Fall**

Course #	Course Title	Credits	Function
CUL 105	Culinary Fundamentals	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
HEM 105	Sanitation and Safety	1	Technical Studies
MTH	Math Elective*	3	General Studies

**Spring**

Course #	Course Title	Credits	Function
HEM 115	Introduction to the Hospitality Industry	3	Technical Studies
CUL 125	Baking & Pastry Skill Development	3	Technical Studies

**Fall**

<b>Course #</b>	<b>Course Title</b>	<b>Credits</b>	<b>Function</b>
CUL 130	<b>Culinary Innovation &amp; Sustainability</b>	3	Technical Studies
CUL or HEM	<b>Technical Electives**</b>	3	Elective

**\*\*Technical Electives**

<b>Course #</b>	<b>Course Title</b>	<b>Credits</b>	<b>Function</b>
CUL 110	<b>Introduction to Gastronomy &amp; Sustainability</b>		Elective
CUL 140	<b>Global Cuisines and Cultures</b>		Elective
CUL 160	<b>Garde Manger</b>		Elective
CUL 170	<b>Advanced Baking: Chocolate and Confectionary Technique</b>		Elective
CUL 175	<b>Advanced Baking: Cakes and Desserts</b>		Elective
CUL 180	<b>Advanced Baking: Breads and Rolls</b>		Elective
CUL 165	<b>Culinary Arts Internship</b>		Elective
HEM 205	<b>Alcohol Beverage Law</b>		Elective
HEM 210	<b>Beer</b>		Elective
HEM 225	<b>Wine Fundamentals</b>		Elective
HEM 230	<b>Mixology</b>		Elective

\* **Kansas Systemwide General Education**

**Technical Certificate, Culinary Arts****Total Credits 25****Fall**

<b>Course #</b>	<b>Course Title</b>	<b>Credits</b>	<b>Function</b>
CUL 105	<b>Culinary Fundamentals</b>	3	Technical Studies
HEM 105	<b>Sanitation and Safety</b>	1	Technical Studies
CUL 115	<b>Culinary Nutrition</b>	3	Technical Studies
CUL 120	<b>Modern Banquet Cookery</b>	3	Technical Studies
SPH 111	<b>Interpersonal Communication*</b>	3	General Studies
MTH	<b>Math Elective*</b>	3	General Studies

**Spring**

<b>Course #</b>	<b>Course Title</b>	<b>Credits</b>	<b>Function</b>
HEM 115	<b>Introduction to the Hospitality Industry</b>	3	Technical Studies
CUL 125	<b>Baking &amp; Pastry Skill Development</b>	3	Technical Studies
CUL 133	<b>Bistro Practicum I</b>	3	Technical Studies

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