**Culinary and Baking Arts AOS (CBAR)**

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| **Catalog: 2018-2019 Effective Date: 9/01/2018** | | | | | | | | |
| **CR** | **COURSE** | **COURSE TITLE** | **SUNY**  **GEN ED** | **TR** | **SEMESTER** | | | |
| 1-2 | HRD 100, HRD 100A or HRD 110 | FRESHMAN EXPERIENCE |  |  |  |  |  |  |
| 3 | ENG 101 or ENG 100A & B | *Introduction to College Writing* or *Writing Reading Workshop A/B* | GEBC |  |  |  |  |  |
| 3 | Choose from:  BUS 102, BUS 103, BUS 181 or BUS193 | BUSINESS ELECTIVE |  |  |  |  |  |  |
| 1 | CUL 125 (Fall only) | *Sanitation* |  |  |  |  |  |  |
| 4 | CUL 127 (Fall only) | *Basic Food Preparation I* |  |  |  |  |  |  |
| 4 | CUL 128 (Spring only - Prereq Required) | *Basic Food Preparation II* |  |  |  |  |  |  |
| 3 | CUL 130 | *Baking Techniques* |  |  |  |  |  |  |
| 2 | CUL 131 (to be taken in 1st two semesters) | *Casual Dining Room Service* |  |  |  |  |  |  |
| 3 | CUL 132 (Prereq Required) | *Advanced Baking Techniques* |  |  |  |  |  |  |
| 2 | CUL 133 (to be taken in 1st two semesters) | *Fine Dining Room Service* |  |  |  |  |  |  |
| 3 | CUL 134 (Prereq Required) | *Garde Manger* |  |  |  |  |  |  |
| 2 | CUL 135 | *Food Specification and Control* |  |  |  |  |  |  |
| 4 | CUL 137 (Fall only - Prereq Required) | *Advanced Food Service I* |  |  |  |  |  |  |
| 4 | CUL 138 (Spring only - Prereq Required) | *Advanced Food Service II* |  |  |  |  |  |  |
| 3 | CUL 139 (Prereq Required) | Pastry and Dessert Preparation |  |  |  |  |  |  |
| 2 | CUL 141 (Spring only) | *Mathematical Applications for the Food Service Profession* |  |  |  |  |  |  |
| 2 | CUL 142 (Prereq Required) | *Sauce Theory I* |  |  |  |  |  |  |
| 4 | CUL 144 (Prereq Required) | *Menu Design and Pairing* |  |  |  |  |  |  |
| 1 | CUL 146 (Prereq Required) | *Contemporary Culinary Trends* |  |  |  |  |  |  |
| 3 | CUL 149 (Prereq Required) | *Butchering* |  |  |  |  |  |  |
| 2 | To be taken in the first two semesters, choose 1 from:  CUL 140 (Spring only)  CUL 143 (Fall only) | *Introduction to Wine and Spirits* or *Bar Operations and Mixology* |  |  |  |  |  |  |
| 2 | To be taken in the second academic year, choose 1 from:  CUL 147 (Prereq Required)  CUL 148 (Prereq Required) | *Chocolate and Confections* or *Cooking for Special Diets* |  |  |  |  |  |  |
| 3 | CUL 178 (Prereq Required) | *Culinary Arts Internship* |  |  |  |  |  |  |
| **61** | **Minimum credits required for graduation** | |  |  |  |  |  |  |

**Note:** Please review the back of this form for additional information.

Notes on Culinary and Baking Arts AOS (CBAR)

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| * **COURSE PREREQUISITES:** | | | |
| **CUL 128** | CUL 127 or permission of instructor | **CUL 142** | CUL 127 with C or better |
| **CUL 132** | CUL 130 or permission of instructor | **CUL 144** | CUL 128 |
| **CUL 134** | CUL 127 | **CUL 146** | CUL 128 |
| **CUL 137** | CUL 128 or permission of instructor | **CUL 147** | CUL 128 and CUL 130 |
| **CUL 138** | CUL 137 or permission of instructor | **CUL 148** | CUL 127 |
| **CUL 139** | CUL 128 and CUL 132 | **CUL 149** | CUL 127 |
|  |  | **CUL 178** | 32 earned credit hours; 18 credits in the major |

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| * **RECOMMENDED SEQUENCE:** | | | |
| **FIRST YEAR** | | | |
| **First Semester** | | **Second Semester** | |
| 1-2 | HRD 100, HRD 100A or HRD 110 | 3 | ENG 101 or ENG 100 A & B |
| 1 | CUL 125 | 2 | CUL 135 (See Note 3) |
| 4 | CUL 127 | 4 | CUL 128 |
| 3 | CUL 130 | 3 | CUL 132 |
| 2 | CUL 131 (See Note 2) | 2 | CUL 133 (See Note 2) |
| 2 | CUL 140 or CUL 143 (See Note 4) | 2 | CUL 141 |
|  | |  | |
| **SECOND YEAR** | |  | |
| **Third Semester** | | **Fourth Semester** | |
| 3 | CUL 134 | 3 | BUS 102, BUS 103, BUS 165 or ECO 101 |
| 4 | CUL 137 | 4 | CUL 138 |
| 2 | CUL 142 | 3 | CUL 139 |
| 4 | CUL 144 | 1 | CUL 146 |
| 3 | CUL 149 | 2 | CUL 147 or CUL 148 (See note 5) |
|  |  | 3 | CUL 178 (See Note 6) |
| **NOTES:** | | | |
| 1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms ($100+) and a knife set ($300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times. 2. Students must take CUL131 and CUL133 in the first academic year but not same semester, either in the fall or spring. 3. CUL135 must be met in the first academic year either in the fall or spring semester. 4. Choices of Culinary Arts electives CUL140 or CUL143 must be taken in the first academic year. 5. Choice of Culinary Arts electives CUL 147 or CUL 148 must be taken in the second academic year 6. Students may register for CUL178 Internship after completing 32 credit hours, 18 of which are in their major. Internship site will be set up with instructor approval. | | | |

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| * **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degreerequirements> | | | |
| * **FINANCIAL AID RECIPIENTS:** A student **must** choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions. | | | |
| * **SUNY GEN ED KNOWLEDGE AREAS:** See <http://catalog.sunyacc.edu/academics/generaleducation> | | | |
|  | Mathematics (GEMA) |  | Other World Civilization (GEOC) |
|  | Natural Sciences (GENS) |  | Humanities (GEHU) |
|  | Social Sciences (GESS) |  | The Arts (GETA) |
|  | American History (GEAH) |  | Foreign Languages (GEFL) |
|  | Western Civilization (GEWC) |  | Basic Communication (GEBC) |