

## CULINARY ARTS

**Credentials**

Culinary Arts certificate	24 cr.
Culinary Arts AAS degree	63-66 cr.

**Major Description**

Culinary Arts associate degree. This provides the necessary knowledge and skills to obtain advanced level positions in the restaurant and food service industries. The curriculum focuses on a variety of food service aspects, including food preparation, cost and portion control, quantity baking and pastry, butchery and charcuterie fabrication, dining room operations, food purchasing and menu formulation Culinary Arts certificate. This option provides the culinary foundation courses that prepare students for immediate entry in the workplace.

The culinary arts program is certified by the American Culinary Federation Education Foundation (ACFEF). Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services. For more information on accreditation please contact: American Culinary Federation, Wendy Laino, Accreditation Manager, 180 Center Place Way, St. Augustine, FL 32095; 904-824-4468; wlaino@acfcchefs.net

### Culinary Arts Certificate

Schoolcraft program code # 1YC.00079

The culinary arts certificate is designed to prepare students for a career in the culinary arts field. The focus of the certificate is on establishing hands-on culinary skills and job-related performance characteristics necessary to successfully enter a basic food service occupation. The certificate prepares students for success by instruction in quality food preparation, portion control, quantity baking, breakfast and pantry work, quantity pastry, meat cutting and dining room operations.

This program contains some courses that are restricted only to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation, or proof of current ServSafe certification, and CUL 103, Introduction to Professional Cooking Skills and Techniques, are pre-program requirements.

Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

Upon completion of the certificate program, students may select the associate degree as their second-year option. All the requirements of that associate degree must be fulfilled, including all of the college requirements.

**This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or [admissions@schoolcraft.edu](mailto:admissions@schoolcraft.edu) to complete an application.**

**SAMPLE SCHEDULE OF COURSES**
**Admission Prerequisites**

CUL 102*	Culinary Sanitation	2
CUL 103	Introduction to Professional Cooking Skills & Technique	4
	<b>Total Credits</b>	<b>6</b>

**First Year—Fall Semester**

CUL 144	Baking	3
CUL 124	Breakfast & Pantry	3
CUL 125	Pastries 1	3
	<b>Total Credits</b>	<b>9</b>

**First Year—Winter Semester**

CUL 142	Butchery	3
CUL 128	Introduction to Food Techniques	3
CUL 143	Dining Room Service	3
	<b>Total Credits</b>	<b>9</b>

**PROGRAM TOTAL 24 CREDITS**

*\*If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.*

Not all courses are offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor or counselor. Number of credits may vary depending on the course selection.

### Culinary Arts AAS Degree

Schoolcraft program code # AAS.00087

The culinary arts associate degree program provides the skills necessary to enter food service occupations at advanced levels. The technical portion of the curriculum prepares students in quality food preparation, advanced food preparation, cost control, portion control, quantity baking, quantity pastry, advanced pastry, meat cutting, garde manger, dining room operation and classical cooking techniques. Food purchasing and storage functions, menu formulation, terminology, and decorative culinary skills are also covered.

This program contains some courses restricted to students officially admitted to this program. Additionally, CUL 102, Culinary Sanitation or proof of current ServSafe certification as well as CUL 103, Introduction to Professional Cooking Skills and Techniques are pre-program requirements. The college requirements portion of the curriculum is vital to students' development.

Students who satisfactorily complete all college and program requirements qualify for an associate in applied science degree.

**SAMPLE SCHEDULE OF COURSES**

**Admission Prerequisite**

These courses are pre-program requirements and not included in degree program totals.

CUL 102*	Culinary Sanitation	2
CUL 103	Introduction to Professional Cooking Skills & Technique	4
	<b>Total Credits</b>	<b>6</b>

**First Year—Fall Semester**

CUL 144	Baking	3
CUL 124	Breakfast & Pantry	3
CUL 125	Pastries 1	3
English	<i>Select one</i>	3
ENG 100	Communication Skills	
ENG 101	English Composition 1	
	<b>Total Credits</b>	<b>12</b>

**First Year—Winter Semester**

CUL 142	Butchery	3
CUL 128	Introduction to Food Techniques	3
CUL 143	Dining Room Service	3
Mathematics	<i>Select one</i>	3-4
MATH 101	Business Mathematics	
MATH 111	Applications–Utility of Math	
MATH 122	Elementary Statistics	
	<b>Total Credits</b>	<b>12-13</b>

**First Year—Spring/Summer Session**

CHEM 100	Introduction to the Chemistry of Food for Culinary Arts	4
English	<i>Select one</i>	3
ENG 106	Business English	
ENG 102	English Composition 2	
HUM 106	Introduction to Art & Music	1
CUL 241**	Culinary Nutrition	2
Elective***	<i>See list</i>	3-4
	<b>Total Credits</b>	<b>13-14</b>

**Second Year—Fall Semester**

CUL 227	Restaurant Cooking & Preparation	3
CUL 215	Charcuterie	3
CUL 244	International & American Cuisine	6
	<b>Total Credits</b>	<b>12</b>

**Second Year—Winter Semester**

CUL 240	Pastries 2	3
CUL 242	À la Carte	3
CUL 243	Storeroom Operations	2
PSYCH 153	Human Relations	3
Elective***	<i>See list</i>	3-4
	<b>Total Credits</b>	<b>14-15</b>

**PROGRAM TOTAL 63-66 CREDITS**

\*If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

\*\*Signifies culinary course is open to any Schoolcraft student.

\*\*\*If BUS 217 or BUS 226 is selected, student must first complete the prerequisite course of BUS 101.

**Electives**

Select two courses from the classes listed below to fulfill the elective requirement:

ART 120	Drawing: Theory & Elements	3	CM 203	Restaurant Concepts & Design	3
BUS 122	Advertising	3	CM 210**	Wine & Spirits	3
BUS 207	Business Law 1	3	CM 309**	Culinary Law	3
BUS 217***	Business Management	3	CUL 247**	Banquets & Catering	3
BUS 220	Supervision	3	CUL 260**	Competitive Ice Carving	3
BUS 226***	Principles of Marketing	3	CUL 267	Chocolatier	3
CIS 120	Software Applications	3	CUL 295	Salon Competition 1	3
CM 107**	Culinary Management—Food & Culture	3	CUL 297	Salon Competition 2	4
CM 109**	Hospitality Law	3	NFS 360**	Ensuring a Sustainable Food Supply	3

The culinary arts program is accredited by the American Culinary Federation Education Foundation, Inc. Accrediting Commission. Accreditation assures that a program is meeting standards and competencies set for faculty, curriculum and student services. For more information on accreditation please contact:

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Students planning to transfer should check the transfer institution’s requirements/guides or discuss their options with an academic advisor or counselor. Number of credits may vary depending on the course selection.



It is the policy of Schoolcraft college that no person shall, on the basis of race, religion, color, gender, age, marital status, disability, sexual orientation, and/or national origin, be subjected to discrimination during or be excluded from participating in or be denied the benefits of any program or activity or in employment.



