

# CULINARY ARTS, ASSOCIATE OF APPLIED SCIENCE

The Associate of Applied Science (AAS) Culinary Arts program offers chef training (basic and advanced) as well as restaurant management skills. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in *garde manger* and *a la carte* cooking. Students have the opportunity to choose between a local or distant externship during their final term in the program. The graduate will have the necessary training to work in a variety of culinary positions such as sous chef, garde manger, kitchen supervisor, and restaurant manager.

Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation (ACF (<https://www.acfchefs.org>)). This accreditation is the highest level available for initial accreditation by the ACF – the premier professional chefs' organization in North America, focusing its efforts on offering education, apprenticeship and industry certification. With the ACF accreditation, OCCI's graduates can gain the title of certified culinarian upon graduation, along with their associate's degrees.

## Entry Requirements

For application and fee information, contact OCCI Admissions (<http://www.occinet.net/admissions>) at 541-888-7195.

## Graduation Requirements

Students must complete a minimum of 90 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in this program must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the AAS Culinary Arts degree is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

## Pre-Program Courses

Students are required to take the following courses *prior* to the program courses, depending on students' college placement information. See advisor for details:

Code	Title	Credits
CIS90	Computer Basics (or demonstrate proficiency)	2
WR90 or WR90R	Paragraph Fundamentals (or placement in higher writing course) Academic Literacy	3-4
MTH20	Basic Mathematics	4

## Program Guide

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CRT2000	Introduction Professional Cooking	5
CRT2001	Basic Food Preparation	6
CRT2002	Intro Food and Beverage Industry	1
CRT2015	Sanitation and Safety for Managers	3

CRT2039	Prof Pres for the Culinary Wrkfr <sup>1</sup>	3
MTH81	Applied Mathematics for Culinary	4
Credits		22

### Winter

CRT2003	Baking and Pastry for Culinary Arts	6
CRT2005	Menu Planning and Design	1
CRT2007	Inventory Control and Purchasing	1
CRT2016	Culinary Nutrition <sup>2</sup>	3
CRT2050	Regional and International Cuisine	6
CIS120	Concepts of Computing	4
Credits		21

### Spring

CRT2012	A La Carte I	6
CRT2013	A La Carte II	6
CRT2017	Restaurant Management Supervision	3
CRT2018	Culinary Arts Career Planning	1
WR115	Introduction to Expository Writing (or higher)	3
Credits		19

### Second Year

#### Summer

CRT2004	Introduction Vineyards and Beverage	2
CRT2006	Restaurant Layout and Design	2
CRT2060	Garde Manger	8
HE250	Personal Health <sup>3</sup>	3
CRT2038	Applied Visual Principles	1
Credits		16

#### Fall

CRT280C2	CWE: Culinary Arts	12
Credits		12
Total Credits		90

<sup>1</sup> May be substituted with SP111 Fundamentals of Public Speaking or higher.

<sup>2</sup> FN225 Nutrition may be substituted for CRT2016 Culinary Nutrition.

<sup>3</sup> PE231 Wellness for Life or three (3) credits of PE185 sport/activity courses can be substituted for HE250 Personal Health.

## Program Student Learning Outcomes

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safety and sanitation knowledge through application in the kitchen environment in areas of food handling and kitchen equipment use, including knife handling skills.
- Demonstrate food preparation foundations through applications of basic cooking methods in the areas of the hot kitchen, cold kitchen, and pastry.
- Become familiar with regional and international cuisines through a learned appreciation of native products, flavors and techniques.
- Understand key elements of successfully operating food service establishments by utilizing concepts of nutrition, safe and profitable menu and restaurant design, and further applying critical thinking through food costing, purchasing and receiving, and supervisory management concepts.