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). 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 at 541-888-7309.

GRADUATION REQUIREMENTS

Students must complete a minimum of 90 credit hours with a cumulative 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 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).

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.

Math and writing placement are unique to each student and are determined during the admissions and intake advising process.

Additional math or writing courses may be required prior to taking the math or writing program requirements in this degree.

PROGRAM GUIDE

Course	Title	Credits
First Year		
Fall		
MTH81	Applied Mathematics for Culinary Arts [5]	4
CRT100	Culinary Foundations I	5
CRT105	Culinary Foundation II	5
CRT110	Intro to Food and Beverage	3
CRT115	Sanitization & Safety for Managers	3
CRT120	Professional Presentations [1]	3
	Credits	**23**
Winter		
CIS120	Concepts of Computing	4
CRT125	Baking & Pastry for Culinary Arts	5
CRT130	Menu Planning & Inventory Control	2
CRT135	Culinary Nutrition [2]	3
CRT140	International Cuisine	5
	Credits	**19**
Spring		
WR115	Fundamentals of Report Writing [3]	4
CRT145	Restaurant Management & Supervision	3
CRT150	American Cuisine	6
CRT155	Garde Manger	6
	Credits	**19**
Second Year		
Summer		
CRT160	Craft of Beverage Service	3
CRT165	Restaurant Service	8
HE250	Personal Health [4]	3
BA150	Introduction to Entrepreneurship	3
	Credits	**17**
Fall		
CRT280C1	Directed Practice: Culinary Arts	6
	Credits	**6**
Winter		
CRT280C1	Directed Practice: Culinary Arts	6
	Credits	**6**
	Total Credits	**90**

[1] COMM111Z, COMM218Z, COMM219 may be substituted for CRT120.
[2] FN225 may be substituted for CRT135.
[3] A higher writing may be substituted excluding WR241, WR242, WR243, and WR250.
[4] PE231, HE250, or three (3) credits of PE185 sport/activity courses will satisfy this requirement.
[5] MTH95 or higher, excluding MTH211, may substitute for MTH81.