

DEGREE MAP

The following sequence is an example of how this degree can be completed in two years. This sequence is based on satisfaction of all Basic Skills requirements and prerequisites, and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your counselor for other options and to monitor your progress.

Program Name: Sous Chef Apprentice-Certificate

Location(s) Offered:

Sierra Vista Campus

Learning Outcomes: *Students who successfully complete this program will be able to do the following:*

1. Demonstrate the ability to apply sanitation and safety procedures in the use of culinary tools and equipment.
2. Demonstrate an understanding of purchasing, receiving, storage, and issuing controls, while applying the basic mathematical formulas for food and labor costs.
3. Assemble and serve an international banquet.
4. Plan and create a menu that incorporates theme, concept, nutrition, balance of flavor, proper preparation, cooking techniques, terminology, proper serving, and explanation of completed dishes.
5. Demonstrate the cooking and leadership skills of a chef de cuisine by employing restaurant-style cookery, to include use of garde manger, saucier, and baking techniques.

Course or program prerequisite(s) not included in the degree:

CUL 204 Food Service Purchasing and Control requires BUS 104 Business Mathematics or appropriate mathematics placement score (or see advisor).
CUL 224 Field Experience in Culinary Arts requires a declared major in culinary arts and permission of the cooperative education program coordinator.

Program Reviewed: Feb 22, 2016

Key:

IW=Intensive Writing
F2F=Face-to-Face Instruction
ITV=Instructional Television
VC=Virtual Campus/Online

<i>Requirements</i>	<i>Course(s) Recommended</i>	<i>Delivery Method</i>	<i>Credits</i>
<i>First Semester (Fall):</i>			
Core Curriculum	CUL 107 Restaurant Sanitation	F2F	3
Core Curriculum	CUL 215 Cooking Essentials	F2F	3
Core Curriculum	CUL 220 Breads and Baking Theory	F2F	3
Core Curriculum	CUL 221 Pastry Basics	F2F	3
<i>Second Semester (Spring):</i>			
Core Curriculum	CUL 225 Garde Manger I	F2F	3
Core Curriculum	CUL 226 Garde Manger II	F2F	3
Core Curriculum	CUL 242 Dining Service Management	F2F	3
<i>Third Semester (Fall):</i>			
Core Curriculum	CUL 105 Nutrition in Food Service	F2F	3
Core Curriculum	CUL 204 Food Service Purchasing and Control	F2F	3
Core Curriculum	CUL 217 Saucier	F2F	3
Core Curriculum	CUL 275 International Cuisine	F2F	3
<i>Fourth Semester (Spring):</i>			
Core Curriculum	CUL 224 Field Experience in Culinary Arts	F2F	1-4
Core Curriculum	CUL 280 Advanced Tech in Gourmet Food Prep I	F2F	3
Core Curriculum	CUL 281 Advanced Tech in Gourmet Food Prep II	F2F	3

Total credits required: 40-43

Notes:

CUL courses are taught in 8-week sessions.