

ADVANCED CULINARY ARTS, ASSOCIATE IN SCIENCE DEGREE

Banner Code: 1_AS_CAAV

Control Number: 08670

Financial Aid Eligible

This program is accredited by the American Culinary Federation Accrediting Commission. The requirements for the Certificate of Achievement in Advanced Culinary Arts include coursework covering a solid foundational knowledge of the restaurant and hospitality industry. Students will prepare food for dining guests in the school's Captain's Table Restaurant. The coursework will help to prepare students who are interested in a professional career in the Culinary Arts.

Complete the Culinary Arts Certificate of Achievement and the Associate in Science graduation requirements as outlined in the Graduation Requirements section of the catalog. Note: this AS degree requires 68-71 units for completion.

Program Outcome

Students will be prepared for employment as professional and competent culinarians.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/associate-degree/>) and General Education (<https://catalog.cccd.edu/orange-coast/general-education-patterns/>).

Required Prerequisites

Culinary Arts (BASIC) Certificate of Achievement (26.5-29.5 Units)

| Course | Title | Units |
|-------------------------|--|------------------|
| Required Courses | | |
| CA A120 | Culinary Principles 1 | 3 |
| CA A122 | Culinary Principles 2 | 3 |
| CA A124 | Principles of Baking 1 | 2 |
| CA A149 | Pantry | 2 |
| CA A210 or CA A170 | Directed Practice for Culinary Arts 1 Culinary Team Competition | 1-4 |
| FN A140 | Introduction to Nutrition Concepts | 2 |
| FBM A100 | Introduction to the Food and Service Industry | 3 |
| FBM A102 | Sanitation and Safety | 2 |
| FBM A195 | Dining Room Service | 2.5 |
| FBM A215 | Quantity Food Production Management | 2 |
| FBM A220 | Food and Beverage Cost Control | 4 |
| Total Units | | 26.5-29.5 |

Required Courses

| Course | Title | Units |
|---------|------------------------|-------|
| CA A126 | Principles of Baking 2 | 2 |
| CA A200 | Garde Manger 1 | 2 |

| Course | Title | Units |
|--------------------|---------------------------------------|-------------|
| CA A205 | Culinary & Baking - Specialty Diets | 2 |
| CA A215 | Directed Practice for Culinary Arts 2 | 2 |
| CA A245 | Culinary Principles 3 | 3 |
| CA A255 | Garde Manger 2 | 3 |
| CA A265 | Ala Minute Continental Cooking | 2 |
| FBM A140 | Bar Management and Profitability | 1.5 |
| FBM A221 | Menu Planning and Purchasing | 3 |
| FBM A222 | Management, Leadership, and Training | 3 |
| Total Units | | 23.5 |

| Requirement | Units |
|--|--------------|
| Program Major Units | 50-53 |
| AS General Education Option 1, 2, or 3 | Varies |
| Transferable electives to satisfy unit requirement | Varies |
| Total Minimum Degree Units | 68-71 |

Program Sequence

These sequences at Orange Coast College are general course curriculum maps for students to finish all major and general education requirements for two-year completion of degrees, and/or fulfillment of transfer requirements. The course sequence may include course prerequisites and other placement requirements. **Students are advised to meet with an Orange Coast College Counselor to review course selections and sequences to ensure that completion of this program will meet a student's transfer and career goals.**

Some courses in this program may be offered once per academic year.

*Culinary Arts (Basic) Certificate of Achievement is the prerequisite for Advanced Culinary Arts

| Course | Title | Units |
|--------------------------------|---|------------------|
| Year 1 | | |
| Semester 1 | | |
| FBM A100 | Introduction to the Food and Service Industry | 3 |
| CA A120 | Culinary Principles 1 | 3 |
| CA A124 | Principles of Baking 1 | 2 |
| CA A149 | Pantry | 2 |
| FN A140 | Introduction to Nutrition Concepts | 2 |
| FBM A102 | Sanitation and Safety | 2 |
| Units | | 14 |
| Semester 2 | | |
| CA A122 | Culinary Principles 2 | 3 |
| CA A210 or CA A170 | Directed Practice for Culinary Arts 1 or Culinary Team Competition | 1-4 |
| FBM A215 | Quantity Food Production Management | 2 |
| FBM A195 | Dining Room Service | 2.5 |
| FBM A220 | Food and Beverage Cost Control | 4 |
| OCC AS GE AREA A1 - CHOOSE ONE | | 3 |
| OCC AS GE AREA C1 - CHOOSE ONE | | 3 |
| Units | | 18.5-21.5 |
| Summer | | |
| OCC AS GE AREA B - CHOOSE ONE | | 3-4 |

| Course | Title | Units |
|---|--|------------------|
| OCC AS GE AREA C2 - CHOOSE ONE | | 3 |
| Units | | 6-7 |
| Year 2 | | |
| Semester 1 | | |
| CA A200 | Garde Manger 1 | 2 |
| CA A245 | Culinary Principles 3 | 3 |
| FBM A221 | Menu Planning and Purchasing | 3 |
| FBM A140 | Bar Management and Profitability | 1.5 |
| CA A205 | Culinary & Baking - Specialty Diets | 2 |
| Select one of the following or satisfy Math competency (completion of High School Algebra 2 with a "C" or better): | | 3-4 |
| MATH A030 | Intermediate Algebra ¹ | |
| or MATH A045 | or Combined Elementary and Intermediate Algebra | |
| Units | | 14.5-15.5 |
| Semester 2 | | |
| CA A126 | Principles of Baking 2 | 2 |
| CA A215 | Directed Practice for Culinary Arts 2 | 2 |
| CA A255 | Garde Manger 2 | 3 |
| CA A265 | Ala Minute Continental Cooking | 2 |
| FBM A222 | Management, Leadership, and Training | 3 |
| OCC AS GE AREA A2 - CHOOSE ONE ² | | 3-4 |
| OCC AS GE AREA D - CHOOSE ONE | | 3 |
| Units | | 18-19 |
| Total Units | | 71-77 |