

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