

LEVEL II CULINOLOGY® - PROFESSIONAL LEVEL, ASSOCIATE IN SCIENCE DEGREE

Banner Code: 1_AS_CULN

Control Number: 04013

Financial Aid Eligible

The Level II Culinary® and Food Science degree requires an Associate in Science; see Catalog for additional course requirements. Transfer students following the CSU General Education Breadth Requirements (CSU GE) must select courses in bold print.

This Culinary® Level II option is articulated with the Food Science and Technology, Culinary® track in the Department of Human Nutrition and Food Science at Cal Poly Pomona. The coursework has received approval from the Research Chefs' Association. Students must complete both Level I and II and meet the Associate in Science degree requirements. Students should certify their General Education coursework before transfer.

The Research Chefs' Association suggests that students take additional Culinary Arts courses such as CA 255, Advanced Garde Manger and CA 265 Ala Minute Continental Cooking to enhance their culinary skills.

Program Outcomes

1. Be competent entry-level Culinary and Food Science assistants meeting the employment needs of the community.
2. Communicate and work effectively with Chefs, Food Scientists, and clientele.
3. Be able to transfer to selected colleges in Culinary®.
4. Culinary® students should obtain materials from the Transfer Center for complete details on transferable courses.

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/>).

Program Prerequisites

Level 1 - Culinary Food Science Assistant Certificate of Achievement (29 Units)

Course	Title	Units
FN A100 or NC A100	Careers in Dietetics and Food Science Careers in Dietetics/FDSCI	1
FN A170	Nutrition	3
FBM A102	Sanitation and Safety	2
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
CA A149	Pantry	2
CHEM A130	Preparation for General Chemistry	4
FN A185	Cultural Foods	2
FN A195	Food Science	4

Course	Title	Units
FN A286	Directed Practice for Culinary®/Food Science	2
MATH A160 or PSYC A160	Introduction to Statistics Statistics for the Behavioral Sciences	4
Total Units		29

Required Courses

Course	Title	Units
BIOL A180	Introduction to Biology for Majors 1: Cell and Molecular Biology	4
BIOL A210	General Microbiology	5
CA A122	Culinary Principles 2	3
CHEM A180	General Chemistry A	5
FBM A221	Menu Planning and Purchasing	3
FN A196	Food Science Quality Control	4
MATH A120	Trigonometry	3
Total Units		27

Requirement	Units
Program Major Units	56
AS General Education Option 1, 2, or 3	Varies
Total Minimum Degree Units	68

Culinary® is the registered trademark of the Research Chef's Association.

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.

*Level 2 Culinary Professional requires Level 1 as a prerequisite. Plan includes all requirements.

Course	Title	Units
Year 1		
Semester 1		
FN A100 or NC A100	Careers in Dietetics and Food Science or Careers in Dietetics/FDSCI	1
FN A170	Nutrition	3
FBM A102	Sanitation and Safety	2
OCC AS GE AREA A1 - CHOOSE ONE		3
OCC AS GE AREA C1 - CHOOSE ONE		3
Units		12
Semester 2		
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
FN A195	Food Science	4

Course	Title	Units
MATH A160 or PSYC A160	Introduction to Statistics or Statistics for the Behavioral Sciences	4
OCC AS GE AREA C2 - CHOOSE ONE		3
Units		16
Year 2		
Semester 1		
CA A149	Pantry	2
CHEM A130	Preparation for General Chemistry ¹	4
FN A185	Cultural Foods	2
FN A286	Directed Practice for Culionology®/Food Science	2
OCC AS GE AREA D - CHOOSE ONE		3
Units		13
Semester 2		
CA A122	Culinary Principles 2	3
CHEM A180	General Chemistry A	5
FBM A221	Menu Planning and Purchasing	3
MATH A120	Trigonometry	3
Units		14
Year 3		
Semester 1		
BIOL A180	Introduction to Biology for Majors 1: Cell and Molecular Biology	4
BIOL A210	General Microbiology	5
FN A196	Food Science Quality Control	4
Units		13
Total Units		68

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CHEM A130 - prerequisite for CHEM A180, or you can clear the prerequisite for CHEM A180 by submitting a prerequisite clearance form (<https://occssp.formstack.com/forms/clearancerequest/>).