

CULINARY ARTS MANAGEMENT, A.A.S.

Major Code: 2392

The Culinary Arts Management program combines classroom time, laboratory learning, hands-on experience and cooperative work experiences with a goal of developing students who are both ready for the world of work or for transfer to an upper-level curriculum. The program has a foundation in culinary arts courses focusing on basic skills, garde manger, meat/seafood/poultry fabrication, stocks, sauces, soups, baking and pastry. Students will also progress through management and business classes to a final semester capstone course where they will assist in the operation of the kitchen at the Copper Turret Restaurant in the Village of Morrisville. The Copper Turret, which is operated year round by the Morrisville Auxiliary Corporation, will serve as the learning laboratory for this program. Students will be prepared for positions in restaurants, country clubs, resorts, banquet facilities, commercial kitchens, and all other food service operations.

The Culinary Arts Management program leads to an Associate in Applied Science (A.A.S.) degree and provides students with a culinary education that has depth and breadth as well as crucial work experience. The Culinary Arts Management program is designed to expose students to a broad range of career options to which they can add specificity through their work experience during and after completing the curriculum. Graduates of the program are prepared for positions as chefs, sous chef, line cook, kitchen manager, pastry chef, garde manger, and shift managers in restaurants, schools, health care and university food operations, and other institutions.

Student Learning Outcomes

Upon successful completion of this program, students will be able to:

- Demonstrate skills and knowledge required of culinarians and apply them in a commercial kitchen operation
- Demonstrate industry-standard knowledge and skills regarding sanitation, food safety, nutrition and supervision in the hospitality industry
- Anticipate and manage labor and food costs in order to operate an economically sustainable establishment
- Demonstrate the ability to work in a professional bakery
- Demonstrate the ability to work in a professional kitchen as a prep, line and pantry cook
- Demonstrate an understanding of purchasing in the hospitality industry by writing food specifications, applying purchasing practices, interpreting market trends, using new technology applications, and analyzing operational cost control
- Explain basic concepts involved in marketing and how they can be applied to food service operations to facilitate financial objectives
- Identify and illustrate the basic elements of equipment design and layout in food service facilities
- Possess an extensive business portfolio that displays an up to date resume, cover letter, skill set, work philosophy, career goals and extensive work samples
- Demonstrate an understanding of the global hospitality industry and how the food service industry fits

Curriculum Requirements

A minimum of 66 credits is required for degree completion.

Code	Title	Credits
ACCT	Accounting as advised	3
CUL 101	Culinary Arts I	4
CUL 111	Professional Baking	3
CUL 201	Advanced Culinary Arts	4
CUL 211	Culinary Restaurant	6
CAS 240	Hospitality Sales & Marketing	3
FSAD 102	Applied Food Servicing Sanitation	1
FSAD 153	Management I	3
FSAD 154	Equipment Selection & Layout	3
FSAD 201	Cooperative Summer Work	2
FSAD 255	Food Purchasing & Cost Control	4
FSAD 257	Senior Seminar	1
NUTR 108	Basic Nutrition	3
FSAD 200 or TOUR 106	Internship in Customer Service Travel-Tourism/Hospitality	3
SUNY General Education Communication Written and Oral as advised		3
SUNY General Education Diversity, Equity, Inclusion and Social Justice as advised		3
SUNY General Education Natural Sciences as advised		3-4
SUNY General Education Mathematics as advised		3
Additional SUNY General Education Credits as advised		10-11
Total Credits		65-67

Suggested Course Sequence

Course	Title	Credits
Year 1		
Fall		
COMM 105	Research & Communication	3
CUL 101	Culinary Arts I	4
FSAD 102	Applied Food Servicing Sanitation	1
CUL 111	Professional Baking (or SUNY GER)	3
SUNY General Education as advised		6
Credits		17
Spring		
CUL 111	Professional Baking (or SUNY GER)	3
FSAD 153	Management I	3
FSAD 154	Equipment Selection & Layout	3
NUTR 108	Basic Nutrition	3
FSAD 200 or TOUR 106	Internship in Customer Service or Travel-Tourism/Hospitality	3
Credits		15
Year 2		
Fall		
CAS 240	Hospitality Sales & Marketing	3
CUL 201	Advanced Culinary Arts	4
FSAD 201	Cooperative Summer Work	2
FSAD 255	Food Purchasing & Cost Control	4
SUNY General Education as advised		3
Credits		16
Spring		
ACCT 100 or ACCT 101	Accounting Info & Mgt Decision or Principles of Accounting I	3
CUL 211	Culinary Restaurant	6

2 Culinary Arts Management, A.A.S.

FSAD 257	Senior Seminar	1
SUNY General Education as advised		6
Credits		16
Total Credits		64