

# CULINARY ARTS (AAS-T)

Associate in Applied Science – Transfer  
(100 credits)

## Program Description

Would you like to enter into a career that embraces artistic creativity? Do you like being part of a team? Does entering a field with countless career opportunities worldwide appeal to you? Do you thrive on immediate appreciation gained from excelling at your craft? If your answer to these questions is yes, your personal strengths align with a career in the hospitality industry.

The only current accepted articulation for this AAS-T degree is with South Seattle Community College's Bachelor of Applied Science degree in Hospitality Management. The Culinary Arts Program at South Puget Sound Community College is designed to provide knowledge and skills in the areas of food production, service and hospitality, and kitchen and dining room supervision. Students' progress through high volume food service applications in the areas of starch and vegetables, soups and sauces, meat fabrication, cold foods and garde manger, sauté and hot line food production, table service, restaurant baking, and kitchen and dining room supervision. All students in the program will gain marketable skills, regardless of previous experience in the hospitality/food service industry.

## Career Opportunities

Graduates will qualify for employment as experienced cooks, lead cooks, or kitchen station supervisors in free-standing restaurants, hotels, resorts, institutional food service, catering kitchens, clubs, and executive dining services. It is intended that this degree, in combination with additional study and experience, be part of a career path that could lead to employment as Sous Chef, Working Chef, or Executive Chef. Obtaining the Bachelor of Applied Science degree in Hospitality Management can lead to expanded career opportunities in food service and hospitality management.

- Food Service Manager
- Chef and Head Cook
- Baker

## Program Information

### Length of Program

Full-time students typically complete this program in two years for the Associate in Applied Science – T Degree, if basic skills and/or pre-college are complete.

### Personal Hygiene Code

A personal hygiene and professional conduct code is in effect in college kitchens as follows: Hair must be neatly maintained, clean, and under control at all times. If a beard is worn, it must be closely trimmed.

### Per ACF Standards

No acrylic or finger nail polish may be worn, no dangling earrings, rings are to be restricted to one band type only.

### Special Program Notes

- A Washington State Food Handler's Permit must be acquired before entry into the program. Individuals without this permit will not be allowed to enter instructional kitchens or work areas.
- All equipment, clothing, and supplies must be purchased prior to the first day of class.
- Students can start this program any quarter except Summer Quarter; no CAP classes offered during summer quarter

### Required Supplies

All tools must be permanently marked with student ID# or name with an indelible pen or engraver. Engraver is available in Food Service Department. All costs are estimated.

Item	Cost
<b>Kitchen</b>	
French Chef's Knife 8" OR French Chef's Knife 10"	\$35 - \$150
Stiff Boning Knife 6"	\$15 - \$90
Flexible Fillet Knife 9"	\$20 - \$85
Pairing Knife 3	\$7 - \$45
Sharpening Steel	\$25
Digital Immersion Thermometer	\$15
Vegetable Peeler	\$5
Professional Tool Bag/Case	\$50 - \$100
<b>Required Clothing</b>	
White Double Breasted Chef's Coat (2 each @ \$40)	\$80
Black Double Breasted Chef's Coat	\$40
Cooks Check Pants (2 each @ \$30)	\$60
Black Bib Aprons (2 each @ \$10)	\$20
Closed Toe Black Leather Shoes	\$60 - \$100
White Socks (2 each @ \$5)	\$10
Hat	\$13

## Outcomes

South Puget Sound Community College believes that all students need to develop a broad range of abilities that will not only make them more effective in their professional pursuits but will enhance their capacity to relate well to others in their daily lives.

At the completion of the Culinary Arts Program, the successful student will be able to:

- Demonstrate the ability to identify, think critically, formulate, and present creative solutions in food preparation and production
- Communicate professional material in oral and written forms with their peers, supervisors, other industry professionals, and customers and clientele
- Demonstrate an understanding of mathematical concepts in scaling, measuring, purchasing, pricing, food costing, and adjust recipe quantities while using mathematical ideas to solve problems
- Apply the appropriate industry standards and practices in a business and food practice context

- Able to identify and adjust to workplace differences in order to operate collaboratively and effectively in a food service setting

The SPSCC college-wide abilities are embedded into each program:

- Effective Communication
- Information Literacy
- Analytical Reasoning
- Multicultural Awareness
- Social Responsibility

## Courses by Quarter AAS-T Degree Requirements

An Associate in Applied Science – T degree will be awarded upon successful completion of a minimum of 100 credits in courses numbered 100 or above. All core and general education requirements must be met, with any additional credits to be selected as electives. All General Education courses selected must be transferable.

## Program Requirements

Placement testing results may indicate that students need to complete basic skills and/or pre-college English and math in preparation for course work in their program. Often, pre-college courses are prerequisites for college-level courses necessary for graduation. Students will complete college-level English and math prior to earning their first 45 college-level credits. These requirements may be met by taking courses at South Puget Sound Community College, or may be waived based on previous college course work or testing.

**Prerequisite:** All students must be eligible for MATH 092 Mathematical Reasoning, ENGL 095 Integrated Reading and Writing II and obtain instructor’s permission to register for any 100 CAP courses in the Culinary Arts Program.

All students must have successfully completed ENGL 095 Integrated Reading and Writing II and obtain instructor’s permission to register for any 200 CAP courses in the Culinary Arts Program.

## Courses by Quarter

Code	Title	Credits
<b>Quarter 1</b>		
Transition Studies		
<b>Quarter 2</b>		
CCS 101	Pathways to Success	3
MATH 092 or ABE 065	Mathematical Reasoning Contextualized Math II	5
ENGL 090 or ENGL 095	Integrated Reading and Writing I Integrated Reading and Writing II	5
<b>Quarter 3</b>		
CAP 100	Introduction to Hospitality	5
CMATH 107	Clippers Math In Society <sup>1</sup>	5
ENGL 098 or ENGL& 101	Transitional English Composition English Composition I	5
<b>Quarter 4</b>		
CAP 103	Sanitation	3
CAP 110	Culinary Fundamentals	7
NUTR& 101	Nutrition	5

### Quarter 5

CAP 115	Meat, Poultry, and Seafood Fabrication	6
CAP 120	Cold Food Production	6

### Quarter 6

CAP 125	Garde Manger	6
CAP 130	Dining Room Operations	6

Select one of the following:

CMST& 210	Interpersonal Communication: Diversity
CMST& 230	Small Group Communication: Diversity
PSYC 116	Psychology of Human Relations: Diversity

### Quarter 7

CAP 235	Culinary Baking	6
CAP 240	Hot Line Production I	6
CAP 190 or CAP 290	Cooperative Work Experience/Internship	2

### Quarter 8

CAP 245	Hot Line Production II	6
CAP 248	Hot Line Production III	6

### Quarter 9

CAP 250	Menu Development	6
CAP 255	Restaurant Management	6

<sup>1</sup> Some students may place directly into MATH& 107

## Pathway Maps

South Puget Sound Community College has provided pathways and associated recommended courses for ease of student selection based upon a student’s career interest. Please review the pathway maps for required and recommended courses.

**Culinary Arts Pathway Map**  
Associate in Applied Sciences - Transfer  
100 Credits

Qtr. 1*	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5	Qtr. 6	Qtr. 7	Qtr. 8	Qtr. 9
Transition Studies	CCS 101 (Scr) Pathways to Success	CAP 100 (Scr) Introduction to Hospitality	CAP 103 (Scr) Sanitation	CAP 115 (Scr) Meat, Poultry and Seafood Fabrication	CAP 125 (Scr) Garde Manger	CAP 235 (Scr) Culinary Baking	CAP 245 (Scr) Hot Line Production II	CAP 250 (Scr) Menu Development
	Choose one: MATH 092 (Scr) Mathematical Reasoning or ABE 065 Contextualized Math II	CMATH 107 (Scr) Clippers Math in Society*  Includes ability to complete MATH& 107	CAP 110 (Scr) Culinary Fundamentals	CAP 120 (Scr) Cold Food Production	CAP 130 (Scr) Dining Room Operations	CAP 240 (Scr) Hot Line Production I	CAP 248 (Scr) Hot Line Production III	CAP 255 (Scr) Restaurant Management
	ENGL 090 (Scr) Integrated Reading and Writing I or ENGL 095 (Scr) Integrated Reading and Writing II	ENGL 098 (Scr) Transitional English Composition or ENGL& 101 (Scr) English Composition I	NUTR& 101 (Scr) Nutrition		Choose One (Scr): Human Relations/ Diversity Recommended: CMST& 210 (Scr) Interpersonal Communication: Diversity CMST& 230 (Scr) Small Group Communication: Diversity PSYC 116 (Scr) Psychology of Human Relations: Diversity	Choose One (Scr): CAP 190 Cooperative Work Experience/ Internship CAP 290 Cooperative Work Experience/ Internship		

\* Please use this pathway map for course sequencing as all CAP courses are offered (fall, winter, and spring). All CAP courses must be taken in the sequence presented above. Students can start this program any quarter with CAP 100 (as CAP 100 may be offered in summer in addition to fall, winter, and spring).