

Culinary Arts, A.A.S.

HEGIS: 5404.00

PROGRAM CODE: 33507

PROGRAM DIRECTOR: Chef Anthony Marzuillo

DEPARTMENT: TOURISM AND HOSPITALITY

The Culinary Arts AAS degree prepares students with the technical training and hands-on experience for successful entry into the food industry. Concentrations in Baking and Pastry and Culinary Arts allow students to focus on a specific area of interest. The curriculum is designed to provide students with the knowledge for proper selection and use of equipment in a commercial kitchen, food service management tools, food safety and safe food handling, identification and application of appropriate cooking techniques, demonstration of appropriate food and beverage pairings as well as wine, beer, and spirits service, and understanding of management structures for front and back of house operations. Students sharpen their skills in the on-campus learning restaurant and engage in a real-world internship in a professional kitchen. Students are eligible for national, local, and professional industry certifications from the National Restaurant Association, American Culinary Federation, and New York City Department of Health.

The curriculum presented here applies to students who started the major in Fall 2025 or Spring 2026. If you enrolled as a matriculant prior to that, please see the *College Catalog* for the year you started the major as a matriculant for the curriculum requirements that apply to you.

Consultation with the Program Advisor is required.

Degree Maps:

[Degree Map for Culinary Arts, A.A.S. - Baking and Pastry Concentration](#)

[Degree Map for Culinary Arts, A.A.S. - Culinary Arts Concentration](#)

Your Degree Map contains the suggested term-by-term course sequence for your academic path towards graduation.

To ensure successful and timely completion of your degree, it is recommended that you meet with your academic advisor to discuss your unique map.

Please note some courses *may* only be offered once and academic year.

Program Learning Outcomes:

Upon successful completion of the Culinary Arts degree program requirements, graduates will:

1. become familiar with the purchasing, storage, and handling of meat, fish, poultry and dry goods in a food service environment.
2. demonstrate proper selection and use of equipment in a commercial kitchen setting

3. demonstrate their understanding of food service management tools, (menu, recipe detail cost cards, specification sheets, inventory, prep sheets, production sheets) and the ability to use them successfully
 4. learn safe food handling for the foodservice and demonstrate their ability to strategize their approach to food safety in a commercial foodservice setting
 5. develop the ability to identify appropriate cooking techniques for a menu item and demonstrate competency in deployment of those techniques
 6. develop the ability to scan a variety of foodservice styles (American/Russian and French) for the appropriate balance of colors, textures, proportion and nutrition
 7. develop their ability to discuss appropriate food and beverage pairing
 8. demonstrate an understanding of wine, beer and spirits service
 9. demonstrate an understanding of management structures for front and back of house operations
 10. have the ability to identify a food business opportunity and develop a plan for creation of that business
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Culinary Arts Concentration Learning Outcomes:

Upon successful completion of the Culinary Arts Concentration requirements, graduates will:

1. gain familiarity with proper procedures for preserving and presenting proteins
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Baking and Pastry Concentration Learning Outcomes:

Upon successful completion of the Baking and Pastry Concentration requirements, graduates will:

1. demonstrate their understanding of and an ability to succeed in an array of career tracks within the Baking and Pastry field.
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College Requirements:

English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).

Civic Engagement Experiences:

One (1) Civic Engagement experience satisfied by Civic Engagement Certified or Civic Engagement Component course or approved outside activity.

Writing Intensive Requirement:

One (1) Writing Intensive Course in any discipline is required.

Required Core (4 Courses, 12 Credits):

When Required Core Courses are specified for a category, they are required for the major

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

- ENG 1200 - Composition I 3 Credit(s)
 - ENG 2400 - Composition II 3 Credit(s)
 - **Mathematical & Quantitative Reasoning Course***
 - **Life & Physical Sciences Course 3 Credit(s)**
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Flexible Core (3 Courses, 9 Credits):

When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major

Select **one (1)** course from **three (3)** Groups A to E for a total of **nine (9)** credits. **Each Course Must be in a Different Discipline**

A. World Cultures and Global Issues Designated Course

B. U.S. Experience in its Diversity Designated Course

C. Creative Expression Designated Course

D. Individual and Society Designated Course

E. Scientific World Designated Course*

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

Major Requirements (9 Courses, 24 Credits):

- CA 990 - Culinary Concepts 3 Credit(s)
- CA 100 - Culinary Arts I: Skills 3 Credit(s)
- CA 1100 - Baking and Pastry 3 Credit(s)
- CA 2100 - Food Safety and Sanitation Certification 1 Credit(s)
- CA 5000 - Food and Beverage Cost Control 3 Credit(s)
- **AND**
- CA 6000 - Beverage Management 3 Credit(s) **or**
 - TAH 4300 - Event Catering Management 3 Credit(s)
- **AND**
- CA 7000 - Industry Exploration and Entrepreneurship 2 Credit(s)

- CA 9200 - Internship in Culinary Arts 3 Credit(s)
 - TAH 7100 - Introduction to Professional Food Service 3 Credit(s)
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Concentrations (5 Courses, 15 Credits):

Select **one (1)** of the following concentrations:

Baking and Pastry (5 Courses, 15 Credits)

- CA 1200 - Patisserie 3 Credit(s)
 - CA 1300 - Contemporary Dessert Plating 3 Credit(s)
 - CA 1400 - Artisan Bread Baking 3 Credit(s)
 - CA 1500 - Professional Cake Decorating 3 Credit(s)
 - CA 1600 - Chocolate and Sugar Confections 3 Credit(s)
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Culinary Arts (5 Courses, 15 Credits)

- CA 200 - Culinary Arts II: Major Techniques 3 Credit(s)
 - CA 300 - Garde Manger and Charcuterie 3 Credit(s)
 - CA 7200 - Restaurant and Food Service Operations 3 Credit(s)
 - CA 7400 - Menu and Dining Room Management 3 Credit(s)
 - CA 9000 - Global Culinary Improvisation 3 Credit(s)
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Electives:

0 credits sufficient to meet required total of 60 credits

Notes:

An Internal Transfer Credit Articulation Agreement between the Office of Academic Affairs and Division of Workforce Development, Strategic Partnerships and Office of Continuing Education (WD/OCE) is in place for students who have completed the ESL Food Handlers program through WD/OCE and are matriculated in the A.A.S. Culinary Arts.

The articulation agreement and corresponding information is included in the following:

[Internal Transfer Credit Articulation Agreement - ESL Food Handler](#)

Total Credits: 60