

CULINARY ARTS - ASSOCIATE IN SCIENCE

Plan Code: 2147

Students learn skills for positions in food preparation for institutional, restaurant, airlines, catering, convention center, cruise line, supermarket, and hotel foodservice operations. The associate degree will provide students with a broad and advanced-based general education, which will prepare them for global citizenry. Students will enhance their skills in a variety of coursework including International Cuisines and Cost Control for Hospitality.

Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Organize and develop Front-of-the-House (FOH) procedures and experience

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