

Culinary Arts (CUL)

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In the Culinary Arts program at Cincinnati State, students receive training in all aspects of food preparation, including methods of cookery, sauces, soups, butchery, garde manger, pastry, and confectioneries, in addition to culinary management. Graduates earn an Associate of Applied Business degree.

Culinary Arts Certificate (CAC)

The Culinary Arts Certificate is designed for the serious hobbyist rather than the industry professional-in-training. This program covers food service sanitation and basic cooking courses. Credits earned may be transferred into the Culinary Arts degree program. Students in the certificate program are ineligible for financial aid and Kentucky reciprocity.

Personal Chef Certificate (PCC)

The Personal Chef Certificate program helps students develop skills in nutrition and healthy cooking techniques along with small business management training. Program graduates are qualified to operate an individual business as chef entrepreneurs for a variety of clients, including those unable to prepare meals for themselves in their homes due to physical problems, those in need of special diets because of health concerns, or even those who want to purchase personal chef services as a gift for anniversaries, birthdays, or holidays such as Sweetest Day and Valentine's Day.

Culinary Arts (CUL)

All degree-seeking students must complete a First Year Experience (FYE) course as part of the first 12 credit hours taken at Cincinnati State.

Semester 1		Credits
CUL 100	Culinary Demonstration	2
HRM 100	Hospitality Careers	2
CUL 101	Culinary 1	3
ENG 101	English Composition	3
HRM 105	Food Service Sanitation	1
IM 111	Computer Applications 1	3
XXX XXX Arts/ Humanities Elective		3
Semester 2		
LAW 101	Business Law	3
CUL 102	Culinary 2	3
CUL 105	Culinary Baking	3
ENG 10X English Composition Elective		3
HRM 110	Food and Beverage Cost Control	3
Semester 3		
CUL 291	Full-Time Cooperative Education 1: Culinary Arts	2
Semester 4		
ACC 101	Financial Accounting	3
CUL 110	Culinary Nutrition	3
HRM 125	Beverage Management	3
COMM 1XX Communication Elective		3
CUL 200	Garde Manger	4
CUL 205	Culinary Production	3
Semester 5		
CUL 292	Full-Time Cooperative Education 2: Culinary Arts	2
Semester 6		
MKT 105	Marketing and Customer Relations	3

ECO 105	Principles of Microeconomics	3
MGT 105	Human Resource Management	3
CUL 210	International Cuisine	3
CUL 290	Culinary Capstone	3
BUS 290	Business Competencies	1
Total Credits:		71

Electives

Arts/Humanities Elective

Any Transfer Module course from ART, COMM, LIT, MUS, PHI, REL, THE

English Composition Elective

ENG 102	Composition and Argument	3
ENG 103	Composition and Literature	3
ENG 105	Composition and Business Communication	3

Communication Elective

COMM 105	Interpersonal Communication	3
COMM 110	Public Speaking	3

Culinary Arts Certificate (CAC)

Semester 1		Credits
CUL 100	Culinary Demonstration	2
CUL 101	Culinary 1	3
CUL 102	Culinary 2	3
HRM 105	Food Service Sanitation	1
XXX XXX Culinary Elective		3
Total Credits:		12

Electives

Culinary Elective

CUL 105	Culinary Baking	3
HRM 100	Hospitality Careers	2
HRM 110	Food and Beverage Cost Control	3

Personal Chef Certificate (PCC)

Semester 1		Credits
CUL 100	Culinary Demonstration	2
CUL 101	Culinary 1	3
PCC 101	Personal Chef Principles and Menu Planning 1	3
HRM 105	Food Service Sanitation	1
DT 120	NUTRITION FOR A HEALTHY LIFESTYLE	3
Semester 2		
CUL 102	Culinary 2	3
PCC 105	Personal Chef Meal Management for Special Diets	3
HRM 110	Food and Beverage Cost Control	3
DT 125	Nutrition Through the Lifecycle	3
Semester 3		
PCC 102	Personal Chef Practices and Menu Planning 2	3
CUL 105	Culinary Baking	3

MGT 120	Entrepreneurship	3
Total Credits:		33