

# Culinary Arts (CUL & CAC)

## Culinary Arts (CUL)

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 not eligible for financial aid or Kentucky reciprocity.

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit our Admissions Page (<http://www.cincinnati-state.edu/academics/admission>)

## Culinary Arts (CUL)

Semester 1		Lec	Lab	Credits
CUL 100	Culinary Demonstration ( T )	2	0	2
CUL 101	Culinary 1 ( T )	0	6	3
ENG 101	English Composition 1 ( G )	3	0	3
HRM 105	Food Service Sanitation ( B )	1	0	1
IM 111	Computer Applications 1 ( B )	2	3	3
FYE 1XX	First Year Experience Elective ( B )	1	0	1
Semester 2				
BUS 190	Professional Practices ( B )	1	0	1
CUL 102	Culinary 2 ( T )	0	6	3
CUL 105	Culinary Baking ( T )	0	6	3
LAW 101	Business Law ( B )	3	0	3
ENG 10X	English Composition Elective ( G )	3	0	3
MAT 1XX	Mathematics Elective ( G )	3	0	3
Semester 3				

CUL X9X	Cooperative Education Elective 1: Culinary Arts ( T )	1	40	2
Semester 4				
CUL 110	Culinary Nutrition ( T )	0	6	3
CUL 200	Garde Manger ( T )	0	8	4
CUL 205	Culinary Production ( T )	0	6	3
HRM 110	Food and Beverage Cost Control ( B )	3	0	3
XXX XXX	Arts/Humanities Elective ( G )	3	0	3
Semester 5				
CUL X9X	Cooperative Education Elective 2: Culinary Arts ( T )	1	40	2
Semester 6				
ACC 101	Financial Accounting ( B )	2	2	3
CUL 210	International Cuisine ( T )	0	6	3
CUL 290	Culinary Capstone ( T )	0	6	3
ECO 105	Principles of Microeconomics ( G )	3	0	3
MGT 105	Human Resource Management ( B )	3	0	3
Total Credits:		35	135	64

## Electives

### First Year Experience Elective

FYE 100	College Survival Skills	1
FYE 105	College Success Strategies	2
FYE 110	Community College Experience	3

### English Composition Elective

ENG 102	English Composition 2: Contemporary Issues	3
ENG 103	English Composition 2: Writing about Literature	3
ENG 104	English Composition 2: Technical Communication	3
ENG 105	English Composition 2: Business Communication	3

### Mathematics Elective

MAT 105	Quantitative Reasoning	3
MAT 111	Business Mathematics	3
MAT 120	Technical Mathematics	3

### Arts/Humanities Elective

Any Transfer Module course from ART, LIT, MUS, PHI, REL, THE, or COMM 130		3
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### Cooperative Education Electives (4 credit hours required)

CUL 191	Part-Time Cooperative Education 1: Culinary Arts	1
CUL 192	Part-Time Cooperative Education 2: Culinary Arts	1

CUL 193	Part-Time Cooperative Education 3: Culinary Arts	1
CUL 194	Part-Time Cooperative Education 4: Culinary Arts	1
CUL 291	Full-Time Cooperative Education 1: Culinary Arts	2
CUL 292	Full-Time Cooperative Education 2: Culinary Arts	2

The letters G, B, and T (displayed after course titles or elective descriptions) identify types of courses required by the Ohio Department of Higher Education as part of an associate's degree curriculum.

G = General Education course in this curriculum

B = Basic Skills course in this curriculum

T = Technical course in this curriculum

## Culinary Arts Certificate (CAC)

Semester 1		Lec	Lab	Credits
CUL 100	Culinary Demonstration	2	0	2
CUL 101	Culinary 1	0	6	3
CUL 102	Culinary 2	0	6	3
HRM 105	Food Service Sanitation	1	0	1
XXX XXX				3
Culinary Elective				
Total Credits:		3	12	12

## Electives

### Culinary Elective

CUL 105	Culinary Baking	3
CUL 110	Culinary Nutrition	3
HRM 110	Food and Beverage Cost Control	3

## Faculty

### Program Chair

Jeffrey Sheldon, CCE  
jeffrey.sheldon@cincinnatiastate.edu

### Advisors

Chef Margaret (Meg) Galvin, CEC, WMCS  
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### Co-op Coordinator

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