

Culinology

Award Type: Associate in Arts

The associate degree program in Culinology® prepares students to transfer to a four-year institution to pursue a baccalaureate degree in Culinology®. Students apply culinary techniques, food science technology and nutritional science principles to the production of quality food with high sensory appeal and marketability. Skills are transformed into careers such as corporate executive chefs, directors for food research and development, flavorists, food scientist/technologists, menu development professionals, product assurance/development managers, senior culinary research technologists, senior formulation chefs, techno-chefs, and more. The program is accredited by the Research Chef's Association and coursework is sequenced in building blocks of knowledge and skills with an emphasis on learning by doing. Graduates of the program also display skills necessary in pursuing baccalaureate degrees in food science, nutrition, and dietetics.

The graduate of the Associate in Arts in Culinology will:

- Synthesize nutrition science information in order to embody and improve health and promote longevity.
- Demonstrate proper culinary technique using various food products within a commercial facility.
- Demonstrate proper baking techniques using various food products within a commercial facility.
- Design and produce recipes and menus that demonstrate culinary proficiency within a commercial food service facility.
- Compare and contrast the different responsibilities within the food service industry and various government agencies in applying regulations designed to prevent food borne illness.
- Apply principles of food processing with regards to food technology, food quality, spoilage, packaging and label requirements.
- Compare and contrast various Culinology® career options and create and present both a portfolio and Culinology® project tailored to a chosen career.
- Evaluate and rank sensory indicators for foods, evaluate and test possible solutions, make alterations, formulate a food product and justify marketability.
- Differentiate the concepts of acculturation, assimilation, and ethnocentrism in relation to food culture, translate nutritional value and needs into recipes and menus, and make a meal reflective of a specific culture.
- Apply all Culinology program course principles within a work setting.

Program Requirements

A major of 23 units is required for the degree.

Course Number	Course Title	Units
CA 120	Principles of Foods 1	4.0
CA 121	Basic Baking and Pastry	3.0
CA 123	Principles of Foods 2	2.0
CA 124	Sanitation, Safety, and Equipment	3.0
FSN 134	Food, Nutrition Customs and Culture	4.0
FSN 110	Nutrition Science	3.0
FSN 132	Introduction To Culinology Professions	1.0
FSN 133	Introduction To Food Science	3.0