

Associate of Applied Science in Culinary Arts

Program Student Learning Outcomes

Students graduating with an Associate of Applied Science in Culinary Arts will be able to:

- Apply theories and concepts of baking and demonstrate required techniques in a commercial bakery.
- Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen.
- Demonstrate proficiency in sanitation and safety codes and apply procedures necessary to maintain a safe foodservice facility.
- Analyze food cost and implement necessary controls to maintain costs and ensure profitability.
- Demonstrate the ability to use human resource management and facility operation management to ensure customer service and profitability.