

ASSOCIATES DEGREE IN CULINARY ARTS



Required Coursework:

CA 102 Exploration of Food Service Industry

CA 104 Bakery

CA 105 Culinary Arts Skill Development

CA 111 Restaurant Sanitation and Safety
(with valid ServSafe Certificate)

CA 112 Menu Planning and Nutrition

CA 114 International Food Production

CA 115 Table Service

CA 180 Culinary Internship

CA 200 Hospitality Management

CA 204 Pastry

CA 205 Garde Manger, Meat Fabrication and Banquets

CA 209 Principles of Food Science

CA 213 Food Purchasing and Cost Control

CA 224 Bakery/Deli Operations

CA 233 Beer, Wine, and Spirits Management

CA 244 Modern American Cuisine

ACF Credentialing Level

For each ACF Credentialing level you have earned, the courses highlighted are not required for the Associates Degree in Culinary Arts.

CFC™	CFPC™	CC®	CPC®	CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
CFC™	CFPC™	CC®	CPC®	CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
					CWPC®	CCC®		CEPC®	CMC®	CMPC®
				CSC®		CCC®	CEC®	CEPC®	CMC®	CMPC®
CFC™	CFPC™	CC®	CPC®	CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
CFC™	CFPC™	CC®	CPC®	CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
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				CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
		CC®	CPC®	CSC®	CWPC®	CCC®	CEC®	CEPC®	CMC®	CMPC®
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							CEC®	CEPC®	CMC®	CMPC®
									CMC®	

CFC™ Certified Fundamentals Cook™

CFPC™ Certified Fundamentals Pastry Cook™

CC® Certified Culinarian®

CPC® Certified Pastry Culinarian®

CSC® Certified Sous Chef®

CWPC® Certified Working Pastry Chef®

CCC® Certified Chef de Cuisine®

CEC® Certified Executive Chef®

CEPC® Certified Executive Pastry Chef®

CMC® Certified Master Chef®

CMPC® Certified Master Pastry Chef®