Culinary Arts Program Goals

1. Demonstrate the preparation of fine restaurant foods using all of the cooking procedures available in commercial kitchens.
2. Demonstrate the ability to prepare breads and pastries, desserts, appetizers, soups and entrees.
3. Demonstrate an ability to fabricate and portion meats, poultry and seafood.
4. Acquire skill in using small and large commercial kitchen equipment.
5. Practice appropriate sanitation, personal hygiene and safety procedures.
6. Demonstrate the ability to convert, weigh and measure quantity recipes accurately.
7. Plan nutritionally balanced menus with appropriate consistency, texture, flavor and color variations.
8. Demonstrate the ability to organize an accurate system for cost and portion control.
9. Keep accurate records of purchases and inventory and learn the principles of food purchasing.
10. Supervise and lead employees.
11. Demonstrate various types of tableservice.
12. Acquire skill in the ability to carry out dining room responsibilities.
13. Develop employability skills appropriate for supervisory or management personnel.
14. Become cognizant of the opportunities for employment in the culinary field.
15. Complete general requirements for an Associate of Applied Arts and Sciences degree.