

CULINARY ARTS ASSOCIATE OF APPLIED SCIENCE DEGREE**GUIDED PATHWAY: Culinary Arts (Certificate I, AAS)**For more information, visit www.laredo.edu/ and your academic advisor.

The Culinary Arts Program offers the Culinary Arts, **Associate of Applied Science Degree (D)** and **Culinary Arts Certificate I (C1)** that will prepare students for careers in the hospitality industry. It is designed to prepare students to enter occupations and to perform the duties that include direct preparation and seasoning of salads, soups, fish, meats, vegetables, desserts, or other foods. The student will plan and price menu items, order supplies, and keep records and accounts. The student will also participate in cooking. Graduates from the program will be responsible for activities which consist of collaboration with specified personnel who plans and develops recipes and menus, determines production schedules and worker-time requirements to ensure timely delivery of services. The student will also estimate amount and costs, request supplies and equipment to ensure efficient operation, and will evaluate and solve procedural problems to ensure safety. Students must maintain a "C" or better in all Culinary Arts courses in order to get credit for the course and proceed to the next course as stated in the Certificate I and AAS degree plans. Courses that complete the Degree (D) and courses that complete the Certificate I (C1) are noted below.

This is an example course sequence for students interested in pursuing Culinary Arts. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn an Associate of Applied Science (AAS) degree in Culinary Arts¹.

Visit [Career Pathways](#) to view guided pathways created for students who complete an AAS degree and the options for transfer. Speak with an academic advisor at your college to choose courses that will help you to transfer to a specific university

**COLLEGE READINESS REQUIREMENTS (only for the AAS)**

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

READING & WRITING PLACEMENT**MATH PLACEMENT****ENGLISH LANGUAGE PROFICIENCY**TSI MET: **YES** NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

☐ **INRW** _____☐ **OTHER:** _____TSI MET: **YES** NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

☐ **DEV MATH** _____☐ **OTHER:** _____TSI MET: **YES** NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

☐ **ESOL** _____☐ **OTHER:** _____

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

SEMESTER BY SEMESTER MAP FOR FULL-TIME STUDENTS²

D	C1		SEMESTER 1	ACTION ITEMS
♦	♦		HAMG 1321 – Introduction to Hospitality Industry	<input type="checkbox"/> Meet with Culinary Arts advisor to confirm academic and career goals before taking courses and again at the end of the semester.
♦	♦		FDNS 1301 – Introduction to Foods	
♦	♦		CHEF 1205 – Sanitation and Safety	
♦	♦		CHEF 1301 – Basic Food Preparation	
♦	♦		PSTR 1401 – Fundamentals of Baking	

TOTAL SEMESTER CREDIT HOURS: 15

D	C1		SEMESTER 2	ACTION ITEMS
♦	♦		CHEF 1400 – Professional Cooking and Meal Service	<input type="checkbox"/> Meet with Culinary Arts advisor to confirm academic and career goals before taking courses and again at the end of the semester. <input type="checkbox"/> Meet with Culinary Arts advisor to apply for Culinary Arts Certificate I completion.
♦	♦		IFWA 1318 – Nutrition for Food Service Professional	
♦	♦		CHEF 1410 – Grade Manger	
♦	♦		CHEF 2280 – Culinary Arts Cooperative Education	

TOTAL SEMESTER CREDIT HOURS: 13

D			SEMESTER 3 SUMMER	ACTION ITEMS
♦			ENGL 1301 – Composition I CORE (C)	
♦			COSC 1301 – Introduction to Computing CORE (C)	

TOTAL SEMESTER CREDIT HOURS: 6

D			SEMESTER 4	ACTION ITEMS
♦			MATH X3XX – Mathematics Elective CORE (C)	<input type="checkbox"/> Meet with Culinary Arts advisor to confirm academic and career goals before taking courses and again at the end of the semester.
♦			XXXX X3XX – Social/ Behavioral Science Elective CORE (C)	
♦			RSTO 2301 – Principals of Food and Beverage	
♦			CHEF 1214 – A La Carte Cooking	
♦			RSTO 1313 – Hospitality Supervision	

TOTAL SEMESTER CREDIT HOURS: 14

D			SEMESTER 5	ACTION ITEMS
♦			XXXX X3XX – Language, Philosophy, and Culture CORE (C)	<input type="checkbox"/> Meet with Culinary Arts advisor to apply for Culinary Arts AAS completion.
♦			RSTO 2405 – Management of Food Production and Service	
♦			CHEF 1345 – International Cuisine	
♦			CHEF 2264 – Practicum- Culinary Arts/ Chef Training ³	

TOTAL SEMESTER CREDIT HOURS: 12**AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS/PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS**

- Degree plans may change in later catalogs. Be sure to consult with your advisor if you are continuing on an older degree plan.
 - Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by Laredo College awarding the degree.
 - Capstone Experience
- C** This course counts for the Core Curriculum at any public college or university in Texas.

Certification and Licensure Information

The CHEF 1205 course requires students to take the ServSafe Certification online exam in order to achieve the ServSafe Manager Certification. Test is taken during Fall semester while enrolled in CHEF 1205.

Career Information

Common Job Titles

Chef & Head Cook	Baker	Contract Food Service	Institutional Food Service Worker
Personal Chef	Restaurant Owner	Cruise Ship Staff	Waiter or Waitress
Executive Chef	Caterer	Restaurant Manager	Food Preparation Worker
Sous Chef	Food Service Manager	Kitchen Supervisor	Bed & Breakfast
Banquet Chef	Catering Director	Dietary Supervisor	Line Cook
Corporate Executive Chef	Pastry Cook	Kitchen Assistant	Cafeteria Manager

Regional Labor Market Information

Line Cook: New workers generally start days within hiring. Normal pay for Line Cooks is averaged \$17 per hour or an average of \$35,760 per year.

Source: <https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm>

Food Service Manager: New workers generally start around days within hiring. Normal pay for Food Service Managers is averaged \$31 per hour or \$65,310 per year.

Source: <https://www.bls.gov/ooh/management/food-service-managers.htm>

Chef/Head Cook: New workers generally start around days within hiring. Normal pay for Head Cooks is averaged \$29 per hour or \$60,990 per year.

Source: <https://www.bls.gov/ooh/food-preparation-and-serving/chefs-and-head-cooks.htm>

Career and labor market research tools

Bureau of Labor Statistics: <http://www.bls.gov/ooh/>, O*NET: <https://www.onetonline.org/>

Career Resources: Click [here](#) for more information transfer resources. Students are encouraged to consult with their area of study advisor for additional career assistance. The above information is provided as a guide and reference tool for occupations related to this program. This is not a guarantee of job placement in any of these occupations after successful completion of an LC program. The common job titles listed are representative titles and are provided for career research. These are not the only occupations possible in this area of study.

Transfer Information

The Associate of Applied Science in Culinary Arts prepares students to directly enter the workforce; however, a Bachelor of Applied Arts and Sciences (BAAS) is an excellent alternative to the Bachelor's degree. The Bachelor of Applied Arts and Sciences degree applies non-transferable courses and work experience towards the Bachelor's degree. You still must meet general education requirements and take upper level courses.

Transfer Guides: The universities listed here do not constitute a Laredo College endorsement. Transfer course evaluations and determination of which courses will count toward a Bachelor's degree are made by the receiving transfer institution.

Texas A&M International University: <http://www.tamui.edu>

South Texas College: <http://www.SouthTexas.edu>

Additional Transfer Resources: Laredo College [transfer planning guide website](#) provides information on additional colleges & universities. Students are encouraged to consult with a faculty advisor, area of study advisor, and/or their chosen transfer institution to ensure courses taken at LC will apply toward their bachelor's degree program.