

Culinary Arts

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The culinary industry offers a wide range of career opportunities; the list is endless, from health care to management positions in large companies. The department includes two programs: culinary arts - focusing on food production and management and baking, production and management - focusing on retail baking production. The department also offers a three-year dual degree program, along with an opportunity to obtain a baccalaureate degree in technology management in the following two years.

MISSION

The Culinary Arts Department is focused on developing skills needed for competent culinary professionals for an evolving industry.

TECHNICAL STANDARDS

It is essential that students in this degree program can participate fully and safely, with or without reasonable accommodation, in all classroom and laboratory settings required for completion of the program. Students in this degree program should be able to:

- Function in a safe manner, not placing themselves, faculty, staff, or other students in jeopardy.
- Appropriately and safely use standard laboratory equipment, materials, and instrumentation to include possession of fine motor skills and mobility.
- Make sensory visual and auditory observations during, and interpret data from, all required laboratory assignments.
- Communicate effectively, both orally and in writing.
- Capability to lift 50 pounds of kitchen product or equipment to industry standard counter height
- Ability to professionally manage and cope with work in a high paced and crowded lab environment for several hours a day.

REQUIRED TOOLS/EQUIPMENT

A list of required tools, equipment, PPE, etc. for all of the programs mentioned above can be found at www.alfredstate.edu/tool-lists.

FACILITIES

- **Production lab** – This lab gives students the opportunity to learn quantity food production and service through the preparation and service of 700 institutional meals for customers daily.
- **The Refinery Restaurant lab** – A well-equipped dining room and kitchen, this lab has virtually all the equipment used in commercial restaurants. Students prepare and serve meals to order for patrons daily.
- **Bakery lab** – This is reputed to be the best-equipped training facility of its kind in the state. The student has access to many types of baking equipment used commercially to produce baked goods for the Wellsville campus student dining hall (The Rig) and The Refinery Restaurant. Students produce baked goods in freshman and senior labs, which are sold and served to many. In addition, the preparation and presentation of elaborate creations, common in upscale restaurants, offers students the opportunity to develop their talents.

DEPARTMENT PROGRAMS

[Culinary Arts \(AOS\)](#)

[Culinary Arts: Baking, Production & Management \(AOS\)](#)