



AOS DEGREE – CODE #0578

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The courses train students in the principles applied to culinary arts. The goal is to prepare men and women for supervisory positions, and culinary positions that require special skills and knowledge of food and business. By learning fundamental and advanced culinary principles in the food service industry and employing the techniques of menu planning, preparation, and supervision in the lab classes, the students develop skills, confidence, and critical thinking.

ADVANTAGES

- Students may earn the manager servsafe certification from the Educational Foundation of the National Restaurant Association as part of the program.
- Graduates have the option of applying for readmission into a dual-degree program, whereby they may obtain a second degree in baking, production and management in one additional year.

DIRECT ENTRY INTO BACCALAUREATE DEGREE PROGRAM

Alfred State culinary arts graduates may enter directly into the technology management BBA degree program. Graduates who have credit for freshman composition, statistics, literature, history, and speech may complete the BBA program in two additional years; others may complete the BBA program in two-and-one-half years.

OCCUPATIONAL OPPORTUNITIES

- Chef Manager
- Cook
- Sous Chef
- Chef
- Production Manager
- Health Care
- Food Service Manager
- School Servicer
- Caterer
- Food Sales Representative
- Food Marketing
- Dining Room Manager
- Entrepreneur

EMPLOYMENT STATISTICS

Employment and continuing education rate of 100 percent – 25 percent are employed; 75 percent continued their education.

EXPENSES

In addition to regular college expenses, the student must purchase a probe thermometer, calculator, uniform package, and uniform laundry service from the Alfred State Campus Store. Uniforms may cost approximately \$360 to \$460. The uniform laundry service is approximately \$60 per semester. It is mandatory for all culinary arts students to have at least a five-meal, meal plan. First-semester textbooks cost approximately \$500, and approximately \$100 each succeeding semester.

RELATED PROGRAMS

[Culinary Arts: Baking, Production and Management](#)

REQUIRED TOOLS/EQUIPMENT

A list of required tools, equipment, PPE, etc. for the program mentioned above can be found at <http://www.alfredstate.edu/tool-lists>.

A tier 1 laptop computer is required for students entering this degree program. Laptop specifications are available at www.alfredstate.edu/required-laptops.

ENTRANCE REQUIREMENTS/RECOMMENDATIONS

Recommended: Knowledge of basic math, reading, and writing skills.

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.

CERTIFICATION OR LICENSURE

Students may earn the manager servsafe certification from the Educational Foundation of the National Restaurant Association as part of the program.

OFFICE OF ACCESSIBILITY SERVICES

Students who believe they need a reasonable accommodation to properly participate in this program may contact Melanie Ryan in the Office of Accessibility Services. This office may be contacted by email at oas@alfredstate.edu or by phone at 607-587-4506. Please keep in mind that some accommodations may take time to implement, so students seeking accommodations are encouraged to contact OAS as early as possible.

CULINARY ARTS - AOS DEGREE

TYPICAL FOUR-SEMESTER PROGRAM

First			
CULN	1083	Food Safety & Service Training	3
CULN	1143	Culinary Foundations	3
CULN	1373	Purchasing & Cost Control	3
CULN	1479	Kitchen Fundamentals	9
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Second			
CULN	2043	Fundamentals of Nutrition	3
CULN	2183	Menu Planning	3
CULN	2263	Cooking Techniques & Preps	3
CULN	2479	Culinary Preparations	9
			18
Third			
CULN	3253	Beverage & Fermentation	3
CULN	3353	Hospitality Supervision	3
CULN	3479	Advanced Culinary Preparation	9
CULN	3173	Intl Cook, Garde Manger & Baki	3
			18
Fourth			
CULN	4033	Intro to Food Science & Techno	3
CULN	4163	Advanced Cuisine	3
CULN	4253	Hospitality Management	3
CULN	4479	Culinary Capstone	9
			18

GRADUATION REQUIREMENTS

A student must successfully complete all courses in the prescribed four-semester program and earn a minimum cumulative grade point average of 2.0 in major courses.