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## THE INTERNATIONAL CULINARY SCHOOL<sup>SM</sup>

at The Art Institute of Fort Lauderdale

WORLD **CUISINES** UNCOVERED<sup>SM</sup>



# aste

for creativity

## *Culinary Arts*

Ask any culinary student on campus what they love about this program and they'll say the chef instructors, personalized instruction, and hands-on experience from the very first day of classes. In the Culinary Management bachelor's degree program, Culinary Arts associate's degree program, (both accredited by the American Culinary Federation), Baking & Pastry associate's degree program, or Art of Cooking diploma program, you'll 'sink your teeth' into a comprehensive curriculum that encourages artistic creativity and emphasizes essential skills needed for a culinary career.

The kitchen is your classroom where you'll learn knife skills, classical methods of cooking, sanitation and safety, wine and beverage identification, cost control and purchasing, dining room operations, nutrition, and much more. Then on to specialty areas such as baking and pastry, garde manger, and international and American regional cuisine.

You'll spend time cooking in our Chef's Palette Cafe and Grille restaurant, a favorite on the 17th Street Causeway. You can also elect to participate in the award-winning competition team which has won numerous accolades including two silver medals at the national level, the Florida state championship 13 times in 14 years, and many regional competitions. There are also many opportunities to participate in national recipe contests.

Internships and employment options are numerous in restaurants and resorts, on private yachts, or as a personal chef. Whether this is your first career choice or a decision to change your profession, taste success after graduation as you'll be prepared for entry-level positions in the exciting and demanding profession of the culinary arts.





## Culinary Arts Associate of Science

The Associate of Science in Culinary Arts prepares students with a market-driven, competency-based education delivered by faculty with appropriate credentials and industry experience. This program prepares graduates to seek entry-level positions such as baking and pastry cook, garde manger cook, and station chef. The length of the program is seven [7], eleven [11] week quarters.

### Recommended Course Sequence

#### FIRST QUARTER [Credits, Course Title, Course Number]

- 3 Concepts and Theories of Culinary Techniques [FSS1010]
- 6 Fundamentals of Classical Techniques [FSS1743C]
- 3 Sanitation and Safety [FOS1203]
- 3 English Composition\* [ENC1101]

#### SECOND QUARTER

- 3 Introduction to Baking and Pastry Theory [FSS1066C]
- 6 American Regional Cuisine [FSS1745C]
- 3 Purchasing and Product Identification [HFT1821]
- 3 Topics for Composition\* [ENC1145]

#### THIRD QUARTER

- 3 Latin Cuisine [FSS1744C]
- 6 Introduction to Pastry Techniques and Artistry [FSS1067C]
- 3 Management by Menu [HFT2852]
- 3 Computer Science\* [CGS1160C]

#### FOURTH QUARTER

- 3 Planning and Controlling Costs [FSS1502]
- 6 Garde Manger [FSS1290C]
- 3 Nutrition [HUN2204]
- 3 General College Math\* [MFG1121]  
or Discrete Math\* [MAD1104]  
or College Algebra\* [MAC1105]

#### FIFTH QUARTER

- 3 Food and Beverage Operations Management [HFT2454]
- 3 Classical European Cuisines [FSS2292C]
- 3 World Cuisines [FSS2746C]
- 3 Career Development and Supervision [HFT2009]
- 3 Fundamentals of Biological Science\* [BSC1001]  
or Fundamentals of Physical Science\* [ISC1004]

#### SIXTH QUARTER

- 6 A la Carte and Dining Room Operations [HFT2842C]
- 3 Team Effectiveness\* [SPC1016]  
or Interpersonal Communication\* [COM1041]
- 3 Ancient and Medieval Civilizations\* [WOH2012]  
or Modern and Post-Modern Civilizations\* [WOH2022]
- 3 Program Elective

#### SEVENTH QUARTER

- 3 Art Culinaire [HFT3191C]
- 3 Culinary Capstone [HFT3915]
- 3 Externship [HFT2940]
- 3 Art Appreciation\* [ARH2000]
- 3 Introduction to Psychology\* [PSY2012]  
or Introduction to Sociology\* [SYG2000]

Total Core Credits Required	78
General Education Credits Required (*)	27
Credits Required for Graduation	105

## Art of Cooking Diploma

The 9-month program in the Art of Cooking trains the student in the basics of culinary art. The student learns speed, coordination, and teamwork. Graduates are prepared to seek entry-level positions as preparation cooks, line cooks, baking and pastry cook, banquet cook, breakfast cook, and shift leaders. The length of the program is three [3] eleven, [11] week quarters.

### Recommended Course Sequence

#### FIRST QUARTER [Credits, Course Title, Course Number]

- 3 Concepts and Theories of Culinary Techniques [FSS1010]
- 6 Fundamentals of Classical Techniques [FSS1743C]
- 3 Sanitation and Safety [FOS1203]

#### SECOND QUARTER

- 3 Introduction to Baking and Pastry Theory [FSS1066C]
- 6 American Regional Cuisine [FSS1745C]
- 3 Purchasing and Product Identification [HFT1821]

#### THIRD QUARTER

- 3 Latin Cuisine [FSS1744C]
- 6 Introduction to Pastry Techniques and Artistry [FSS1067C]
- 3 Management by Menu [HFT2852]

Total Core Credits Required	36
Credits Required for Graduation	36



# Culinary Management - Bachelor of Science

The Bachelor of Science in Culinary Management prepares graduates for foodservice-related management and supervisory trainee positions. The program provides an opportunity for students to become competent in the identified priorities of the foodservice industry: communication, training, leadership, motivation, management, human resources, technology, accounting, marketing, and customer relations. These skills prepare graduates to seek entry-level positions, including assistant front-of-the-house manager, assistant kitchen manager, management trainee, assistant department manager, restaurant chef, and sous chef. The length of the program is twelve [12], eleven [11] week quarters.

## Recommended Course Sequence

### FIRST QUARTER [Credits, Course Title, Course Number]

- 3 Concepts and Theories of Culinary Techniques [FSS1010]
- 6 Fundamentals of Classical Techniques [FSS1743C]
- 3 Sanitation and Safety [FOS1203]
- 3 English Composition\* [ENC1101]

### SECOND QUARTER

- 3 Introduction to Baking and Pastry Theory [FSS1066C]
- 6 American Regional Cuisine [FSS1745C]
- 3 Purchasing and Product Identification [HFT1821]
- 3 Topics for Composition\* [ENC1145]

### THIRD QUARTER

- 3 Latin Cuisine [FSS1744C]
- 6 Introduction to Pastry Techniques and Artistry [FSS1067C]
- 3 Management by Menu [HFT2852]
- 3 Computer Science\* [CGS1160C]

### FOURTH QUARTER

- 3 Planning and Controlling Costs [FSS1502]
- 6 Garde Manger [FSS1290C]
- 3 Nutrition [HUN2204]
- 3 General College Math\* [MFG1121]  
or Discrete Math\* [MAD1104]  
or College Algebra\* [MAC1105]

### FIFTH QUARTER

- 3 Food and Beverage Operations Management [HFT2454]
- 3 Classical European Cuisines [FSS2292C]
- 3 World Cuisines [FSS2746C]
- 3 Career Development and Supervision [HFT2009]
- 3 Fundamentals of Biological Science\* [BSC1001]  
or Fundamentals of Physical Science\* [ISC1004]

### SIXTH QUARTER

- 6 A la Carte and Dining Room Operations [HFT2842C]
- 3 Team Effectiveness\* [SPC1016]  
or Interpersonal Communication\* [COM1041]
- 3 Ancient and Medieval Civilizations\* [WOH2012]  
or Modern and Post-Modern Civilizations\* [WOH2022]
- 3 Program Elective

### SEVENTH QUARTER [Credits, Course Title, Course Number]

- 3 Art Culinaire [HFT3191C]
- 3 Culinary Capstone [HFT3915]
- 3 Externship [HFT2940]
- 3 Art Appreciation\* [ARH2000]
- 3 Introduction to Psychology\* [PSY2012]

### EIGHTH QUARTER

- 3 Human Resource Management [HFT4221]
- 3 Facilities and Management Design [HFT4343]
- 3 Foodservice Technology and Information [HFT4493]
- 3 Principles of Public Speaking\* [SPC1600]
- 3 General Education Elective\*

### NINTH QUARTER

- 3 Leadership and Organizational Development [HFT4295]
- 3 Hospitality Marketing [HFT4503]
- 3 Exploring Wines and the Culinary Arts [HFT4865]
- 3 Introduction to Sociology\* [SYG2000]
- 3 Principles of Macroeconomics\* [ECO2013]

### TENTH QUARTER

- 3 Catering and Event Management [HFT4802]
- 3 Introduction to Accounting Principles [HFT4403]
- 3 Foodservice Financial Management [HFT4474]
- 3 Working in America\* [SYO3370]
- 3 Introduction to Literature\* [ENC1102]  
or English Elective\*

### ELEVENTH QUARTER

- 3 Quality Service Management & Training [HFT4284]
- 3 Legal Issues and Ethics [HFT4603]
- 3 Innovation and Entrepreneurship [HFT4292]
- 3 Global Management & Operations in the Hospitality Industry [HFT4285]
- 3 General Education Elective\*

### TWELFTH QUARTER

- 3 Management Externship [HFT4943]
- 3 Culinary Capstone/Portfolio [HFT4916]
- 3 General Education Elective\*
- 3 General Education Elective\*
- 3 Program Elective

Total Core Credits Required	120
General Education Credits Required(*)	54
Program Electives	6
Credits Required for Graduation	180





# Baking & Pastry Associate of Science

The Associate of Science in Baking & Pastry prepares students for entry-level employment opportunities in the professional foodservice industry and management areas. Students develop competencies in the art of baking, desserts, and cake decoration with a focus on culinary skills, core baking and pastry courses, and business courses. The length of the program is seven [7], eleven [11] week quarters.

## Recommended Course Sequence

### FIRST QUARTER [Credits, Course Title, Course Number]

- 3 Concepts and Theories of Culinary Techniques [FSS1010]
- 6 Fundamentals of Classical Techniques [FSS1743C]
- 3 Sanitation and Safety [FOS1203C]
- 3 English Composition\* [ENC1101]

### SECOND QUARTER

- 3 Introduction to Baking and Pastry Theory [FSS1066C]
- 6 American Regional Cuisine [FSS1745C]
- 3 Purchasing and Product Identification [HFT1821]
- 3 Topics for Composition\* [ENC1145]

### THIRD QUARTER

- 6 Introduction to Pastry Techniques and Artistry [FSS1067C]
- 3 Management by Menu [HFT2852]
- 3 Computer Science\* [CGS1160C]
- 3 Program Elective

### FOURTH QUARTER

- 3 Planning and Controlling Costs [FSS1502]
- 6 Artisan Breads and Baking Production [FSS 2068C]
- 3 European Cakes and Tortes [FSS2298C]
- 3 General College Math\* [MGF 1211]  
or Discrete Math\* [MAD1104]  
or College Algebra\* [MAC1105]

### FIFTH QUARTER

- 3 Nutrition [HUN2204]
- 6 Advanced Patisserie and Display Cakes [FSS2069C]
- 3 Career Development and Supervision [HFT2009]
- 3 Fundamentals of Biological Science\* [BSC1001]  
or Fundamentals of Physical Science\* [ISC1004]

### SIXTH QUARTER

- 3 Externship [HFT2940]
- 6 A la Carte and Dining Room Operations [HFT2842C]
- 3 Team Effectiveness\* [SPC1016]  
or Interpersonal Communications\* [COM1041]
- 3 Ancient and Medieval Civilizations\* [WOH2012]  
or Modern and Post-Modern Civilizations\* [WOH2022]

### SEVENTH QUARTER

- 3 Culinary Capstone [HFT3915]
- 6 Chocolate, Confections, and Centerpieces [FSS2299C]
- 3 Art Appreciation\* [ARH2000]
- 3 Introduction to Sociology\* [SYG2000]  
or Introduction to Psychology\* [PSY2012]

Total Core Credits Required	75
General Education Credits Required(*)	27
Program Electives	3
Credits Required for Graduation	105



