

# CULINARY ARTS

## Diploma & Associate of Science Degree

Few occupations offer the creativity, excitement, and growth found in the culinary industry. Chef instructors at The Art Institute of Philadelphia are experienced and offer students the expertise and knowledge needed to become culinary professionals.

### PROGRAM OBJECTIVES

- Understand fundamental concepts, skills, and techniques involved in basic cookery by preparing stocks, glazes, and a variety of classical and contemporary sauces and products
- Demonstrate proficiency in all basic cooking techniques and skills
- Demonstrate the total product utilization concept
- Describe and explain the proper handling and storage of food and sundry products along with proper sanitation and safety procedures and principles
- Accurately follow any given recipe and achieve the specified desired outcome
- Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention in baked goods and pastries
- Prepare a variety of baked goods, desserts and confectionaries, and demonstrate decorating, plating and display techniques
- Identify primal, sub-primal, and market cuts of meat, poultry and seafood
- Discuss current developments and trends in the food service industry
- Fabricate seafood and meats into market cuts while preparing traditional, regional, ethnic, classical and contemporary hot and cold appetizers, salads and entrées
- Calculate overall recipe and menu cost
- Identify principles of menu and food service facility layout and design
- Understand the use of computers in the food service industry
- Select and demonstrate the optimum storage conditions for all food and sundry products
- Demonstrate and discuss nuances of cuisines and ingredients used in the various international cultures.
- Understand culinary terminology
- Describe and demonstrate the roles and responsibilities of the front-of-the-house staff
- Apply various cost-control functions as they relate to food service operation
- Prepare regional, international, and classical cuisine dishes and possess an in-depth understanding of how they are utilized in restaurants and food service industry today
- Understand baking and pastry techniques and plating concepts used in the modern food service industry

### Additional Objectives - Associate of Science Degree

- Identify the concepts of purchasing, receiving, and issuing practices in food service operations
- Apply knowledge of quality standards and regulations governing food products to the purchasing function

### ENTRY-LEVEL EMPLOYMENT OPPORTUNITIES

By graduation, students from the associate's and diploma programs are prepared to seek entry-level positions in the field including prep cook, line cook, and first cook.



## REQUIREMENTS FOR DIPLOMA

**36 Quarter Credits**  
**Six 11-Week Quarters or 66 Weeks**

### CORE COURSES

- CU10110 Application and Use of Culinary Equipment
- CU10121 Culinary Skills I
- CU10130 Introduction to Food Service Industry
- CU10141 Culinary Science Sanitation, Safety, & Supervisory Skills
- CU10210 Introduction to Baking
- CU10240 Culinary Skills II
- CU10250 Nutrition
- CU10311 Hors d'oeuvres & Appetizers
- CU10330 Introduction to Pastry  
 OR
- BP10110 Bread Production
- CU10340 American Regional Cuisine
- CU10411 Charcuterie  
 OR
- CU10420 World Cuisine  
 OR
- CU20510 Classical European Cuisine
- IN20530CU Internship I



## REQUIREMENTS FOR ASSOCIATE OF SCIENCE DEGREE

**Day**  
**90 Quarter Credits**  
**Six 11-Week Quarters or 66 Weeks**

**Evening/Weekend**  
**90 Quarter Credits**  
**Ten 11-Week Quarters or 110 Weeks**

### GENERAL EDUCATION

- GE10110 English Composition I
- GE10210 English Composition II
- GE10220 College Math
- GE10240 Visual Culture of Food
- GE10310 World Literature
- GE10320 Effective Speaking
- GE10410 Introduction to Psychology
- GE20510 Ethics
- LS10110 Computer Science

### General Education Elective List (Select 1):

- GE10330 American Government
- GE10440 History of Motion Media & Mass Communication
- GE20530 Sociology
- GE20540 United States History: Early Period
- GE20590SA Study Abroad

### CORE COURSES

- CU0015PF Portfolio Foundations Culinary Arts
- CU10110 Application and Use of Culinary Equipment
- CU10121 Culinary Skills I
- CU10130 Introduction to Food Service Industry
- CU10141 Culinary Science, Sanitation, Safety & Supervisory Skills
- CU10210 Introduction to Baking
- CU10240 Culinary Skills II
- CU10250 Nutrition
- CU10311 Hors d'oeuvres & Appetizers



- CU10330 Introduction to Pastry
- CU10340 American Regional Cuisine
- CU10411 Charcuterie
- CU10420 World Cuisine
- CU10430 Desserts, Plating and Presentation
- CU20510 Classical European Cuisine
- CU20520 Dining Room Operations
- CU20610 A La Carte Operations
- CU20620 Current Cuisine
- CU20630 Purchasing and Cost Control
- IN20530CU Internship I
- N20640CU Internship II

