

# CULINARY ARTS- PROFESSIONAL: AA DEGREE

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The Culinary Arts Professional Associate Degree is designed to be a foundational basis for those seeking a career in culinary arts. It will enable those to enter into a field, that otherwise may be restrictive solely using work experience to advance. It can be used as a stand alone achievement in professional development, as well as a precursor to pursuing a Bachelors Degree in related fields.

## Career Opportunities

Cooks, Sous Chefs, Pastry Cooks, Executive Chefs, Executive Pastry Chefs of all calibers: From Stand Alone Casual Operations to Michelin Rated Establishment - Culinary Fundamentals for Food Writers, those Seeking Careers in Social Media & Other Broadcast Channels, Entrepreneurs of Specialty Food Products, Food & Beverage Directors, Restaurant General Managers, Hotel Managers, Sales and Marketing Managers, Sommeliers, Beverage Managers, Chefs working at customizing food for clients at medium to large sized companies/ institutions, Writers for food columns and blog, Special Events Managers, Cross Train into Culinary Farming

## Program Learning Outcomes

1. Demonstrate working in a professional kitchen environment observing Health Department regulations.
2. Perform calculations related to scaling product quantities.
3. Demonstrate advanced culinary methods related to pastry, bread making, and various international cuisines.
4. Develop and cost-out a multi-course fine-dining menu including recipes and plate design.
5. Demonstrate the ability to teach basic culinary techniques.
6. Communicate orally or in writing the culture and history of various international cuisines.
7. Evaluate orally or in writing a multi-course fine-dining menu.
8. Cook and present food in an environment that engages a public audience.

## Degree Requirements

Code	Title	Units
<b>Required Core Courses</b>		
HCTM-100	Sanitation and Safety	2
HCTM-110	Introduction to Professional Culinary Arts & Kitchen Operations	3
HCTM-111	Introduction to Baking & Pastry	3
HCTM-112	Garde Manger	3
HCTM-190	Culinary Internship 1	3
HCTM-250	Advanced Culinary	11
HCTM-290	Culinary Internship 2	3
<b>Total Units</b>		<b>28</b>

*To receive an Associate Degree, students must complete 60 degree applicable semester units with a grade point average of at least 2.0. Students must also complete the NVC General Education (<https://catalog.napavalley.edu/getting-your-degree/general-education/#nvcgeneraleducationtext>) pattern to earn an Associate degree. Consultation with a Counselor is highly encouraged to ensure all requirements are met.*