

CULINARY ARTS

ASSOCIATE IN APPLIED SCIENCE DEGREE AND CERTIFICATE PROGRAMS

Great cuisine starts with high quality, nutritious, and flavorful ingredients. It begins where crops are grown, animals are raised, and wild foods harvested. KVCC's Culinary Arts program strongly connects good agriculture and sustainable practices to what happens in the kitchen.

"The Culinary Arts Program at KVCC has made an amazing impact on my life. Chefs Enjaian and Reale are knowledgeable and experienced in their craft and it was an absolute pleasure to work with and learn from them. I would definitely recommend Culinary Arts to anyone who wants to learn how to cook."



The art of cooking farm-fresh foods



What Culinary Arts graduates do:

- Prepare meals
- Demonstrate knife skills
- Prepare hors d'oeuvres
- Manage kitchen work flow
- Manage front of the house operations
- Sustain vendor relationships
- Work in teams

Career Opportunities:

- Restaurants
- Hotels
- Cruise ships
- Bakeries
- Catering
- Hospital food service
- Resorts

For further questions about this program, please contact: kvccadmissions@maineccc.edu

CULINARY ARTS

Associate in Applied Science Degree

First Semester

CUL101	Introduction to Culinary Arts	2
CUL111	Food Safety and Sanitation	1
CUL121	Culinary Arts I	5
ENG108	Technical Writing	3
MAT111	Quantitative Reasoning	3

Second Semester

COM104	Introduction to Communication OR	
COM105	Interpersonal Communication	3
CUL122	Culinary Arts II	5
CUL124	Baking and Pastry I	5
CUL132	Food and Beverage Purchasing	3

Third Semester

CUL131	Culinary Nutrition	2
CUL231	Classical Cuisine	5
FRE101	Elements of French I (H)	3
FSN121	Sustainable Food System	3
SOC101	Intro to Sociology (SS)	3

Fourth Semester

CUL252	Advanced Pastry Skills	5
CUL232	International Cuisine	5
CUL242	Food Service Management	3
	Business, Culinary, Hospitality OR	
	Food Science Elective	3

Total Credits 62

Cooking Skills Certificate

CUL101	Intro Culinary Arts	2
CUL111	Food Safety and Sanitation	1
CUL121	Culinary Arts I	5

CUL122	Culinary Arts II	5
CUL124	Baking and Pastry	5

Total Credits 18

CRITERIA FOR GRADUATION

Students must complete 63 credits in the Culinary Arts degree or 19 credits in the Cooking Skills certificate and achieve a minimum grade of “C” or above in all core courses and a “D” or above for all electives. Students must attain a final GPA of 2.0 or higher. (H,SS) Suggested Electives. Please contact your advisor for more information.

CULINARY ARTS

Associate in Applied Science Degree, Certificate

DESCRIPTION

The Culinary Arts AAS degree is an innovative program that will include a farm-to-table focus. The two-year curriculum will include basic and advanced food preparation techniques, nutrition, menu planning, kitchen sanitation and safety, food purchasing and storage, and meal serving. Graduates of this program will have an in-depth knowledge of a sustainable food system, including where the food comes from, the advantages of buying locally, various farming and production methods, and the value of sustainable and ethical ingredients.

The Cooking Skills certificate is designed to build a core of foundational skills that will allow the individual to enter the food service industry. The intensive hands-on coursework is perfect for an individual interested in job-retraining or for food service workers interested in developing their job skills in the culinary field. Graduates are prepared for employment as cooks, cooks' helpers, and assistant bakers in restaurants or institutions where operations include food service. As part of the curriculum, students will participate in food service components on campus, such as fine dining, luncheons and pastry sales.

PROGRAM MISSION

The mission of the Culinary Arts degree program is to prepare graduates for successful entry into the food service industry as competent cooks.

Educational Outcomes

Upon successful completion of the Culinary Arts program, the graduate is expected to:

- Demonstrate the ability to work in a professional kitchen as a cook.
- Apply the concepts and techniques of sanitation to a food service environment.
- Demonstrate the use of proper purchasing, storage, and costing techniques to profitably operate a food service establishment
- Participate in activities that support a sustainable food system

COLLEGE ADMISSION

General admission guidelines can be found on [page 33](#) in the catalog.