Program Requirements Guide 2021-2022

Culinary Arts AAS DEGREE

Program Overview
The Culinary Arts AAS degree prepares individuals for career opportunities in hotels, restaurants, clubs and institutional food service facilities. Responsibilities may include menu planning, purchasing food, equipment, and supplies, selecting, and developing recipes, selecting and using various food preparation methods and techniques. Management duties may include, but are not limited to financial planning, hiring, training and supervising employees. Graduates will be eligible for Certified Culinarian award from the American Culinary Federation as well as more advanced certificates with requisite culinary industry work experience.

Career Opportunities
According to the U.S. Bureau of Labor Statistics and the National Restaurant Association, meal preparation continues to shift out of the home, providing plentiful opportunities for chefs, cooks, and other food service workers. Americans spend more than $300 billion each year on meals eaten outside the home. The service industry currently employs 9,631,900 individuals and is projected to swell by 7.7% by 2018.

Opportunities are available in hotels, restaurants, resorts, clubs, catering and corporate dining, government and school kitchens. Institutional opportunities include health care, schools, corporations, and government facilities. Culinary Arts careers can lead in many different directions such as hospitality management, sales, product development, or owning your own business.

Program Outcomes
1. Graduates will assess employment opportunities within the food service industry.
2. Graduates will apply culinary fundamentals in a professional setting.
3. Graduates will apply management styles in a working restaurant.
4. Graduates will apply food service safety and sanitation methods.
5. Graduates will create professional relationships, networking, and mentoring opportunities throughout the Twin Cities food service community.
6. Graduates will apply nutritional, sustainable and green best practices according to food service industry standards.
7. Graduates will create menus according to food service industry standards.

Program Faculty
Sara Johannes
sara.johannes@saintpaul.edu
Sean Jones
sean.jones@saintpaul.edu
Nathan Sartain
nathan.sartain@saintpaul.edu

Textbook and Supply Costs
Students should expect to spend approximately $1,300.00 for books, uniform and culinary supplies. This cost is in addition to the cost of tuition and fees.

Program Requirements
☐ Check off when completed

Course
☐ CULA 1405 Culinary Arts Foundations 1 ........... 2*
☐ CULA 1415 Culinary Arts Foundations 2 ........... 4*
☐ CULA 1425 Fundamentals of Pastry ........... 1*
☐ CULA 1435 Butchery and Charcuterie ........... 2*
☐ CULA 1445 Food Service Practicum ........... 2
☐ CULA 1455 Food Safety and Sanitation ........... 2
☐ CULA 1465 Culinary Nutrition Theory ........... 2
☐ CULA 1505 Contemporary Bake Shop Production ........... 2*
☐ CULA 1515 Contemporary Pantry Production ........... 2*
☐ CULA 1525 Contemporary Range Production ........... 2*
☐ CULA 1545 Contemporary Quick Fare Production ........... 2*
☐ CULA 1555 Culinary Career Portfolio ........... 1
☐ CULA 1565 Principles of Culinary Leadership ........... 2
☐ CULA 1575 Artisan Baking and Pastry ........... 2*
☐ CULA 1585 Introduction to Dining Room Service ........... 1
☐ CULA 1590 Café Dining Practicum ........... 2
☐ CULA 1700 Culinary Externship ........... 3
☐ CULA 1705 Sustainable Foods Practicum ........... 1
☐ CULA 2100 Menu Composition and Analysis ........... 2
☐ CULA 2105 Applied Restaurant Operations 1 ........... 3*
☐ CULA 2110 Applied Restaurant Operations 2 ........... 3*
☐ CULA 2115 Contemporary Dining Room Service ........... 1
☐ CULA 2220 Sensory Evaluation & Wine Pairing ........... 2*
☐ CULA 2225 Garde Manger ........... 1*
☐ CULA 2230 Food, Beverage, Labor Cost Control ........... 3
☐ CULA 2235 Event Based Dining Capstone ........... 2

Subtotal ........... 52

General Education/MnTC Requirements
☐ Refer to the Minnesota Transfer Curriculum Course List for each Goal Area
☐ Goal 1: Communication ........... 7
☐ ENGL 1711 Composition 1 – 4 cr
☐ COMM 17XX COMM 1720 Interpersonal Communication – 3 cr (recommended)

Must be completed prior to starting 3rd Semester.
☐ Goal 3 or Goal 4 ........... 3
☐ Goal 3: Natural Sciences
☐ OR Goal 4: Mathematical/Logical Reasoning
☐ Goal 5: History, Social Science and Behavioral Sciences ........... 3
☐ Goal 6: Humanities and Fine Arts ........... 3

Total Program Credits ........... 68

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

Minimum Program Entry Requirements
Students entering this program must meet the following minimum program entry requirements:
Reading: Score of 240+ or grade of “C” or better in READ 0721 or READ 0724 or EAPP 0860
Writing: Score of 240+ or grade of “C” or better in ENGL 0921 or EAPP 0870
Arithmetic: Score of 250+

Assessment Results and Prerequisites:
Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

Information is subject to change. This Program Requirements Guide is not a contract.
Program Requirements Guide 2021-2022

Culinary Arts AAS DEGREE (continued)

Program Start Dates
Fall, Spring, Summer – only General Education courses

Transfer Opportunities
Saint Paul College has a transfer articulation agreement between the following program and post-secondary institution for the baccalaureate degree program listed below.

For more information please go to www.saintpaul.edu/Transfer.

Culinary Arts AAS
BA Individualized Studies
Metropolitan State University
BS Culinology
Southwest Minnesota State University

Course Sequence
Culinary Training at Saint Paul College is cohort based and requires full time attendance. Students can expect to spend time on campus about 4 days a week from 7am to 2pm, and an additional one day a week in online classes. This schedule may vary. Classes are offered in a sequential manner that allows students to build on their skills. For this reason, part-time attendance is not possible.

Accreditation
This program is accredited by the American Culinary Federation Education Foundation’s Accrediting Commission (ACFEF)

The following sequence is required for a full-time student starting in Fall semester.

First Semester
CULA 1405 Culinary Arts Foundations 1 ............... 2
CULA 1415 Culinary Arts Foundations 2 ............... 4
CULA 1425 Fundamentals of Pastry .................. 1
CULA 1435 Butchery and Charcuterie ................. 2
CULA 1445 Food Service Practicum .................. 2
CULA 1455 Food Safety and Sanitation ................ 2
CULA 1465 Culinary Nutrition Theory ................ 2
Goal 1: COMM 17XX .................................. 3
COMM 1720 Interpersonal Communication (recommended). Must be completed prior to starting third semester coursework

Total Semester Credits .................................. 18

Second Semester
CULA 1505 Contemporary Bake Shop Production .... 2
CULA 1515 Contemporary Pantry Production .......... 2
CULA 1525 Contemporary Range Production .......... 2
CULA 1545 Contemporary Quick Fare Production .... 2
CULA 1555 Culinary Career Portfolio .................. 1
CULA 1565 Principles of Culinary Leadership ........ 2
CULA 1575 Artisan Baking and Pastry ................. 2
CULA 1585 Introduction to Dining Room Service .... 1
CULA 1590 Café Dining Practicum .................... 2
Goal 6: Humanities and Fine Arts ..................... 3

Total Semester Credits .................................. 19

Third Semester (Summer)
CULA 1700 Culinary Externship ....................... 3
CULA 1705 Sustainable Foods Practicum ............ 1
Goal 1: ENGL 1711 Composition 1 .................. 4
Goal 3 or 4: Natural Sciences or Mathematical/ Logical Reasoning .................................. 3

Total Semester Credits .................................. 11

Fourth Semester
CULA 2100 Menu Composition and Analysis .......... 2
CULA 2105 Applied Restaurant Operations 1 ........ 3
CULA 2110 Applied Restaurant Operations 2 ........ 3
CULA 2115 Contemporary Dining Room Service .... 1
CULA 2220 Sensory Evaluation & Wine Pairing .... 2
CULA 2225 Garde Manger ................................ 1
CULA 2230 Food, Beverage, Labor Cost Control ... 3
CULA 2235 Event Based dining Capstone ............ 2
Goal 5: History, Social Sciences and Behavioral Sciences .................................. 3

Total Semester Credits .................................. 20

Total Program Credits .................................. 68

EXEMPLARY STATUS
Saint Paul College’s Culinary Arts AAS degree and Culinary Arts Diploma programs are the only exemplary culinary programs in public education in Minnesota.

Exemplary Programs symbolize the highest educational standards recognized by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). The award is presented to programs that have proven full compliance with all ACFEFAC accreditation requirements in the last visiting team report along with excellent management of the program.

American Culinary Federation Education Foundation
Programmatic Accreditation by ACFEFAC