

CULINARY CRAFTSMANSHIP - ASSOCIATE IN ARTS



CULD

This program may be completed at the Newport County Campus but requires one or more courses be completed online.

The Culinary Craftsmanship Associate in Arts program offers a comprehensive education in the art and science of cooking, food preparation, and kitchen management. Students will gain hands-on experience in professional kitchens, learning essential culinary techniques, food safety, nutrition, and menu planning. The program combines classroom instruction with real-world practice, preparing graduates for careers as chefs, sous chefs, bakers, and food service managers in diverse culinary settings. With a focus on creativity, professionalism, and innovation, this program equips students with the skills necessary to excel in the fast-paced and dynamic culinary industry.

Program Learning Outcomes

Upon completion of this program, a student will be able to:

1. Demonstrate proficiency in a wide range of cooking techniques, including but not limited to knife skills, sautéing, roasting, grilling, baking, and pastry preparation.
2. Design and create balanced, cost-effective, and innovative menus based on seasonal ingredients, customer preferences, diverse cuisines, and dietary restrictions, while maintaining consistency and quality.
3. Apply principles of food safety and sanitation, including proper handling, storage, and preparation practices, to ensure a safe working environment and compliance with health regulations.
4. Explain the science and theory behind cooking processes, including heat transfer, food chemistry, and the nutritional value of ingredients, and apply this knowledge in practical culinary applications.
5. Develop strong time management, organization, and multitasking skills to efficiently work in a fast-paced, high-pressure kitchen environment while ensuring quality output.
6. Exhibit strong interpersonal communication, leadership, and teamwork skills in a culinary setting, contributing to a positive work environment and effective collaboration in kitchen operations.
7. Demonstrate an understanding of business practices in the culinary industry, including cost control, inventory management, food and labor cost analysis, and sustainable practices.

Requirements

Code	Title	Hours
General Education Requirements		
COMM 1010	Communication Fundamentals [^] (Work-Based Learning Course)	3
BIOL 1200	The Human in Health & Disease	3
BUSN 1010	Introduction to Business	3
CHEM 1000	Chemistry of Our Environment	4
ENGL 1010	Composition I	3
MATH 1005	Business Mathematics	3

SOCS 1010	General Sociology	3
General Education Subtotal		22
Major Requirements		
CULN 1015	Kitchen Function Essentials	4
CULN 1025	Stocks, Sauces, and Soups	4
CULN 1035	Cooking Production Methods	4
CULN 1040	Baking and Pastry 1	4
CULN 2010	Garde Manger and Charcuterie	4
CULN 2020	World Cuisine	4
CULN 2030	Essentials of Dining Service	4
CULN 2040	Baking and Pastry 2	4
BSTM 2499	BSTEM Cooperative Work Experience I [^] (Work-Based Learning Course)	3
Choose ONE of the following:		3
BUSN 1600	Orientation to Hospitality Management	
BUSN 1610	Service Management Principles for Hospitality & Tourism	
BUSN 2600	Managing Service in Food and Beverage Operations	
BUSN 2610	Hospitality and Tourism Marketing	
BUSN 2620	Human Resource Management in Service Organizations	
BUSN 2630	Hospitality Law	
Major Requirements Subtotal		38
Total Hours		60

Recommended Course Sequence

Course	Title	Hours
Year 1		
Semester 1		
BUSN 1010	Introduction to Business	3
COMM 1010	Communication Fundamentals [^] (Work-Based Learning Course)	3
CULN 1015	Kitchen Function Essentials	4
CULN 1025	Stocks, Sauces, and Soups	4
Hours		14
Semester 2		
CHEM 1000	Chemistry of Our Environment	4
CULN 1035	Cooking Production Methods	4
CULN 1040	Baking and Pastry 1	4
ENGL 1010	Composition I	3
Hours		15
Year 2		
Semester 1		
Business Hospitality Elective		3
CULN 2010	Garde Manger and Charcuterie	4
CULN 2020	World Cuisine	4
MATH 1005	Business Mathematics	3
SOCS 1010	General Sociology	3
Hours		17
Semester 2		
BIOL 1200	The Human in Health & Disease	3

BSTM 2499	BSTEM Cooperative Work Experience I^ (Work-Based Learning Course)	3
CULN 2030	Essentials of Dining Service	4
CULN 2040	Baking and Pastry 2	4
	Hours	14
	Total Hours	60

Transfer

Please meet with an Academic Advisor/Student Success Coach (<https://ccri.edu/advising/>) if you are interested in earning a bachelor's degree. Your Academic Advisor will help you select the courses that best prepare you for transfer to a four-year college or university.

Check out the Joint Admissions Agreement (<https://ccri.edu/jaa/>) if you are interested in transferring to Rhode Island College or the University of Rhode Island. The JAA program offers seamless transfer to RIC or URI with additional benefits. Transfer information, events, and articulations are available on the Transfer Center website (https://ccri.edu/oes/transfer_center/).