

# Culinary Arts

## PROGRAM DESCRIPTION



The associate in applied science degree program provides students with a complete and versatile background in culinary arts. Students study Classical French, International, American regional cuisines, pastry arts, tableside cookery, advanced garde manger production, and other culinary topics. Students learn to apply this knowledge through hands-on experience in the kitchen and dining room and operate the

school's in-house restaurant as part of their second year of studies. Graduates work as cooks, chefs, sous chefs, kitchen managers and the like. They may also choose to transfer to four-year college programs.

The Food Service Specialist certificate program is designed to meet the educational needs of students who wish to pursue entry- to mid-level kitchen positions in food service operations such as restaurants or institutions. Students may seamlessly continue in an associate degree program in either Culinary Arts or Restaurant & Food Service Management after having earned their Food Service Specialist certificate.

## KEY LEARNING OBJECTIVES

Graduates with the associate in applied science degree will be able to perform at mid-level and leadership positions in the areas of basic professional cooking and baking, as well as front of the house and supervisory responsibilities. Graduates will:

- Create professional quality food.
- Make use of management techniques, industry math, and sanitation.
- Construct menus and recipes.
- Demonstrate employability skills.
- Analyze food with regard to nutrition and dietary concerns.
- Demonstrate professional food and beverage service skills.

Graduates will have the opportunity to become certified in the areas of ServSafe Sanitation through the Educational Foundation of the National Restaurant Association and Food and Beverage Management through the Educational Institute of the American Hotel and Lodging Association Educational Institute.

## PREREQUISITES

**AAS Degree**—high school level Algebra I, Algebra II, and a lab science required.

**Certificate**—high school level Algebra I required.

*STILL IN HIGH SCHOOL?* Concurrent enrollment agreements with many high schools and technical education centers are available. Information can be found on <http://www.emcc.edu/academics/programs/dual-enrollment/>

EMCC has developed articulation agreements with several colleges/universities to provide seamless transfer opportunities for students moving on to earn a Bachelor's Degree. Our formalized agreements can be found on <http://www.emcc.edu/beyond-emcc/transfer-agreements>.



### Programs of Study

Automotive  
Building Construction  
Business Management-Career Option  
Business Management-Transfer Option  
Business Management-Small Business  
Career Studies  
Computer Systems Technology  
Criminal Justice  
Culinary Arts  
Diesel, Truck & Heavy Equipment  
Digital Graphic Design  
Early Childhood Education  
Education-Career & Technical Ed  
Education-Elementary Ed  
Education-Secondary Ed  
Electrical and Automation  
Electricians Technology  
Emergency Medical Services  
Fine Woodworking & Cabinet Making  
Fire Science  
Human Services  
Liberal Studies  
Medical Assistant  
Medical Office-Coding Option  
Medical Office-Health Care Secretary  
Medical Radiography  
Nursing  
Outdoor Recreation & Tourism  
Plumbing  
Refrigeration, Air Conditioning & Heating  
Restaurant & Food Service Management  
Surgical Technology  
Trade & Technical Occupations  
Welding

### Admissions Office—EMCC

354 Hogan Road

Bangor, ME 04401

Phone: 207-974-4680

Toll-Free: 800-286-9357 (in Maine)

FAX: 207-974-4683

Email: [admissions@emcc.edu](mailto:admissions@emcc.edu)

[www.emcc.edu](http://www.emcc.edu)

## CULINARY ARTS

### Associate in Applied Science Degree

#### FIRST SEMESTER

CUL 112 Culinary Skills Development	3
CUL 124 Culinary Arts I	6
CUL 131 Culinary Sanitation and Theory	3
ENG101 College Composition	3

#### SECOND SEMESTER

CUL 125 Culinary Arts II	6
CUL 141 Food Service Management	3
Restricted Elective: Any Math/Science (100 level or higher)	3-4
SPE 101 Oral Communication	3

#### SUMMER SEMESTER

CUL 215 Culinary Externship	3
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#### THIRD SEMESTER

CUL 218 Classical European Pastry Arts	3
CUL 262 Classical French Cuisine	5
ENG 215 Business and Technical Writing	3
Restricted Elective: Any Humanities or Social Science	3
CUL230 Regional Italian Cuisine (By Permission-Not Required)	3

#### FOURTH SEMESTER

CUL 214 Advanced Culinary Skills	3
CUL 264 International Cuisine	5
NUT 221 Nutrition	4
Restricted Elective: Any Humanities or Social Science (100 level or higher) (HIS106-Food in History recommended)	3

**TOTAL AAS DEGREE CREDITS** **62-63**

### FOOD SERVICE SPECIALIST Certificate \*

#### FIRST SEMESTER

CUL 112 Culinary Skills Development	3
CUL 124 Culinary Arts I	6
CUL 131 Culinary Sanitation and Theory	3
ENG101 College Composition	3

#### SECOND SEMESTER

CUL 125 Culinary Arts II	6
CUL 141 Food Service Management	3
Restricted Elective: Any Math/Science (100 level or higher)	3-4
SPE 101 Oral Communication	3

**TOTAL CERTIFICATE CREDITS** **30-31**

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## DID YOU KNOW?

EMCC provides campus housing  
for over 260 students.



EMCC's Student Success Center  
offers tutoring services free of  
charge to our students.



EMCC's Athletic Department  
sponsors many on-  
campus intramural  
sports and  
recreational events.

EMCC students enjoy small class  
sizes, supportive faculty,  
transferable courses and  
leadership/engagement  
opportunities all for under \$4,000  
per year

(most programs, based on 30 credit  
hours, in-state rate)

Campus tours are available.

Call 207-974-4857 or schedule an  
appointment through our website.

For more information or to apply  
online, visit us on the web at

[www.emcc.edu](http://www.emcc.edu)

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*EMCC is an equal opportunity/affirmative  
action institution and employer. For more info,  
please call 207-974-4633.*