



CULINARY ARTS

The art of cooking farm-fresh foods

“We are very proud to be starting our sustainability-oriented Culinary Arts program at KVCC. What makes this program different is that it focuses on local aspects of food preparation and connects this with raising and growing the food locally too.”

Richard Hopper,
Ed.D
KVCC President

Great cuisine starts with high quality, nutritious, and flavorful ingredients. It begins where crops are grown, animals are raised, and wild foods harvested. The modern chef in Maine needs to know more than culinary techniques and kitchen management skills. KVCC’s culinary arts program strongly connects good agriculture and sustainable practices to what happens in the kitchen.

What Culinary Arts graduates do:

- Prepare meals
- Prepare hors d’oeuvres
- Manage kitchen work flow
- Order food from vendors
- Slice and cut food items
- Organize kitchen cookware
- Greet customers
- Work in teams

Students will learn:

- Farming/food production methods
- Advantages of buying locally
- Food purchasing and storage
- Sustainable food systems
- Preparation techniques
- Menu planning and nutrition
- Kitchen sanitation and safety
- Where food comes from
- Meal serving
- Farm-to-table connections

Culinary Arts graduates work in:

- Schools, colleges, and universities
- Restaurants
- Country clubs
- Family businesses
- Hospitals
- Nursing homes
- Large companies
- Catering and entertainment businesses



Program entry requirements:

To see the entrance requirements for this program, please visit the pages ahead, and visit www.kvcc.me.edu/prereq

For further questions about this program, please contact Kelly Clarke at:

cul@kvcc.me.edu

or go to:

www.kvcc.me.edu/cul



CULINARY ARTS

Course #	Course Title	Credits	Prerequisites (Co-requisites)
<u>Associate in Applied Science Degree</u>			
<u>FIRST SEMESTER</u>			
__ __	CUL100 Sanitation Essentials	1	
__ __	CUL101 Introduction to Culinary Arts	2	
__ __	CUL121 Culinary Arts I.....	5	(CUL100 and CUL101)
__ __	ENG108 Technical Writing.....	3	Min. Accuplacer writing score of 74
__ __	MAT113 Elements of Mathematics (or higher)	3	Min. Accuplacer arithmetic score of 55
<u>SECOND SEMESTER</u>			
__ __	COM104 Introduction to Communication OR		
__ __	COM105 Interpersonal Communication.....	3	
__ __	CUL122 Culinary Arts II	5	CUL121 (CUL132)
__ __	CUL124 Baking and Pastry I.....	5	CUL121 (CUL122, CUL132)
__ __	CUL132 Food and Beverage Purchasing.....	3	CUL121 (CUL122)
<u>THIRD SEMESTER</u>			
__ __	CUL205 American Regional Cuisine	5	CUL122 (CUL231)
__ __	CUL231 Classical Cuisine.....	5	CUL122 (CUL205)
__ __	FSN221 Sustainable Food Systems.....	3	CUL124, CUL132 (CUL205 and CUL231)
__ __	_____ Humanities Elective	3	
<u>FOURTH SEMESTER</u>			
__ __	CUL232 International Cuisine.....	5	CUL205, CUL231 (CUL242)
__ __	CUL242 Food Service Management	3	CUL122, CUL132, CUL231, FSN221
__ __	_____ Nutrition, Farm/Food Science	3	
__ __	_____ Social Sciences Elective	3	
	TOTAL CREDITS	60	

Criteria for Graduation

Students must complete 60 credits in the Culinary Arts degree and achieve a minimum grade of “C” in all courses. Students must attain a final GPA of 2.0 or higher.