



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:

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

Students will learn:

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

Culinary Arts graduates work in:

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|-------------------------------------|---------------------------------------|
| Schools, colleges, and universities | Hospitals |
| Restaurants | Nursing homes |
| Country clubs | Large companies |
| Family businesses | 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)
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Associate in Applied Science Degree

FIRST SEMESTER

—	—	CUL101	Introduction to Culinary Arts	2	
—	—	CUL111	Food Safety and Sanitation	3	
—	—	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

SECOND SEMESTER

—	—	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)

THIRD SEMESTER

—	—	CUL205	American Regional Cuisine	5	CUL122 (CUL231)
—	—	CUL231	Classical Cuisine	5	CUL122 (CUL205)
—	—	FSN121	Sustainable Food Systems.....	3	CUL124, CUL132 (CUL205 and CUL231)
—	—	_____	Humanities Elective	3	

FOURTH SEMESTER

—	—	CUL232	International Cuisine.....	5	CUL205, CUL231 (CUL242)
—	—	CUL242	Food Service Management	3	CUL122, CUL132, CUL231, FSN121
—	—	_____	Nutrition, Farm/Food Science	3	
—	—	_____	Social Sciences Elective	3	

TOTAL CREDITS 62

Culinary Arts Certificate

—	—	CUL111	Food Safety and Sanitation	3	
—	—	CUL121	Culinary Arts I.....	5	(CUL100 and CUL101)
—	—	CUL122	Culinary Arts II	5	CUL121 (CUL132)
—	—	CUL124	Baking and Pastry I.....	5	CUL121 (CUL122, CUL132)

TOTAL CREDITS 18

Criteria for Graduation

Students must complete 62 credits in the Culinary Arts degree or 18 credits in the Culinary Arts certificate and achieve a minimum grade of “C” in all courses. Students must attain a final GPA of 2.0 or higher.