

ASSOCIATE IN APPLIED SCIENCE DEGREE AND CERTIFICATE PROGRAMS

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.

"The Culinary Arts Program at KVCC has made an amazing impact on my life. Chefs Enjaian and Reale are knowledgeable and experienced in their craft and it was an absolute pleasure to work with and learn from them. I would definitely recommend Culinary Arts to anyone who wants to learn how to cook."

The art of cooking farm-fresh foods



What Culinary Arts graduates do:

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

Career Opportunities:

- Restaurants
- Hotels
- Cruise ships
- Bakeries
- Catering
- Hospital food service
- Resorts

For further questions about this program, please contact:
cul@kvcc.me.edu or go to: www.kvcc.me.edu/cul

CULINARY ARTS

COURSE #	COURSE TITLE	CREDITS	PREREQUISITES (CO-REQUISITES)
Associate in Applied Science Degree			
<i>First Semester</i>			
__ __	CUL101 Introduction to Culinary Arts	2	
__ __	CUL111 Food Safety and Sanitation	1	(CUL101 and CUL121)
__ __	CUL121 Culinary Arts I	5	(CUL101 and CUL111)
__ __	ENG108 Technical Writing	3	Min. Accuplacer writing score of 74
__ __	MAT113 Elements of Mathematics (or higher)	3	Min. Accuplacer arithmetic score of 55
<i>Second Semester</i>			
__ __	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)
<i>Third Semester</i>			
__ __	CUL131 Culinary Nutrition	3	(CUL101 and CUL111)
__ __	CUL205 American Regional Cuisine	4	CUL122 (CUL231)
__ __	CUL231 Classical Cuisine	5	CUL122 (CUL205)
__ __	FSN121 Sustainable Food Systems	3	CUL124, CUL132 (CUL205 and CUL231)
<i>Fourth Semester</i>			
__ __	CUL232 International Cuisine	5	CUL205, CUL231 (CUL242)
__ __	CUL242 Food Service Management	3	CUL122, CUL132, CUL231, FSN121
__ __	_____ Agriculture, Business, Food Science, Nutrition	3	
__ __	_____ Humanities Elective	3	
__ __	_____ Social Sciences Elective	3	
	Total Credits	62	

CRITERIA FOR GRADUATION

Students must complete 62 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.

Revised: April 30, 2018