

CULINARY ARTS

Associate in Applied Science or Certificate



The Associate in Applied Science in Culinary Arts prepares students for careers in culinary arts, food service management, catering, institutional food service, and as chefs. With an emphasis on hands-on experience, students will learn the art of classical French techniques mixed with modern trends. Gain further knowledge in nutrition, sanitation, management techniques and functions, cost control, and purchasing.

Emphasis is placed on culinary skills as well as soft skills such as professionalism, how to thrive in the industry, teamwork, communication, and critical thinking. Students work in the kitchen laboratory and dining room setting throughout the course of study.

Certificate students will have the opportunity to take the National Restaurant Association Educational Foundation's exam for ServSafe Certification. Successfully passing this exam will complete the State of Maine's requirement for being a Certified Food Protection Manager (CFPM)

Degree graduates may pursue careers in:

- Culinary Arts
- Foodservice Management
- Catering
- Institutional Food Service
- Chefs

Certificate graduates may pursue careers as:

- Cooks
- Line Cooks
- Prep Cooks
- Assistant Bakers
- Sou Chefs

Degree Requirements

Semester I		Credit Hours
CUA 100	Introduction to Culinary Arts	2
CUA 105	Baking Fundamentals	2
CUA 110	Techniques of Cooking	2
CUA 115	Baking Principles and Presentation	2
CUA 121	Food Preparation Sanitation	3
ENG ___*	Select one of the following:	3
	ENG 101 College Writing	
	ENG 105 College Writing Seminar	(4)
COM ___	Select one of the following:	3
	COM 100 Public Speaking	
	COM 101 Interpersonal Communication	
Semester II		
CUA 150	Introduction to a La Carte	2
CUA 152	Specialty Foods	2
CUA 154	Introduction to Cakes & Recipe Alterations	2
CUA 156	Pastries and Contemporary Desserts	2
CUA 171	Nutrition and Food Quality	2
MAT ___*	Select one of the following:	3
	MAT 100 Intermediate Algebra	
	MAT 101 Business Math	
	MAT 122 College Algebra	
	MAT 125 Finite Math	
	MAT 135 Statistics	
___	Elective: Humanities/Social Science	3
Semester III		
CUA 210	Butchery	2
CUA 212	International Cuisine	2
CUA 214	Petit Fours and Artisan Breads	2
CUA 216	Food and Beverage Purchasing	3
___	Elective: Math/Science	3-4
	<i>(MAT 100, 101, 122, 125 or 135)</i>	
ENG ___	Approved writing course (see catalog)	3
Semester IV		
CUA 250	Modern Cooking	2
CUA 252	Advanced Cakes	2
CUA 254	Advanced a La Carte and Service	2
CUA 256	Chocolate Confections	2
CUA 299	Externship	4
___	Elective: Humanities/Social Science	3
Total Credit Hour Requirements		64-66

*Placement determined by assessment test scores and/or prior college coursework

Certificate Requirements

Semester I		Credit Hours
CUA 100	Introduction to Culinary Arts	2
CUA 105	Baking Fundamentals	2
CUA 110	Techniques of Cooking	2
CUA 115	Baking Principles and Presentation	2
CUA 121	Food Preparation Sanitation	3
ENG ___*	Select one of the following:	3
	ENG 101 College Writing	
	ENG 105 College Writing Seminar	(4)
COM ___	Select one of the following:	3
	COM 100 Public Speaking	
	COM 101 Interpersonal Communication	
Semester II		
CUA 150	Introduction to a La Carte	2
CUA 152	Specialty Foods	2
CUA 154	Introduction to Cakes & Recipe Alterations	2
CUA 156	Pastries and Contemporary Desserts	2
CUA 171	Nutrition and Food Quality	2
MAT ___*	Select one of the following:	3
	MAT 100 Intermediate Algebra	
	MAT 101 Business Math	
	MAT 122 College Algebra	
	MAT 125 Finite Math	
	MAT 135 Statistics	
___	Elective: Humanities/Social Science	3
Total Credit Hour Requirements		34-35



Culinary Arts A.A.S. Prerequisites/Requirements:

Students must earn a grade of C (not C-) or higher in ENG 101 College Writing or ENG 105 College Writing Seminar in order to meet the Degree requirements of this program.

Office of Admissions

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