Miami Dade College

Culinary Arts Management
Associate in Science | Code: 22031 | 60 credits
CIP (1612050401**)**
Effective Term: Fall 2024 (2247)

The Associate in Science degree will groom individuals for careers in the widely varied areas of the culinary industry, including production line and supervisory positions. This competency based culinary program will provide the student with a unique combination of comprehensive theoretical knowledge and hands on training. Students will master the fundamentals of culinary production in an environment that builds teamwork while gaining practical individualized experiences. The course content includes food preparation and service; identification, storage, selection and presentation of foods; training in communication, leadership, human relations, and employability skills; and sanitation and safe work practices. Earning a degree will enable students to pursue further education at the university level or begin working in the field immediately upon graduation.

GENERAL EDUCATION REQUIREMENTS (15.00 Credits)
COMMUNICATIONS (3.00 credits)

ENC 1101	English Composition 1	(3 credits)	Prerequisite: Student must meet the Developmental Education reading and writing requirements in State Rule 6A-10.0315 (by course, placement score, or eligible exemption).

HUMANITIES (3.00 credits)

PHI 2010	Introduction to Philosophy	(3 credits)

MATHEMATICS (3.00 credits)

MGF 1130	Mathematical Thinking	(3 credits)	Prerequisite: Student must meet the Developmental Education mathematics requirements in State Rule 6A-10.0315 (by course, placement score, or eligible exemption).

NATURAL SCIENCE (3.00 credits)

BSC 1005	General Education Biology	(3 credits)

SOCIAL SCIENCE (3.00 credits)

AMH 2010	History of the US to 1877	(3 credits)
AMH 2020	History of the US since 1877	(3 credits)
POS 2041	American Federal Government	(3 credits)

COMPUTER COMPETENCY
Test type(s) needed:
Computer Competency Test (CCT)
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CGS 1060C	Introduction to Computer Technology and Applications

MAJOR COURSE REQUIREMENTS (45.00 Credits)

ACG 1403	Excel for Business	(1 credit)	
FSS 1200	Culinary Terminology and Procedures	(3 credits)	Corequisite: FSS 1202C
FSS 1202C	Food Production 1 – Fundamental Skills	(3 credits)	Corequisite: FSS 1200
FSS 1204C	Food Production 2 – American Regional Cuisine	(3 credits)	Prerequisites: FSS 1200, FSS 1202C
FSS 1246C	Basic Baking – Foundational Skills	(3 credits)	Prerequisites: FSS 1200, FSS 1202C
FSS 1801	Culinary Sustainability and Practices	(3 credits)	Prerequisite: FSS 2248C
FSS 2205C	Food Production 3 – Contemporary Cuisine and Modernist Methods	(3 credits)	Prerequisites: FSS 1200, FSS 1202C, FSS 1204C, FSS 1246C, FSS 2242C, FSS 2248C
FSS 2242C	International Cuisines	(3 credits)	Prerequisites: FSS 1200, FSS 1202C, FSS 1204C, FSS 1246C, FSS 2248C

FSS 2248C	Garde Manger	(3 credits)	Prerequisites: FSS 1200, FSS 1202C, FSS 1246C
FSS 2381	Culinary Management Internship	(4 credits)	Prerequisite: FSS 2205C
FSS 2940	Culinary Management Externship	(4 credits)	
HFT 1212	Safety and Sanitation	(3 credits)	
HFT 1220	Supervision and Personnel Management	(3 credits)	
HFT 1454	Food and Beverage Cost Controls	(3 credits)	
HUN 1201	Essentials of Human Nutrition	(3 credits)	