

**SCHENECTADY COUNTY COMMUNITY COLLEGE**  
CURRICULUM WORKSHEET

PROGRAM: CULINARY ARTS (A.O.S.) (General Program and Baking Concentration)

HEGIS # 5010

SCCC Program Code #33

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
HOT 111 Food Preparation I	3		
HOT 112 Food Preparation II	3		
HOT 114 Food Admin & Menu Planning <b>OR</b> HOT 125 Cakes & Cake Decor (see below)	3		
HOT 117 Food & Beverage Control	3	Critical Thinking and Reasoning	
HOT 119 Elements of Baking	3	Natural Science and Scientific Reasoning	
HOT 110 Math for Food Service Records	3	Mathematics and Quantitative Reasoning	
HOT 135 Sanitation Techniques	1		
HOT 218 Human Resources Mgmt. HFI	3		
HOT 220 Wines of the World * <b>OR</b> HOT 225 Commercial Baking I (see below)	3		
HOT 233 Basic Principles of Nutrition	3		
HOT 238 Dining Room Management and Operations(a)	3	Diversity: Equity, Inclusion, and Social Justice	
HOT 251 Quantitative Foods (a) <b>OR</b> BPA 101 Chocolate and Confections I (f) (see below)	3		
HOT 253 Banquet Management & Operations (a) <b>OR</b> BPA 201 Chocolate and Confections II (g) (see below)	3		
HOT 255 Garde Manger (b), (c)	3		
HOT 256 Advanced Garde Manger & Meat Cutting (d) <b>OR</b> HOT 268 Modern Culinary Trends and Techniques (d) <b>OR</b> HOT 269 Culinary Competition (d) <b>OR</b> HOT 226 Commercial Baking II (e)	3		
HOT 257 Classical Cuisine I (a), (b), (c)	4		
HOT 258 Classical Cuisine II (a), (d), (e)	4	Communication: Written and Oral	
HOT 259 Reg. American Baking & Pastry (b), (c)	3		
HOT 260 International Baking & Pastry (d), (e)	3		
HOT 275 Marketing for the Hospitality Profession <b>OR</b> SSA 201 Italian Food & Culture (see below)	3	Information Literacy	
TAT 121 Introduction to the Hospitality Industry	3		
FYS 100 First Year Seminar	1		
Minimum Credit Hours	64	Total Gen. Ed. Credits: 0	
Work Experience Requirement (600 hrs.)		Total # of Gen. Ed Categories: 4 Total # of Core Competencies: 2	

Culinary Students / General Program take: HOT 114, HOT 220, HOT 251, HOT 253 and either HOT 256 or HOT 268 or HOT 269.

Culinary Students /Baking Concentration take: HOT 125, HOT 225, HOT 226, BPA 101 and BPA 201 in lieu of the above courses.

Additional Comments: Please refer to the footnotes on the reverse side

**CULINARY ARTS  
ASSOCIATE IN OCCUPATIONAL STUDIES  
GENERAL PROGRAM / FIRST YEAR**

FIRST YEAR

Fall Semester	CR	<u>Spring Semester</u>	CR
FYS 100      First Year Seminar	1	HOT 112      Food Preparation II	3
HOT 111      Food Preparation I	3	HOT 117      Food & Beverage Control	3
HOT 119      Elements of Baking	3	HOT 218      Human Resources Mgmt. HFI	3
HOT 110      Math for Food Service Records	3	HOT 238      Dining Room Mgmt. & Op. (a) <b>OR</b>	
HOT 135      Sanitation Techniques	1	HOT 253      Banquet Mgmt. & Op. (a)	3
HOT 238      Dining Room Mgmt. & Op. (a) <b>OR</b>		HOT 251      Quantitative Foods (a)	3
HOT 253      Banquet Mgmt. & Op. (a)	3		
TAT 121      Intro. to the Hospitality Industry	3		
<b>TOTAL</b>	<b>17</b>	<b>TOTAL</b>	<b>15</b>

SECOND YEAR

Fall Semester	CR	Spring Semester	CR
HOT 114      Food Admin. & Menu Planning	3	HOT 220      Wines of the World*	3
HOT 255      Garde Manger (b)	3	HOT 233      Basic Nutrition	3
HOT 257      Classical Cuisine I (a), (b)	4	HOT 256      Adv. Garde Manger & Meat Cutting (d) <b>OR</b>	
HOT 259      Regional American Baking & Pastry (b)	3	HOT 268      Modern Culinary Trends & Tech.(d) <b>OR</b>	
HOT 275      Marketing for the Hospitality Prof. <b>OR</b>		HOT 269      Culinary Competition (d)	3
SSA 201      Italian Food & Culture	3	HOT 258      Classical Cuisine II (a), (d)	4
		HOT 260      International Baking & Pastry (d)	3
<b>TOTAL</b>	<b>16</b>	<b>TOTAL</b>	<b>16</b>

Minimum Credit Hours required for degree: 64

**NOTES:**

- a) The time element for these courses will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking, and service of a complete menu. The course outlines will be flexible to meet the successful fulfillment of projects.
- b) Students in the General Program who participate in the Disney Internship in the fall semester will take a 9-credit Co-op as a course equivalent for HOT 255 Garde Manger, HOT 257 Classical Cuisine I and HOT 259 Regional American Baking & Pastry. The Disney Co-op will fulfill 9 credits.
- c) Students in the Baking Concentration who participate in the Disney Internship in the fall semester will take a 9-credit Co-op as a course equivalent for HOT 255 Garde Manger, HOT 257 Classical Cuisine I and HOT 259 Regional American Baking & Pastry. The Disney Co-op will fulfill 9 credits.
- d) Students in the General Program who participate in the Disney Internship in the spring semester will take a 9-credit Co-op as a course equivalent for HOT 258 Classical Cuisine II, HOT 260 International Baking & Pastry and their choice of either HOT 256 Advanced Garde Manger & Meat Cutting, HOT 268 Modern Culinary Trends & Techniques or HOT 269 Culinary Competition.
- e) Students in the Baking Concentration who participate in the Disney Internship in the spring semester will take a 9-credit Co-op as a course equivalent for HOT 258 Classical Cuisine II, HOT 260 International Baking & Pastry and HOT 226 Commercial Baking II.

- f) Students completing the Baking Concentration will take BPA 101 Chocolates and Confections I in place of HOT 251 Quantitative Foods.
- g) Students completing the Baking Concentration will take BPA 201 Chocolates and Confections II in place of HOT 253 Banquet Management.

Cleaning, preventative maintenance and sanitation are practiced under the supervision of the instructor and Technical Assistant during and after all laboratory exercises.

\*Students who cannot take this class because of medical conditions or religious beliefs should substitute a three-credit HOT or TAT course not required in the curriculum.

The Disney Co-op will fulfill 9 credits based on Co-op experience. One Disney Co-op is permitted per student. Students may take MGT 127 Human Resource Management or MKT 233 Marketing in conjunctions with the Co-op.

The General Education courses of this program only satisfy the requirements for this degree.

**CULINARY ARTS**  
**ASSOCIATE IN OCCUPATIONAL STUDIES**  
**BAKING CONCENTRATION / FIRST YEAR**

		FIRST YEAR			
Fall Semester		CR	Spring Semester		CR
FYS 100	First Year Seminar	1	HOT 112	Food Preparation II	3
HOT 111	Food Preparation I	3	HOT 125	Cakes and Cake Decorating	3
HOT 119	Elements of Baking	3	HOT 218	Human Resources Mgmt. HFI	3
HOT 110	Math for Food Service Records	3	HOT 238	Dining Room Mgmt. & Op. (a) <b>OR</b>	
HOT 135	Sanitation Techniques	1	HOT 233	Basic Nutrition	3
HOT 238	Dining Room Mgmt. & Op. (a) <b>OR</b>		HOT 275	Marketing for the Hospitality Profession <b>OR</b>	
HOT 233	Basic Nutrition	3	SSA 201	Italian Food & Culture	3
TAT 121	Intro. to the Hospitality Industry	3			
<b>TOTAL</b>		<b>17</b>			<b>TOTAL 15</b>

		SECOND YEAR			
Fall Semester		CR	Spring Semester		CR
HOT 225	Commercial Baking I	3	HOT 117	Food & Beverage Control	3
HOT 255	Garde Manger (c)	3	HOT 226	Commercial Baking II (e)	3
HOT 257	Classical Cuisine I (a), (c)	4	HOT 258	Classical Cuisine II (a), (e)	4
HOT 259	Regional American Baking & Pastry (c)	3	HOT 260	International Baking & Pastry (e)	3
BPA 101	Chocolate and Confections I (f)	3	BPA 201	Chocolate and Confections II (g)	3
<b>TOTAL</b>		<b>16</b>			<b>TOTAL 16</b>

Minimum Credit Hours required for degree: 64

Additional Comments: Please refer to the footnotes on the reverse side

**NOTES:**

- (a) The time element for these courses will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking, and service of a complete menu. The course outlines will be flexible to meet the successful fulfillment of projects.
- (b) Students in the General Program who participate in the Disney Internship in the fall semester will take a 9-credit Co-op as a course equivalent for HOT 255 Garde Manger, HOT 257 Classical Cuisine I and HOT 259 Regional American Baking & Pastry. The Disney Co-op will fulfill 9 credits.
- (c) Students in the Baking Concentration who participate in the Disney Internship in the fall semester will take a 9-credit Co-op as a course equivalent for HOT 255 Garde Manger, HOT 257 Classical Cuisine I and HOT 259 Regional American Baking & Pastry.
- (d) Students in the General Program who participate in the Disney Internship in the spring semester will take a 9-credit Co-op as a course equivalent for HOT 258 Classical Cuisine II, HOT 260 International Baking & Pastry and their choice of either HOT 256 Advanced Garde Manger & Meat Cutting, HOT 268 Modern Culinary Trends & Techniques or HOT 269 Culinary Competition.
- (e) Students in the Baking Concentration who participate in the Disney Internship in the spring semester will take a 9-credit Co-op as a course equivalent for HOT 258 Classical Cuisine II, HOT 260 International Baking & Pastry and HOT 226 Commercial Baking II.
- (f) Students completing the Baking Concentration will take BPA 101 Chocolates and Confections I in place of HOT 251 Quantitative Foods.
- (g) Students completing the Baking Concentration will take BPA 201 Chocolates and Confections II in place of HOT 253 Banquet Management.

Cleaning, preventative maintenance, and sanitation are practiced under the supervision of the Instructor and Technical Assistant during and after all laboratory exercises.

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