

SUNY SCHENECTADY
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:

ID Number:

PROGRAM REQUIREMENTS	CR	GRADE	IN PROGRESS	COMMENTS
HOT 111 Food Preparation I	3			
HOT 112 Food Preparation II	3			
HOT 114 Food Admin & Menu Planning OR HOT 125 Cakes & Cake Decor (see below)	3			
HOT 117 Food & Beverage Control	3			
HOT 119 Elements of Baking	3			
HOT 131 Math for Food Service	3			
HOT 135 Sanitation Techniques	1			
HOT 218 Human Resources Mgmt. HFI	3			
HOT 220 Wines of the World OR HOT 225 Commercial Baking I (see below)	3			
HOT 233 Basic Principles of Nutrition	3			
HOT 238 Dining Room Management (a)	3			
HOT 251 Quantitative Foods (a) OR BPA 101 Chocolate and Confections I (f) (see below)	3			
HOT 253 Banquet Management (a) OR 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) OR HOT 268 Modern Culinary Trends and Techniques (d) OR HOT 269 Culinary Competition (d) OR HOT 226 Commercial Baking II (e) (see below)	3			
HOT 257 Classical Cuisine I (a), (b), (c)	4			
HOT 258 Classical Cuisine II (a), (d), (e)	4			
HOT 259 Reg. American Baking & Pastry (b), (c)	3			
HOT 260 International Baking & Pastry (d), (e)	3			
HOT 275 Marketing for the Hospitality Prof. OR SSA 201 Italian Food & Culture (see below)	3			
TAT 121 Introduction to the Hospitality Industry	3			
FYS 100 First Year Seminar	1			
Minimum Credit Hours	64			
Work Experience Requirement (600 hrs.)				

Additional Comments: Please refer to footnotes on reverse side.

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.

Reviewed by _____

Date _____

**CULINARY ARTS
ASSOCIATE IN OCCUPATIONAL STUDIES
GENERAL PROGRAM / 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 117 Food & Beverage Control	3
HOT 119 Elements of Baking	3	HOT 218 Human Resources Mgmt HFI	3
HOT 131 Math for Food Service Records	3	HOT 238 Dining Room Mgmt. & Oper.(a) OR	
HOT 135 Sanitation Techniques	1	HOT 253 Banquet Mgmt. & Oper. (a)	3
HOT 238 Dining Room Mgmt. & Oper.(a) OR		HOT 251 Quantitative Foods (a)	3
HOT 253 Banquet Mgmt. & Oper. (a)	3		15
TAT 121 Intro. to the Hospitality Industry	3		
	17		

GENERAL PROGRAM / 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) OR	
HOT 259 Regional American Baking & Pastry (b)	3	HOT 268 Modern Culinary Trends & Tech. (d) OR	
HOT 275 Marketing for the Hospitality Profession OR		HOT 269 Culinary Competition (d)	3
SSA 201 Italian Food & Culture		HOT 258 Classical Cuisine II (a) (d)	4
	3	HOT 260 International Baking & Pastry	3
	16		16

Minimum Credit hours required for a degree: 64

- 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.

NOTE: 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. Students may take MGT 127 Human Resource Management or MKT 233 Marketing in conjunctions with the Co-op.

CULINARY ARTS

ASSOCIATE IN OCCUPATIONAL STUDIES

BAKING CONCENTRATION / 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 131 Math for Food Service Records	3	HOT 238 Dining Room Mgmt. & Oper.(a)	
		OR	
HOT 135 Sanitation Techniques	1	HOT 233 Basic Nutrition	3
HOT 238 Dining Room Mgmt. & Oper.(a) OR		HOT 275 Marketing for the Hospitality Profession OR	
		SSA 201 Italian Food & Culture	3
HOT 233 Basic Nutrition	3		15
TAT 121 Intro. to the Hospitality Industry	3		
	17		

BAKING CONCENTRATION / SECOND YEAR

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

Minimum Credit Hours required for degree: 64

- (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.

NOTE: 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. Students may take MGT 127 Human Resource Management or MKT 223 Marketing in conjunction with the Co-op.

Rev. 3.28.22