

The Culinary Arts career ladder program is based on three levels of competencies offered in three specialty areas: Culinary Arts, Baking, and Restaurant Supervision. The competency-based instruction focuses on the skills, knowledge, and attitudes needed for success in the hospitality industry. The Restaurant Supervision emphasis will be articulated with various four-year baccalaureate schools. It is designed to give the learner maximum transferable credits to allow for a smooth transition without “losing” large chunks of credits when moving on to the baccalaureate level.

Lab requirements include basic hand tools, knives, safety shoes, books, appropriate uniform, proof of current negative TB test, and compliance with Culinary personal hygiene code requirements. Both the Culinary Arts and the Baking Associate in Applied Science specialty degrees are fully accredited by the American Culinary Federation Accrediting Commission.

Minimum placement test levels of English 22/55 or higher and Mathematics 50 or higher are recommended for all new incoming Culinary Arts students. It is strongly recommended that prospective students meet with Culinary Arts faculty or counselors before entry into listed Culinary Arts courses.

☞ Contact the program coordinator, Chris Speere, at 984-3690, or by email at speere@hawaii.edu for more information including the appropriate purchase of program approved standard uniforms, shoes and knife sets.

Requirements for Certificates of Competence (CO):

Culinary Arts

Pantry Cook: 2 credits	Culinary 140(2)
Preparation Cook: 4 credits	Culinary 120(4)
Sanitation: 2 credits	Culinary 112(2)
Short Order Cook: 2 credits	Culinary 131(2)
Storeroom Clerk: 4 credits	Culinary 271(4)
Waiter/Waitress: 3 credits	Culinary 160(3)

Baking

Baker’s Helper: 4 credits	Culinary 150(4)
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Requirements for Certificate of Completion (CC) - Pastry Cook: 12 credits

Culinary 150(4), 250(4), 251(4)

Requirements for Certificate of Achievement (CA) - Culinary Arts: 31 credits

Culinary 111(2), 112(2), 120(4), 121(4), 131(2), 140(2), 160(3), 220(5), 294v(1)

Communication: English 22, 55, 100, or 106(3)*
Mathematics 50H, 100, or 135(3)*

Requirements for Associate in Applied Science (AAS) Degrees:

Culinary Arts: 64 credits

All Culinary Arts CA courses(31) plus:

Culinary 114(1), 115(2), 150(4), 240(4), 271(4), 293v(3)
Business/Communication 130, Communication 145,
Speech 151, English 100, or Learning Skills 110(3)
Management 118(3)
Food Science & Human Nutrition 185(3) - *Natural Science*
Humanities elective(3)
Social Science elective(3)

Baking: 65 credits

All Culinary Arts CA courses(30) plus:

Culinary 150(4), 250(4), 251(4), 271(4), 293v(3)
Business/Communication 130, Communication 145,
Speech 151, English 100, or Learning Skills 110(3)
Management 118(3)
Food Science & Human Nutrition 185(3) - *Natural Science*
Humanities elective(3)
Social Science elective(3)

Restaurant Supervision: 73 credits

All Culinary Arts CA courses(31) plus:

Culinary 115(2), 265(3), 271(4), 293v(3)
Accounting 124, 125(6) or 201, 202(6)
Business/Communication 130, Communication 145,
Speech 151, or Learning Skills 110(3)
Business Technology 150(3)
Management 118(3), 122(3), 124(3)
Food Science & Human Nutrition 185(3) - *Natural Science requirement*
Humanities elective(3)
Social Science elective(3)

* Note: ENG 100 and MATH 100 or 135 are required for the AAS in Restaurant Supervision.

Full-time Culinary Arts or Baking students would take courses in this sequence:

First Semester (Fall)	Credits	Second Semester (Spring)	Credits
*CULN 111 Introduction to the Culinary Industry	2	*CULN 160 Introduction to Dining Room Service	3
*CULN 112 Sanitation and Safety	2	*CULN 220 Advanced Cookery	5
*CULN 120 Fundamentals of Cookery	4	*CULN 294v Work Practicum & Seminar in Culinary Arts	1
*CULN 121 Culinary Skill Building	4	*ENG 22, 55, 100, or 106	3
*CULN 131 Short Order Cookery	2	*MATH 50H, 100, or 135	<u>3</u>
*CULN 140 Cold Food Pantry	<u>2</u>		15
	16		
Third Semester (Fall)	Credits	Fourth Semester (Spring)	Credits
CULN 150 Fundamentals of Baking	4	CULN 293v Culinary Arts Field Experience	3
CULN 271 Purchasing and Controls	4	FSHN 185 Food Science & Human Nutrition	3
MGT 118 Introduction to Supervision	3	Social Science elective	3
BUS/COM 130, COM 145, SP 151, ENG 100, or LSK 110	3	Culinary Arts(7): CULN 114 Introduction Beverage Dept(1)	7
Humanities elective	<u>3</u>	CULN 115 Menu Merchandising(2)	
	17	CULN 240 Buffet Preparation(4), OR	
		Baking(8): CULN 250 Advanced Baking I(4)	8
		CULN 251 Advanced Baking II(4)	<u>—</u>
			16-17

Full-time Restaurant Supervision students would take courses in this sequence:

First Semester (Fall)	Credits	Second Semester (Spring)	Credits
*CULN 111 Introduction to the Culinary Industry	2	*CULN 160 Introduction to Dining Room Service	3
*CULN 112 Sanitation and Safety	2	*CULN 220 Advanced Cookery	5
*CULN 120 Fundamentals of Cookery	4	*CULN 294v Work Practicum & Seminar in Culinary Arts	1
*CULN 121 Culinary Skill Building	4	*ENG 100 Composition I	3
*CULN 131 Short Order Cookery	2	*MATH 100 or MATH 135	<u>3</u>
*CULN 140 Cold Food Pantry	<u>2</u>		15
	16		
Third Semester (Fall)	Credits	Fourth Semester (Spring)	Credits
CULN 271 Purchasing & Controls	4	CULN 115 Menu Merchandising	2
MGT 118 Introduction to Supervision	3	FSHN 185 Food Science & Human Nutrition	3
ACC 124 Principles of Accounting, or		CULN 293v Culinary Arts Field Experience	3
ACC 201 Introduction to Financial Accounting	3	ACC 125 Principles of Accounting, or	
BUSN 150 Introduction to Business Computing	3	ACC 202 Introduction to Business Accounting	3
BUS/COM 130, COM 145, SP 151, or LSK 110	<u>3</u>	Social Science elective	<u>3</u>
	16		14
Fifth Semester (Fall)	Credits	Former alpha/numbers	New alpha/numbers
CULN 265 Beverage Operations	3	FSER 20	CULN 111
MGT 122 Organizational Behavior	3	FSER 21	CULN 112
MGT 124 Human Resources Management	3	FSER 23	CULN 115
Humanities elective	<u>3</u>	FSER 34	CULN 271
	12	FSER 41	CULN 160
		FSER 42	CULN 114
		FSER 44	CULN 265
		FSER 46 and 48	CULN 121
		FSER 50 and 60	CULN 120
		FSER 52	CULN 131
		FSER 54	CULN 140
		FSER 62	CULN 150
		FSER 64	CULN 250
		FSER 65	CULN 251
		FSER 70	CULN 220
		FSER 72	CULN 240
		FSER 151v	CULN 292v
		FSER 180	CULN 280
		FSER 185	CULN 281
		FSER 191v	CULN 294v
		FSER 293v	CULN 293v

* Note: Courses required for CA in Culinary Arts Specialty.