

Culinary Arts

Program

Culinary Arts/Baking and Pastry Arts

Degree Type

Associate in Applied Science

White Mountains Community College is proud to offer a two-year Associate in Applied Science degree in Culinary Arts in addition to its degree in Baking and Pastry Arts. The Culinary Arts degree trains students in a wide range of traditional and modern culinary skills and techniques. Students learn introductory core culinary foundational skills including the production of soups and sauces, hot food techniques, Garde Manger, yeast bread production, and patisserie. Upon successfully mastering the core foundational skills, students will study advanced techniques in Regional American, Classical, and International cuisines. Charcuterie, buffet, and banquet production are also addressed in this degree program. Students receive training in ice and edible food carvings while studying theory related to food and baking. Students will demonstrate professionalism, food service management strategies, table service skills, food nutrition principles, menu construction, restaurant design, and food safety. Students will develop critical thinking and communication skills necessary for long-term career success in the food service industry. Graduates of the Associate in Applied Science degree in Culinary Arts will have the skills required to hold a variety of positions in the food service industry, such as chefs, sous chefs, bakers, food production supervisors, food purchasing agents, food service instructors, and restaurant owners.

In addition to taking traditional culinary classes, students will gain additional industry experience by working at a college approved co-op site. As a requirement for graduation, students must also successfully complete a final practical exam during their senior year. We are also very proud to offer students the ability to earn a dual degree in both Culinary Arts and Baking and Pastry Arts which only requires those interested to attend WMCC for one additional year on a part-time basis.

Students must purchase three sets of uniforms prior to the start of the semester. Information on the uniforms, as well as a list of any additional items and materials students will need to purchase, will be provided by email. Included in the cost of tuition is a set of professional chef knives, which will be distributed on the first day of class.

First Year, Fall Semester

Course Number	Title	Lecture	Lab	Credits
ACAD105W	Academic Readiness	1	0	1
CULA110W	Culinary Foundations and Food Preparation 1 Techniques	1	15	6
CULA115W	Food Theory and Meat Fabrication	3	0	3
CULA120W	Food Service Sanitation	2	0	2
	Mathematics	3	0	3-4
	Sub-Total Credits	10-11	15	15-16

First Year, Spring Semester

Course Number	Title	Lecture	Lab	Credits
CULA121W	Baking Theory	3	0	3
CULA123W	Table Service and Mixology	3	0	3
CULA125W	Baking Fundamentals, Breakfast Cookery, and Hot Food Plating	1	15	6
ENGL225W	Oral Communication	3	0	3
Sub-Total Credits		10	15	15

Summer Semester

Course Number	Title	Lecture	Lab	Credits
CULA200W	Culinary Arts Co-op	0	9	3
Sub-Total Credits		0	9	3

Second Year, Fall Semester

Course Number	Title	Lecture	Lab	Credits
CULA208W	Charcuterie, Buffet Production, and Design	1	15	6
CULA216W	Menu Analysis and Restaurant Design	3	0	3
CULA227W	Product Purchasing and Marketing	2	0	2
HUMA212W	Legal and Ethical Issues	3	0	3
PSYC111W	Psychology	3	0	3
Sub-Total Credits		12	15	17

Second Year, Spring Semester

Course Number	Title	Lecture	Lab	Credits
BIOL112W	Nutrition	3	0	3
CULA218W	Food and Beverage Operations	3	0	3
CULA222W	Food Service Management	3	0	3
CULA244W	International Cuisines, Regional American Cuisines, and Practicum	1	15	6
Sub-Total Credits		10	15	15
Total Credits				65-66