

Culinary Arts, A.A.S.

HEGIS: 5404.00

PROGRAM CODE: 33507

PROGRAM DIRECTOR: Chef Anthony Marzuillo

DEPARTMENT: TOURISM AND HOSPITALITY

The Culinary Arts AAS degree prepares students with the technical training and hands-on experience for successful entry into the food industry. Concentrations in Baking and Pastry and Culinary Arts allow students to focus on a specific area of interest. The curriculum is designed to provide students with the knowledge for proper selection and use of equipment in a commercial kitchen, food service management tools, food safety and safe food handling, identification and application of appropriate cooking techniques, demonstration of appropriate food and beverage pairings as well as wine, beer, and spirits service, and understanding of management structures for front and back of house operations. Students sharpen their skills in the on-campus learning restaurant and engage in a real-world internship in a professional kitchen. Students are eligible for national, local, and professional industry certifications from the National Restaurant Association, American Culinary Federation, and New York City Department of Health.

The curriculum presented here applies to students who started the major in Fall 2026 or Spring 2027. If you enrolled as a matriculant prior to that, please see the *College Catalog* for the year you started the major as a matriculant for the curriculum requirements that apply to you.

Consultation with the Program Advisor is required.

Degree Maps:

[Degree Map for Culinary Arts, A.A.S. - Baking and Pastry Concentration](#)

[Degree Map for Culinary Arts, A.A.S. - Culinary Arts Concentration](#)

Your Degree Map contains the suggested term-by-term course sequence for your academic path towards graduation.

To ensure successful and timely completion of your degree, it is recommended that you meet with your academic advisor to discuss your unique map.

Please note some courses *may* only be offered once and academic year.

Program Learning Outcomes:

Upon successful completion of the Culinary Arts degree program requirements, graduates will:

1. Demonstrate career-ready professionalism in a commercial food service environment.
2. Identify, select, and operate professional tools and equipment in a commercial food service environment.
3. Apply food safety and sanitation principles in a commercial food service environment.

4. Utilize weights, measures, and quantitative skills to accurately scale recipes and ingredients for efficient and accurate food preparation and timely food production.
 5. Engage and communicate in a professional setting using industry-standard terminology and techniques.
 6. Understand and apply basic food service management principles, including menu planning, recipe standardization, cost controls, labor management, and food purchasing.
 7. Demonstrate an understanding of beverage service and management, including wine, beer and spirits.
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Culinary Arts Concentration Learning Outcomes:

Upon successful completion of the Culinary Arts Concentration requirements, graduates will:

1. Identify, apply, and execute appropriate cooking methods and techniques to demonstrate competency in their professional preparations.
 2. Demonstrate competency in front and back of house operations.
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Baking and Pastry Concentration Learning Outcomes:

Upon successful completion of the Baking and Pastry Concentration requirements, graduates will:

1. Identify, apply, and execute appropriate baking and pastry methods and techniques to demonstrate competency in their professional preparations.
 2. Demonstrate competency in bake shop operations.
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College Requirements:

English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).

Civic Engagement Experiences:

One (1) Civic Engagement experience satisfied by Civic Engagement Certified or Civic Engagement Component course or approved outside activity.

Writing Intensive Requirement:

One (1) Writing Intensive Course in any discipline is required.

Required Core (4 Courses, 12 Credits):

When Required Core Courses are specified for a category, they are required for the major

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

- ENG 1200 - Composition I 3 Credit(s)
 - ENG 2400 - Composition II 3 Credit(s)
 - **Mathematical & Quantitative Reasoning Course***
 - **Life & Physical Sciences Course 3 Credit(s)**
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Flexible Core (3 Courses, 9 Credits):

When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major

Select **one (1)** course from **three (3)** Groups A to E for a total of **nine (9)** credits. **Each Course Must be in a Different Discipline**

A. World Cultures and Global Issues Designated Course

B. U.S. Experience in its Diversity Designated Course

C. Creative Expression Designated Course

D. Individual and Society Designated Course

E. Scientific World Designated Course*

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

Major Requirements (7 Courses, 21 Credits):

- CA 990 - Culinary Concepts 3 Credit(s)
- CA 100 - Culinary Arts I: Fundamental Skills 3 Credit(s)
- CA 1100 - Baking I: Baking and Pastry Fundamentals 3 Credit(s)
- CA 5000 - Menu Planning and Cost Control 3 Credit(s)

AND

- CA 6000 - Beverage Management 3 Credit(s) **or**
 - CA 4300 - Catering and Quantity Food Production 3 Credit(s)

AND

- CA 9200 - Internship in Culinary Arts 3 Credit(s)
 - CA 7100 - Introduction to Food Service Operations and Sanitation 3 Credit(s)
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Concentrations (5 Courses, 18 Credits):

Select **one (1)** of the following concentrations:

Baking and Pastry (6 Courses, 18 Credits)

- CA 1200 - Baking II: Techniques and Theory 3 Credit(s)
- CA 1300 - Contemporary Dessert Plating 3 Credit(s)
- CA 1400 - Artisan Bread Baking 3 Credit(s)
- CA 1500 - Professional Cake Decorating 3 Credit(s)
- CA 1600 - Chocolate and Sugar Confections 3 Credit(s)
- CA 1700 - Baking III: Advanced Skills 3 Credit(s)

Culinary Arts (6 Courses, 18 Credits)

- CA 200 - Culinary Arts II: Techniques and Theory 3 Credit(s)
- CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger 3 Credit(s)
- CA 400 - Culinary Arts IV: Advanced Skills and Production 3 Credit(s)
- CA 7200 - Restaurant Kitchen Operations and Management 3 Credit(s)
- CA 7400 - Restaurant Management and Dining Room Operations 3 Credit(s)
- CA 9000 - Global Cuisines 3 Credit(s)

Electives:

0 credits sufficient to meet required total of 60 credits

Notes:

An Internal Transfer Credit Articulation Agreement between the Office of Academic Affairs and Division of Workforce Development, Strategic Partnerships and Office of Continuing Education (WD/OCE) is in place for students who have completed the ESL Food Handlers program through WD/OCE and are matriculated in the A.A.S. Culinary Arts.

The articulation agreement and corresponding information is included in the following:

[Internal Transfer Credit Articulation Agreement - ESL Food Handler](#)

Total Credits: 60

Degree InformationCatalog Year: **2026 - 2027**Plan: **Culinary Arts AAS**Sub Plan: **Baking & Pastry**Required Credits: **60****General Requirements**Req GPA: **2.0**Req Residential Credits: **30**Req Pathways Credits: **21**Req Civic Engagement: **1**Req Writing Intensive: **1****1**

Session A

2

Session A

3

Session A

4

Session A

COURSE	CRS	COURSE	CRS	COURSE	CRS	COURSE	CRS
ENG 1200 - Composition I	3	ENG 2400 - Composition II	3	CA 1400 - Artisan Bread Baking (6 Week Express - 1st Session)	3	CA 9200 - Internship in Culinary Arts	3
CA 990 - Culinary Concepts	3	CA 1200 - Baking II: Techniques and Theory (6 Week Express- 1st Session)	3	CA 1700 - Baking III: Advanced Skills (6 Week Express - 2nd Session)	3	CA 1300 - Contemporary Dessert Plating	3
CA 100 - Culinary Arts I: Fundamentals Skills	3	CA 1600 - Chocolate and Sugar Confections (6 Week Express - 2nd Session)	3	CA 5000 - Menu Planning and Cost Control	3	CA 1500 - Professional Cake Decorating	3
CA 1100 - Baking I: Baking and Pastry Fundamental	3	Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3	CA 6000 - Beverage Management OR CA 4300 - Catering and Quantity Food Production	3	Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3
CA 7100 - Introduction to Food Service Operations and Sanitation	3	MATH & QUANTITATIVE REASONING	3			Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3

Session B

Session B

Session B

Session B

COURSE	CRS	COURSE	CRS	COURSE	CRS	COURSE	CRS
				LIFE & PHYSICAL SCIENCES	3		

NOTE: The term-by-term course sequence takes into account necessary Prerequisites, Corequisites, and Pre-/Co-requisites

NOTE: Select ONE (1) WRITING INTENSIVE course & ONE (1) CIVIC ENGAGEMENT course. Some courses meet BOTH requirements, see CUNYfirst to determine course status

SEMESTER CRS: 15

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CAREER AND TRANSFER MILESTONES**1****2****3****4**

CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done	CAREER & TRANSFER EXPLORATION ACTIVITIES	Done
<u>Claim your Handshake Account (Kingsborough)</u>		Draft a Basic Cover Letter		Explore internship opportunities through Culinary Arts Job Board or through the Career Center.		Take advantage of Culinary Arts Faculty Advisors and events offered by campus Career and Professional Development offices to perfect your job search and sharpen your interview and employability skills. Update your LinkedIn profile and resume with new certifications, experiences, and skills.	
<u>Join Student Club, Student Government Association (SGA) or groups relevant to career choice/pathway to build your network and skills - Visit the KCC Community Farm & Garden or Attend KCC Food Day event.</u>		<u>Create or update your Culinary Agents profiles with new experiences and skills and polish resume.</u>		<u>Volunteer at Local Food Pantry, Food Festival, James Beard Foundation, or Food Bank.</u>			
<u>Research and explore desired career pathway via career coach. Including researching Baccalaureate Programs and Complete a Transfer Plan (if applicable).</u>		<u>Create your LinkedIn profile</u>		Planning for References (Job & Transfer) - Secure Culinary Faculty Mentor(s) who are aware of your interests, abilities, skills and work habits and obtain letters of recommendation.		Complete fieldwork (internship) and practice professionalism and identified in-demand soft skills.	
Draft a Basic Resume		<u>Attend a Professional/Networking Event Outside of KCC to gain hands-on industry relevant experience.</u>		Find a Mentor to Check in with Periodically: Establish a relationship with someone who can provide guidance and advice related to your career goals.		<u>Attend a Professional/Networking Event Outside of KCC to perfect your professional skills.</u>	
Obtain New York City Department of Health and Mental Hygiene Food Handler Certification & ServeSafe Food Handler Certification		<u>Review and practice the in-demand soft skills: maintain your uniform and station sanitation (mise en place) [Work Ethic], practice consistence in dish preparation for quality and taste [Reliability], and practice attention to detail while preparing dishes [Detail Oriented Execution].</u>		<u>Career Planning - Research and Join Culinary, Hospitality, or Beverage Trade Professional Organization(s).</u>		Complete CUNY Cap and Gown Survey	
		Attend Transfer Events (if applicable).		Start the transfer process to a Baccalaureate program (if applicable).		Accept your offer to Enroll in a Baccalaureate program (if applicable).	

NOTE: Explore the highlighted Milestones by following the link to the Career-Infused Degree Map web page or relevant linked page

Degree InformationCatalog Year: **2026 - 2027**Plan: **Culinary Arts AAS**Sub Plan: **General**Required Credits: **60****General Requirements**Req GPA: **2.0**Req Residential Credits: **30**Req Pathways Credits: **21**Req Civic Engagement: **1**Req Writing Intensive: **1****1**

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ENG 1200 - Composition I	3	CA 200 - Culinary Arts II: Techniques and Theory	3	CA 7200 - Restaurant Kitchen Operations & Management	3	CA 9000 - Global Culinary Improvisation	3
CA 990 - Culinary Concepts	3	CA 6000 - Beverage Management OR CA 4300 - Catering and Quantity Food Production	3	CA 400 - Culinary Arts IV: Advanced Skills and Production	3	CA 9200 - Internship in Culinary Arts	3
CA 100 - Culinary Arts I: Fundamentals Skills	3	CA 7400 - Restaurant Management and Dining Room Operations	3	CA 5000 - Menu Planning and Cost Control	3	Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3
CA 1100 - Baking I: Baking and Pastry Fundamental	3	MATH & QUANTITATIVE REASONING	3	ENG 2400 - Composition II	3	Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3
CA 7100 - Introduction to Food Service Operations and Sanitation	3					LIFE & PHYSICAL SCIENCES	3

COURSE	CRS	COURSE	CRS	COURSE	CRS	COURSE	CRS
		CA 300 - Culinary Arts III: Breakfast, Pantry, & Garde Manger	3	Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])	3		

NOTE: The term-by-term course sequence takes into account necessary Prerequisites, Corequisites, and Pre-/Co-requisites

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<u>Join Student Club, Student Government Association (SGA) or groups relevant to career choice/pathway to build your network and skills - Visit the KCC Community Farm & Garden or Attend KCC Food Day event.</u>		<u>Create or update your Culinary Agents profiles with new experiences and skills and polish resume.</u>		<u>Volunteer at Local Food Pantry, Food Festival, James Beard Foundation, or Food Bank.</u>			
<u>Research and explore desired career pathway via career coach. Including researching Baccalaureate Programs and Complete a Transfer Plan (if applicable).</u>		<u>Create your LinkedIn profile</u>		Planning for References (Job & Transfer) - Secure Culinary Faculty Mentor(s) who are aware of your interests, abilities, skills and work habits and obtain letters of recommendation.		Complete fieldwork (internship) and practice professionalism and identified in-demand soft skills.	
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		<u>Career Planning - Research and Join Culinary, Hospitality, or Beverage Trade Professional Organization(s).</u>				Complete CUNY Cap and Gown Survey	
		Attend Transfer Events (if applicable).		Start the transfer process to a Baccalaureate program (if applicable).		Accept your offer to Enroll in a Baccalaureate program (if applicable).	

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