The student who successfully completes the prescribed courses in the Culinary Arts curriculum will be awarded an Associate in Science Degree, a Certificate of Achievement or a Certificate of Competence. The time to complete the certificates or the degree varies from one to four semesters. Cost of cutlery, books and uniforms is approximately $500 for the beginning student. In order to obtain a culinary arts certificate or degree, students must pass all required culinary arts (CULN) courses with a grade of C or better.

**IMPORTANT**

AA, AS, and AAS degrees and ASCs and CAs require a cumulative 2.0 GPR or better for all courses used to meet the degree or certificate requirements. Transfer coursework is not calculated into the GPR.

To graduate with a degree from a Leeward Community College, a student must have earned a minimum of 12 credits of program courses in the degree/major at Leeward.
CULINARY ARTS

Associate in Science Degree
Culinary Arts
64 credits

Requires four semesters to complete.
This program is designed to provide the technical knowledge and basic skills training for students interested in a professional food service career. Program emphasis is on providing students with theoretical knowledge reinforced with “hands-on” training. With job experience, graduates of the program have advanced to chefs, pastry chefs, kitchen managers, restaurant managers, and restaurant owners.

Core Requirements

<table>
<thead>
<tr>
<th>Course Alpha</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULN 111</td>
<td>Intro. to the Culinary Industry</td>
<td>2</td>
</tr>
<tr>
<td>CULN 112</td>
<td>Sanitation and Safety</td>
<td>2</td>
</tr>
<tr>
<td>CULN 120</td>
<td>Fundamentals of Cookery</td>
<td>5</td>
</tr>
<tr>
<td>CULN 125</td>
<td>Fundamentals of Cookery II</td>
<td>5</td>
</tr>
<tr>
<td>MATH 100C</td>
<td>Survey of Math Culinary Arts</td>
<td>3</td>
</tr>
</tbody>
</table>

First Semester 17 credits
- CULN 111
- CULN 112
- CULN 120
- CULN 125
- MATH 100C

At this point Certificate of Competence in Preparation Cook earned.

Second Semester 13 credits
- CULN 150
- CULN 224
- ENG 100

At this point Certificate of Competence in Baking and Certificate of Achievement earned.

Third Semester 18 credits
- CULN 224
- CULN 150
- CULN 223
- FSHN 100

At this point Certificate of Competence in Dining Room Supervision earned and Associate in Science Degree completed.

Fourth Semester 16 credits
- CULN 271
- CULN 240
- CULN 269
- CULN 293E
- CULN 115

Electives

<table>
<thead>
<tr>
<th>Course Alpha</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Arts &amp; Humanities Elective</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Social Science Elective</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>(SOC 151 Intro to Sociology of Food is recommended)</td>
<td>3</td>
</tr>
</tbody>
</table>

Total Degree Credits 64

Associate in Science Culinary Arts Program Outcomes
Culinary Institute of the Pacific at Leeward Community College

Upon successful completion of this program graduates will be able to:
- Demonstrate professionalism in dress and grooming, attitude, and workplace behavior that reflect standards expected of food service industry professionals.
- Demonstrate basic principles of sanitation and safety in a foodservice operation for safe food handling to protect the health of the consumer.
- Apply mathematical functions related to foodservice operations.
- Use knives, tools and equipment following established safety and sanitation practices and principles of food preparation to produce classical, regional and contemporary cuisines.
- Demonstrate a variety of culinary cooking methods and techniques following established procedures to produce classical, regional and contemporary cuisines.
- Demonstrate fundamental principles, methods, and techniques of baking to prepare a variety of baked goods.
- Demonstrate professional hospitality and service standards to insure quality guest service.
- Examine a variety of sustainable practices in the culinary industry as a means for controlling operating costs and for being good environmental stewards.
- Explore various management topics as related to foodservice operations.

Program employment data:
http://www.leeward.hawaii.edu/culn-ge-info

Source: Leeward Community College Catalog 2016-17