

Culinary Arts, A.A.S.

Degree Offered

- Associate of Applied Science

Nature of the Program

This program is offered through WVU Potomac State on the WVU-Institute of Technology campus in Beckley, WV. It provides students—both traditional and non-traditional—with the opportunity to complete a marketable two-year degree in culinary arts. Through required coursework and hands-on training in a modern commercial culinary kitchen with accompanying classrooms, students will gain an in-depth knowledge of the job opportunities, key concepts, and skills related to culinary aspects of the culinary businesses. A required internship will assist students with employment training in a variety of areas relevant to the culinary aspects of the industry.

Career Opportunities

Students will be prepared to obtain employment in culinary industries. Additionally, the program will provide the graduate with the knowledge, skills, and entrepreneurial abilities necessary for self-employment.

FACULTY

TEACHING ASSISTANT PROFESSOR

- Devin Noor - Program Director
devin.noor@mail.wvu.edu

Admissions

Entering freshmen are admitted directly into the major.

General Education Foundations

Please use this link to view a list of courses that meet each GEF requirement. (<http://registrar.wvu.edu/gef/>)

NOTE: Some major requirements will fulfill specific GEF requirements. Please see the curriculum requirements listed below for details on which GEFs you will need to select.

Code	Title	Hours
General Education Foundations		
F1 - Composition & Rhetoric		3-6
ENGL 101 & ENGL 102 or ENGL 103	Introduction to Composition and Rhetoric and Composition, Rhetoric, and Research Accelerated Academic Writing	
F2A/F2B - Science & Technology		4-6
F3 - Math & Quantitative Reasoning		3-4
F4 - Society & Connections		3
F5 - Human Inquiry & the Past		3
F6 - The Arts & Creativity		3
F7 - Global Studies & Diversity		3
F8 - Focus (may be satisfied by completion of a minor, double major, or dual degree)		9
Total Hours		31-37

Please note that not all of the GEF courses are offered at all campuses. Students should consult with their advisor or academic department regarding the GEF course offerings available at their campus.

Curriculum Requirements

Code	Title	Hours
GEF Electives (4 and 6)		6
WVUE 191	First Year Seminar	1

ENGL 101	Introduction to Composition and Rhetoric (GEF 1)	3
MATH 121	Intro Concepts Of Mathematics (or higher, GEF 3)	3
ACCT 201	Principles of Accounting 1	3
BCOR 299	Business Communication	3
HTOR 110	Food Production 1	3
HTOR 111	Food Production 2	3
HTOR 120	Sanitation	2
HTOR 130	Inventory, Labor, and Cost Control	3
HTOR 135	Baking Fundamentals	3
HTOR 150	Fine Dining	3
HTOR 220	Culinary Menus and Calculations	3
HTOR 230	Advanced Culinary Principles	3
HTOR 235	Patisserie	3
HTOR 240	Culinary Nutrition	3
HTOR 250	Restaurant Management	3
HTOR 260	Garde Manger	3
HTOR 295	Internship	3
Elective		3

Total Hours **60**

Suggested Plan of Study

First Year

Fall	Hours	Spring	Hours
ENGL 101 (GEF 1)		3 HTOR 111	3
HTOR 110		3 HTOR 130	3
HTOR 120		2 HTOR 295	3
HTOR 220		3 BCOR 299	3
GEF 4 Elective		3 Elective	3
WVUE 191		1	
		15	15

Second Year

Fall	Hours	Spring	Hours
HTOR 135		3 HTOR 235	3
HTOR 150		3 HTOR 250	3
HTOR 230		3 HTOR 260	3
HTOR 240		3 MATH 121	3
ACCT 201		3 GEF 6 Elective	3
		15	15

Total credit hours: 60

Major Learning Outcomes

CULINARY ARTS, A.A.S.

Upon completion of the AAS Culinary Arts program, graduates will:

1. Apply appropriate techniques in food preparation, sanitation and safety measures, and the use of kitchen equipment.
2. Plan effective budgets, labor, and customer service.
3. Model professionalism and leadership in current practices, accountability, and in working with diverse others.
4. Communicate clearly and effectively in written and oral forms.
5. Apply critical thinking skills to solve industry challenges.