

CULINARY ARTS

Commercial Baking

Certificate

This certificate prepares students to serve under the supervision of pastry chefs, bakers and other food service professionals as bakery support staff and commercial bakery workers.

Commercial Cooking

Certificate

This certificate prepares students to serve under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers.

Culinary Arts

Associate of Applied Science

The program prepares students through lecture and lab courses in culinary arts, nutrition, supervision, a practicum and general education courses. This degree leads to careers in restaurants, catering, hotels and resorts and other commercial food services. Graduates take positions as sous-chefs, professional assistants to chefs or culinary managers, supervisors of food production and service, stewards, banquet managers, purchasing agents or restaurant supervisors.

Specialization: Baking and Pastry Arts

Associate of Applied Science

The program prepares students through lecture and lab courses in culinary arts, baking, nutrition, supervision, a practicum and general education courses. This degree leads to careers in restaurants, catering, hotels/resorts, bakeries, pastry shops, cake shops and other commercial food services. Graduates take positions as a baker assistant, assistant pastry chef, cake decorating assistant or bakery supervisor.

Specialization: Restaurant Management

Associate of Applied Science

The program prepares students through lecture and lab courses in culinary arts, business principles, dining room management, food and beverage management, leadership and supervision. This degree leads to careers in restaurants, catering companies, hotels, resorts and cafes. Graduates take positions such as dining room manager, restaurant manager, kitchen manager or events manager.

Program Learning Outcomes

Commercial Baking Certificate

1. Students will be able to demonstrate technical proficiency in a kitchen.
2. Students will be able to evaluate guidelines to maintain food safety throughout the flow of food, from purchasing to serving.
3. Students will demonstrate the proper mixing method required to produce various products with choux dough and custards.

Commercial Cooking Certificate

1. Students will be able to demonstrate technical proficiency in a kitchen.
2. Students will be able to evaluate guidelines to maintain food safety throughout the flow of food, from purchasing to serving.
3. Students will demonstrate proficiency in knife skills, utilize commercial kitchen equipment and tools.

Culinary Arts Associate of Applied Science

1. Students will be able to demonstrate technical proficiency in a kitchen.
2. Students will be able to evaluate guidelines to maintain food safety throughout the flow of food, from purchasing to serving.
3. Students will demonstrate proficiency in knife skills, utilize commercial kitchen equipment and tools.
4. Students will produce various foods utilizing multiple cooking methods without a recipe and evaluate the concept of food presentation.
5. Students will demonstrate proper batch cooking, manipulate recipe quantities and cooking to service.

Specialization: Baking and Pastry Arts, Associate of Applied Science

1. Students will be able to demonstrate technical proficiency in a kitchen.
2. Students will be able to evaluate guidelines to maintain food safety throughout the flow of food, from purchasing to serving.
3. Students will demonstrate the proper mixing method required to produce various products with choux doughs and custards.
4. Students will design a variety of individual desserts following commercially acceptable production standards of uniformity and artistic presentation.
5. Students will explain baking terms, equipment, methods, and recipe conversion.

Specialization: Restaurant Management, Associate of Applied Science

1. Students will be able to evaluate guidelines to maintain food safety throughout the flow of food, from purchasing to serving.
2. Students will plan a catering event with logistics, menu planning, contracts, and equipment list.
3. Students will develop a code of conduct, employee handbook, company mission and vision, and industry market analysis.
4. Students will demonstrate strategic planning of food service layout, design, and required equipment to optimize profitability.
5. Students will demonstrate the ability to plan and execute cost-effective food service operations.

Advisory Committee Members

Larry Delgado, Executive Chef/Owner, The Delgado Collective

Marcel Fortuin, Chef/Independent Restaurant Consultant

Cynthia Ebram, Pastry Chef/Owner, Cynthia's Cakes

Amy Houston, Pastry Chef/ Owner, Happiness Cupcakes

Eugenio Uribe, Executive Chef, El Divino

Alyssa Cantu, Chef/ Owner, The Gremlin

A.J. Singh, Founding Director, Hospitality and Tourism Management Program UTRGV

Certificates

- Commercial Baking Certificate (p. 2)
- Commercial Cooking Certificate (p. 2)

Associate Degrees

- Culinary Arts Associate of Applied Science (p. 2)
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Commercial Baking Certificate

TSI Exempt

Course	Title	Credit Hours
Fall		
CHEF 1305	Sanitation and Safety	3
PSTR 1301	Fundamentals of Baking	3
PSTR 1306	Cake Decorating I	3
PSTR 1310	Pies, Tarts, Teacakes and Cookies	3
Credit Hours		12
Spring		
PSTR 1305	Breads and Rolls	3
PSTR 2301	Chocolates and Confections	3
PSTR 2331	Advanced Pastry Shop	3
PSTR 1264	CAPSTONE: Practicum I	2
Credit Hours		11
Total Credit Hours		23

Commercial Cooking Certificate

TSI Exempt

Course	Title	Credit Hours
Fall		
CHEF 1305	Sanitation and Safety	3
CHEF 1301	Basic Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
CHEF 1371	Professional Kitchen Essentials	3
Credit Hours		12
Spring		
RSTO 2307	Catering	3
CHEF 1345	International Cuisine	3
CHEF 2301	Intermediate Food Preparation	3
CHEF 1264	CAPSTONE: Practicum I	2
Credit Hours		11
Total Credit Hours		23

Culinary Arts Associate of Applied Science

TSI Liable

Course	Title	Credit Hours
First Year		
Fall		
CHEF 1301	Basic Food Preparation	3
CHEF 1305	Sanitation and Safety	3
PSTR 1301	Fundamentals of Baking	3
ENGL 1301	Composition I ¹	3
CHEF 1371	Professional Kitchen Essentials	3
Credit Hours		15
Spring		
CHEF 2301	Intermediate Food Preparation	3

RSTO 2307	Catering	3
RSTO 2301	Principles of Food and Beverage Controls	3
RSTO 1204	Dining Room Service	2
Speech Elective ¹		3
Credit Hours		14

Second Year

Fall

CHEF 1345	International Cuisine	3
PSTR 2331	Advanced Pastry Shop	3
BIOL 1322	Nutrition and Diet Therapy ¹	3
CHEF 1340	Meat Preparation and Cooking	3
BUSI 1301	Business Principles	3
Social and Behavioral Sciences Elective ¹		3
Credit Hours		18

Spring

CHEF 2331	Advanced Food Preparation	3
RSTO 1201	Beverage Management	2
CHEF 1341	American Regional Cuisine	3
Humanities Elective ¹		3
CHEF 2264	CAPSTONE: Practicum II	2
Credit Hours		13
Total Credit Hours		60

¹ Identifies courses to fulfill minimum 15 credit hour General Education requirement

Culinary Arts Associate of Applied Science - Specialization: Baking and Pastry Arts

TSI Liable

Course	Title	Credit Hours
First Year		
Fall		
CHEF 1301	Basic Food Preparation	3
CHEF 1305	Sanitation and Safety	3
PSTR 1301	Fundamentals of Baking	3
ENGL 1301	Composition I ¹	3
PSTR 1302	Cake Baking and Production	3
Credit Hours		15
Spring		
PSTR 1310	Pies, Tarts, Teacakes and Cookies	3
PSTR 1306	Cake Decorating I	3
RSTO 2301	Principles of Food and Beverage Controls	3
PSTR 1305	Breads and Rolls	3
Speech Elective ¹		3
Credit Hours		15
Second Year		
Fall		
PSTR 2331	Advanced Pastry Shop	3
PSTR 2301	Chocolates and Confections	3
BIOL 1322	Nutrition and Diet Therapy ¹	3
Social and Behavioral Sciences Elective ¹		3
BUSI 1301	Business Principles	3
Credit Hours		15
Spring		
PSTR 2307	Cake Decorating II	3
PSTR 1440	Plated Desserts	4
PSTR 1342	Quantity Bakeshop Production	3
Humanities Elective ¹		3

PSTR 2264	Capstone: Practicum	2
Credit Hours		15
Total Credit Hours		60

¹ Identifies courses to fulfill minimum 15 credit hour General Education requirement

Culinary Arts Associate of Applied Science - Specialization: Restaurant Management

TSI Liable

Course	Title	Credit Hours
First Year		
Fall		
CHEF 1301	Basic Food Preparation	3
CHEF 1305	Sanitation and Safety	3
MATH 1324	Mathematics for Business & Social Sciences ¹	3
HAMG 1321	Introduction to Hospitality Industry	3
Credit Hours		12
Spring		
CHEF 1371	Professional Kitchen Essentials	3
RSTO 1204	Dining Room Service	2
RSTO 1201	Beverage Management	2
PSTR 1301	Fundamentals of Baking	3
ECON 2301	Principles of Economics I - Macro ¹	3
Credit Hours		13
Summer		
ENGL 1301	Composition I ¹	3
RSTO 2301	Principles of Food and Beverage Controls	3
Credit Hours		6
Second Year		
Fall		
RSTO 2307	Catering	3
RSTO 1306	Facilities Layout and Design	3
PHIL 1301	Introduction to Philosophy ¹	3
RSTO 1321	Menu Management	3
Credit Hours		12
Spring		
CHEF 2301	Intermediate Food Preparation	3
ECON 2302	Principles of Economics II - Micro	3
ENGL 1302	Composition II - Rhetoric	3
HAMG 2305	Hospitality Management and Leadership	3
Credit Hours		12
Summer		
Humanities Elective ¹		3
RSTO 2264	CAPSTONE: PRACTICUM	2
Credit Hours		5
Total Credit Hours		60

¹ Identifies courses to fulfill minimum 15 credit hour General Education requirement