



**SAN IGNACIO
UNIVERSITY**
MIAMI, USA

ASSOCIATE OF SCIENCE IN CULINARY ARTS

In our Culinary Arts program, students learn the art of cooking through a comprehensive curriculum of theory, technique, and teamwork. The program is designed to teach a wide variety of culinary skills which gradually become more complex as students progress. While our Culinary Arts curriculum is grounded in classical French techniques, food style and preparation techniques encourage students to work with ingredients and culinary styles from countries around the world.

By the end of the program, students will:

- Exhibit solid knowledge of cooking methods that conform to established U.S. professional culinary practices and have a strong foundation in food preparation, presentation and serving techniques, including competencies in production and basic baking and pastry skills.
- Establish and maintain high standards of sanitation that conform and exceed requirements set forth by U.S. law.
- Develop problem-solving techniques for application in the real world and intermediate skills in the French language and cuisine.
- Demonstrate the ability to operate as a team member with a working knowledge of the factors involved in setting up and operating a restaurant facility, as well as presentation techniques as they apply to hot and cold dishes.

A.S.C. IN CULINARY ARTS PROGRAM OF STUDY

COURSE NUMBER	COURSE TITLE	CREDIT HOURS
SEMESTER 1		
CA01P1	Culinary Skills I	2
CA01P2	Culinary Skills II	2
CA01T1	Introduction to Gastronomy for Culinary Arts	2
CA01P4	Pastry Fundamentals	2
CA01T3	College Algebra*	3
CA01T4	Product Knowledge	2
CA01T5	Food Safety	2
CA01L1	French I*	2
CA04L5	English Language*	2
SEMESTER 2		
CA02P1	Fish & Seafood Identification and Fabrication	2
CA02P2	Basic Pastry for Culinary Arts	2
CA02P3	Culinary Skills III	2
CA02P4	Latin America Culinary	2
CA01P3	Meat Identification and Fabrication	2
CA02T2	Food & Beverage Cost Control I	2
CA02T3	Nutrition & Dietetics	2
CA02T4	World History*	3
CA02L2	French II*	2

COURSE NUMBER	COURSE TITLE	CREDIT HOURS
SEMESTER 3		
CA03P1	European Cuisine I	2
CA03P2	Asian Cuisine	2
CA03P3	Plated Desserts for Culinary Arts	2
CA03T1	Food & Beverage Cost Control II	2
CA03T2	Table Service	2
CA03T3	Introduction to Wines	2
CA02T1	Menu Development	2
CA03T5	Environmental Science*	3
CA03L3, CA03P4, CA04P4	ELECTIVE: French III, Peruvian Cuisine or North American Regional Cuisine	2
SEMESTER 4		
CA03T4	Purchasing & Inventory Management	2
CA04P1	European Cuisine II	2
CA04P2	Garde Manger	2
CA04P3	Chocolate & Confections	2
CA04T1	Principles of Management	2
CA04T2	Banqueting & Catering	2
CA04T3	Marketing & Promoting Food	2
TOTAL CREDITS		71






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www.sanignaciouniversity.edu

+1 (305) 6292929

3905 NW 107th Avenue,
Suite 301 Doral, FL 33178

admissions@sanignaciouniversity.edu

 /sanignaciouniversity
  @siuniversity
  /sanignaciouniversity