

Culinary and Baking Arts AOS (CBAR)
Catalog: 2025-2026 Effective Date: 9/1/2024

CR	COURSE	COURSE TITLE	SUNY GEN ED
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE	
3	ENG 101	<i>Introduction to College Writing</i>	GCWO
3	Choose from: BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265	BUSINESS OR HOSPITALITY ELECTIVE	
3	SUNY Gen ED Diversity: Equity, Inclusion and Social Justice		GDVR
1	CUL 125 (Fall only)	<i>Sanitation</i>	
3	CUL 127 (Fall only)	<i>Basic Food Preparation I</i>	
3	CUL 128 (Spring only - Prereq Required)	<i>Basic Food Preparation II</i>	
3	CUL 130	<i>Introduction to Baking Techniques</i>	Embed GNSC
2	CUL 131 (to be taken in 1 st two semesters)	<i>Dining Room Service</i>	
3	CUL 132 (Prereq Required)	<i>Advanced Baking Techniques</i>	Embed GNSC
2	CUL 133 (to be taken in 1 st two semesters)	<i>Dining Room Management</i>	
3	CUL 134 (Fall only - Prereq Required)	<i>Garde Manger</i>	
2	CUL 135 (to be taken in 1st two semesters)	<i>Food Specification and Control</i>	
4	CUL 137 (Fall only - Prereq Required)	<i>Healthy Cuisine</i>	Embed GNSC
4	CUL 138 (Spring only - Prereq Required)	<i>International Cuisine</i>	
2	CUL 141 (Spring only - to be taken in 1st two semesters)	<i>Culinary Math Applications</i>	GMAG
3	CUL 142 (Spring only - Prereq Required)	<i>Sauce Theory</i>	
3	CUL 144 (Prereq Required)	<i>Menu Design and Pairing</i>	
10	CUL 139 (Spring only- Prereq Required) CUL 140 (Spring only) CUL 143 (Fall only) CUL 146 (Prereq Required) CUL 147 (Spring only-Prereq Required) CUL 148 (Fall only-Prereq Required) CUL 149 (Fall only - Prereq Required)	CULINARY ARTS ELECTIVE	
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>	
61	Minimum credits required for graduation		

Note: Please review the back of this form for additional information.

Notes on Culinary and Baking Arts AOS (CBAR)

COURSE	PREREQUISITES	COURSE	PREREQUISITES
CUL 128	CUL 127 or permission of instructor	CUL 144	CUL 128
CUL 132	CUL 130 or permission of instructor	CUL 146	CUL 127 and CUL 130
CUL 134	CUL 127	CUL 147	CUL 128 and CUL 130
CUL 137	CUL 128 or permission of instructor	CUL 148	CUL 127 and CUL 130
CUL 138	CUL 137 or permission of instructor	CUL 149	CUL 127
CUL 139	CUL 128 and CUL 132	CUL 178	Students must be enrolled in or completed CUL 128 prior to enrolling for 1, 2 or 3 credits.
CUL 142	CUL 127		

CULINARY ARTS is a FALL Start program for those wishing to complete in two years

FIRST YEAR SEQUENCE

Credits	First Semester
1-2	HRD 100, HRD 100A or HRD 110
1	CUL 125
3	CUL 127
3	CUL 130
2	CUL 131 (See Note 2)
2	CUL 135 (See Note 3)
3	ENG 101
Credits	Second Semester
3	CUL 128
3	CUL 132
2	CUL 133 (See Note 2)
2	CUL 141 (See Note 3)
3	CUL 142
3	SUNY GEN ED Diversity: Equity, Inclusion and Social Justice

SECOND YEAR SEQUENCE

Credits	Third Semester
3	CUL 134
4	CUL 137
3	CUL 144
2	Culinary Arts Elective (See Notes 6 and 7)
3	CUL 178 (See Note 5)
Credits	Fourth Semester
3	BUS 102, BUS 103, HOS 181, HOS 193 or HOS 265
4	CUL 138
8	Culinary Arts Elective (See Notes 6 and 7)

DEGREE NOTES:

- In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.
- Students must take CUL131 and CUL133 in the first academic year but not same semester, either in the fall or spring.
- CUL135 and CUL141 must be met in the first academic year either in the fall or spring semester.
- INDUSTRY CERTIFICATIONS: A student is eligible to obtain industry credentials through the following coursework:
 - CUL 125 ServSafe Food Manager
 - CUL 143 TIPS Certification
- Internship site will be set up with instructor approval.
- Choice of Culinary Arts electives CUL 139, CUL 147 or CUL 149 must be taken in the second academic year, see prerequisites.
- Identify in the DEGREE NOTES: Baking, and Pastry, Culinary or Front of the House Elective focus areas:
 - Baking and Pastry: CUL 139, CUL 146 (Fall), CUL 147, CUL 148
 - Culinary Arts: CUL 146 (Spring), CUL 148, CUL 149
 - Front of the House: CUL 140, CUL 143

GEN ED CODE	SUNY GEN ED CATEGORY	GEN ED CODE	SUNY GEN ED CATEGORY
GMAT	Mathematics (and Quantitative Reasoning)	GDVR	Diversity: Equity, Inclusion and Social Justice
GNSC/L	Natural Sciences (and Scientific Reasoning)	GHUM	Humanities
GSSC	Social Sciences	GART	The Arts
GUSC	US History and Civic Engagement	GWRL	World Languages
GGLB	World History and Global Awareness	GCWO	Communication – Written and Oral