

Culinary Arts (BPS) (NY)

Degree Type

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in culinary arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. The program prepares graduates for a variety of foodservice industry positions such as chef, purchasing manager, catering manager, culinary entrepreneur, farm-to-table liaison, research and development chef, private chef, and more.

In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, quantitative information literacy, problem-solving, and teamwork. They also build global and intercultural awareness, knowledge of contemporary food systems, and an appreciation for sustainable food resources.

Bachelor's students majoring in culinary arts also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Culinary Arts with Concentration](#) for more information on these concentrations.

To qualify for the bachelor's degree in culinary arts, students must be in good standing at the college and complete a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree.

Program Learning Outcomes

In this program, students can complete their bachelor's degree while gaining a deep knowledge of the foodservice and hospitality industries. The bachelor's degree program in culinary arts provides an in-depth view of complex food systems taught by seasoned veterans, business owners, restaurateurs, chefs, wine experts, managers, and maître d's. Students will practice the rigor of organization that enables great leaders and great chefs. They will be able to use this culinary vocabulary and skill to communicate globally about flavor, food safety, health and wellness, sustainability and, most important, the joys of achieving great flavors through excellent techniques.

- Students will demonstrate skill in culinary methods and techniques, culinary knowledge, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism.

- Students will apply basic management principles, and practice service techniques and use of service equipment.

Students will also demonstrate critical thinking, foundations for lifelong learning, information literacy, problem solving, and quantitative literacy.

Instructional Programs and Schedule

While enrolled in this bachelor's degree program, students will attend class over a 15-week semester. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

This program is designed for students who wish to complete their bachelor's degree. Therefore, students must have at least 30 eligible transfer credits to matriculate into this program. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree. Students enrolling in the Culinary Arts major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts Requirements

Course Number	Title	Credits
	Culinary Arts Requirements (BPS in Culinary Arts)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

Liberal Arts Elective

Course Number	Title	Credits
	Complete 3 credits from	3
	Sub-Total Credits	3

Advanced Concepts Requirements AND Approved Culinary Electives

Course Number	Title	Credits
	Advanced Concepts Requirements - Select One	3
	Applied Practice (CA)	12
	Sub-Total Credits	15

Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30
	Total Credits	123

Culinary Arts Requirements (BPS in Culinary Arts)

Elective Credits 47.5

For Culinary Arts (BPS)(NY)

(Courses listed in typical sequence)

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
MTSC-100	Mathematical Foundations	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
APFS-150	Introduction to Gastronomy	1.5
APFS-110	Introduction to Food Systems	1.5
CUSC-110	Nutrition	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-200	Externship Orientation	
CULP-115	Introduction to À La Carte Cooking	3
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULA-260	Modern Banquet Cookery	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
CULS-116	Seafood Identification and Fabrication	1.5
EXTN-250	Externship	2.5
HOSP-350	Hospitality, Service, and Restaurant Management	6
	CULP-301 or CULP-321 or CULP-311	3
CULP-225	Garde Manger	3
HOSP-355	Wine and Beverage Studies	1.5
	Sub-Total Credits	47.5

Social Science - Select one

Elective Credits 3

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12

Math/Science - Select one

Elective Credits 3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
	Sub-Total Credits	15

World Languages and Cultures - Select two

Elective Credits 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

World History - Select two

Elective Credits 6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

Economics - Select one

Elective Credits 3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

Complete 3 credits from

Elective Credits 3

LART, LITC, MTSC, FREN, ITAL, SPAN, SOCS, HIST

Advanced Concepts Requirements - Select One

Elective Credits 3

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
Sub-Total Credits		9

Applied Practice (CA)

Elective Credits 12

Complete twelve (12) credits from the following:

Applied Practice

Course Number	Title	Credits
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
CULA-350	Back of House Restaurant Operations	6
SOCS-200	Anthropology of Food	3
APFS-320	Ecology of Food	3
APFS-310	Food History	3
APFS-420	Food Policy	3
BPSE-351	Sustainable Food Systems	3
ADVC-301	Advanced Cooking	3
LART-311	Food and Cultures: France	3
LART-312	Food and Cultures: Italy	3
LART-313	Food and Cultures: Spain	3
LART-317	Food in Film	3
LART-320	Food Writing	3
LART-330	Feasting and Fasting in Latin America	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
LART-337	African American Chefs and Southern Food	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-365	Art and Science of Brewing	3
HSBV-340	Beer and Fermented Beverages: History, Cultures, and Styles	3
HSBV-375	La Sommellerie: Developing and Delivering a Professional Beverage Program	3
HSBV-404	Advanced Wine Studies	3
HSBV-305	Beverage Operations Management	3
BPSE-306	Food Photography & Food Styling	3
	Sub-Total Credits	78

Complete 30 credits from any subject area

Elective Credits 30