CULINARY ARTS

ASSOCIATE IN APPLIED SCIENCE (73 CREDIT HOURS)

OSUIT's Culinary Arts program prepares students with the skills and knowledge necessary for an exciting career in the growing foodservice industry. Students learn through hands-on training utilizing the latest technology in fully equipped kitchen labs. The diverse faculty brings many years of executive chef experience, and students gain valuable experience operating two restaurants open to the public. The State Room showcases gourmet buffet experiences, and the Tech Room features a seasonal a la carte menu.

Graduates are in high demand by resorts, casinos, restaurants, institutions, country clubs, and bakeries, to name just a few. Program graduates are well prepared to begin their careers with a solid foundation in the skills and knowledge necessary for success.

This program of study requires special program fees beyond OSUIT's current tuition and mandatory fees. Degree-seeking students will have priority when enrolling in Culinary Arts coursework. Non-degree seeking students may enroll the day before the beginning of class each semester.

Students must complete all program requirement and program elective courses with a grade of C or better and maintain an overall (retention/graduation) GPA of 2.0 or higher to meet graduation requirements.

For more detailed information regarding OSUIT's Culinary Arts programs, please contact a program advisor at 918-293-5030 or visit osuit.edu/culinary.

PROGRAM REQUIREMENTS: 51 CREDIT HOURS

CULINARY ARTS REQUIREMENTS (45 CREDIT HOURS)

CUA	1136	Skill Development I ❖
CUA	1146	Skill Development II [P] ❖
CUA	1373	Baking Fundamentals [P]
CUA	1416	Dining Room Operations ✶
CUA	2103	Sustainable Gardening
CUA	2123	Advanced Baking [P]
CUA	2314	Advanced Cooking [P]
CUA	2474	Regional Cuisine [P]
CUA	2563	Foundations of Hospitality Management [P] ✶
CUA	2621	Culinary Arts Capstone [C],[P]
CUA	2806	Culinary Internship [C,[P]

APPROVED PROGRAM ELECTIVES (6 CREDIT HOURS)

Selected from courses not utilized to meet other program requirements, as approved by the program advisor.

CUA	1293	Breakfast Cookery [P]
CUA	1313	Meat Fabrication [P]
CUA	2113	Seasonal Kitchen [P]
CUA	2163	Tortes & Gateaux [P]
CUA	2183	Showpieces [P]
CUA	2253	Artisan Breads [P]
CUA	2090	Special Projects
HHP	1113	Personal Health
NSCI	1113	Introduction to Nutrition (N)

❖ Course is included in the embedded certificate Foundational Culinary Skills (see following page).

✶ Course is included in the embedded certificate Foundations of Restaurant Management (see following page).

GENERAL EDUCATION REQUIREMENTS: 21 CREDIT HOURS

AMERICAN HISTORY & GOVERNMENT (6 CREDIT HOURS)

HIST	1483	US History to 1865 *or*
HIST	1493	US History since 1865
POLS	1113	US Government

COMMUNICATIONS (6 CREDIT HOURS)

Select from courses listed below or others as approved by program advisor.

ENGL	1113	Freshman Composition I *and*
ENGL	1213	Freshman Composition II [P] *or*
SPCH	1113	Introduction to Speech Communications
OR		
ENGL	1033	Technical Writing I *and*
ENGL	2033	Technical Writing II [P] *or*
SPCH	1113	Introduction to Speech Communications *or*
SPCH	2313	Small Group Communications

COMPUTER LITERACY (3 CREDIT HOURS)

CS	1013	Computer Literacy & Applications ✶

HUMANITIES (3 CREDIT HOURS)

Select from courses designated with an "H" as approved by program advisor.

MATHEMATICS (3 CREDIT HOURS)

Select from courses designated with an "A," including, but not limited to, courses listed below.

MATH	1483	Mathematical Functions & Their Uses (A)
MATH	1493	Math for Critical Thinking (A)
MATH	1513	Pre-Calculus (A)

INTERDEPARTMENTAL REQUIREMENTS: 1 CREDIT HOUR

ORIENTATION (1 CREDIT HOUR)

ORIE	1011	College Strategies

[C],[P]: Course has [C]orequisite and/or [P]rerequisite requirement(s). See Course Description for details.

CULINARY ARTS CERTIFICATE PROGRAMS

Employers continually struggle to find qualified culinarians who possess the skills needed to meet the demands of Oklahoma's restaurant and hospitality industry. To produce employees to fill this critical workforce gap, OSUIT has collaborated with industry partners to develop a set of stackable credentials embedded within OSUIT's Associate in Applied Science in Culinary Arts. These certificate programs produce skilled cooks, culinarians, and entry-level food service workers who can operate safely, efficiently, and competently in a variety of restaurant, hospitality, and food service-related environments.

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FOUNDATIONAL CULINARY SKILLS (12 CREDIT HOURS)

| CUA | 1136 | Skill Development I |
| CUA | 1146 | Skill Development II [P] |

FOUNDATIONS OF RESTAURANT MANAGEMENT (12 CREDIT HOURS)

CS	1013	Computer Literacy & Applications
CUA	1416	Dining Room Operations
CUA	2563	Foundations of Hospitality Management [P]

ARTS, SCIENCES & HEALTH

[C],[P]: Course has [C]orequisite and/or [P]rerequisite requirement(s). See Course Description for details.