

Course of Study Culinary Arts

Freshman

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| Culinary Arts I | 15 credits |
| CP or Honors English I | 5 credits |
| CP or Honors U.S. History I | 5 credits |
| CP or Honors Level Mathematics | 5 credits |
| CP or Honors Lab Biology | 5 credits |
| CP or Honors Spanish I or Italian I | 5 credits |
| Fitness for Life I | 5 credits |

Sophomore

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| Culinary Arts II | 15 credits |
| CP or Honors English II | 5 credits |
| CP or Honors U.S. History II | 5 credits |
| CP or Honors Level Mathematics | 5 credits |
| CP or Honors Lab Chemistry | 5 credits |
| One Elective (World Language, Performing Arts, or Financial Literacy) | 5 credits |
| Fitness for Life II | 5 credits |

Junior

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| Culinary Arts III | 15 credits |
| CP or Honors English III | 5 credits |
| CP, Honors or College Level World History & Cultures | 5 credits |
| CP or Honors Level Mathematics | 5 credits |
| CP or Honors Lab Science | 5 credits |
| Fitness for Life III or Fitness for Life III – Indep/Sports | 5 credits |
| One Elective (World Language, Performing Arts, or Financial Literacy) | 5 credits |

Senior

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| College Level Phys Fitness/Contemporary Health at RCSJ, Fitness for Life IV or Fitness for Life IV- Indep/Sports | 5 credits |
| CP, Honors or College Level English Composition 101 at RCSJ | 5 credits |
| Financial Literacy or Performing Arts or World Language IV or Electives | 5-30 credits |

Attention: Understand that registering for a college-level course, means college level credit will be awarded. Regardless of the final grade, this information will be posted to the student's PERMANENT academic transcript at Rowan College of South Jersey. Be aware that unsuccessful completion of these courses may negatively affect a students' eligibility for financial aid in the future.

CULINARY ARTS

Culinary Arts I – Freshman

15 credits

This course is designed to teach the fundamentals and principles of culinary arts. Emphasis will be placed on ingredients, weights and measures, kitchen math, proper terminology, and equipment use. Also in this course, students will learn the fundamentals and principles of cooking. Emphasis will be placed on mise en place, organization, timing skills, safety, sanitation, knife skills, ingredient uses, recipe preparation, food presentation, and equipment uses.

Culinary Arts II - Sophomore

15 credits

This course is designed to teach the foundations and essentials skills of culinary arts. Emphasis will be placed on introduction to the kitchen, Culinary exploration and service and management skills. Emphasis will be placed on salads, sandwiches, stock, soups, sauces, cooking methods, safety, sanitation, introduction to baking, front of the house service, and food service management.

Culinary Arts III - Junior

15 credits

Culinary Arts III is an opportunity for students to further enhance their skills that were acquired in Culinary Arts I and II. While employing all of the skills learned during the freshman and sophomore year, students will be afforded the time to concentrate on particular areas of interest while refining their skills. The skills include research and course work in the areas of grains, legumes, pasta, fish, shellfish, poultry and meats.

Culinary Arts IV – Senior

1. Take HSOP courses on RCSJ's campus for a discounted fee.
2. Take College English Composition 101 and College Physical Fitness/Contemporary Health on RCSJ's campus and return to GCIT for elective courses that can be found under the "Elective" title in this course guide.
3. Take CP or Honors level English and Fitness for Life and additional electives on GCIT or RCSJ's campus.