

CULINARY ARTS, AAS

The Culinary Arts AAS degree prepares students to serve under the supervision of chefs and other culinary professionals. Instruction includes culinary math, food safety and sanitation, use and care of equipment, food preparation, and cooking skills. Students will develop other essential skills including baking, purchasing, menu planning, introduction to restaurant supervision and management, and the exploration of international cuisines. Upon graduation students will have the skills and confidence to be a productive member of any restaurant team. This program will offer students preparation to test for the industry-recognized credentials listed below.

Program Information

- Program Start, technical coursework (semesters): August
- Industry-recognized credentials: ServSafe Manager (National Restaurant Association Educational Foundation); OSHA-10 General Industry

Degree Requirements

In addition to the requirements stated below, students must complete all requirements for an Associate of Applied Science (<https://catalog.washburn.edu/washburn-institute-technology/programs-technical-certificates-graduation-requirements/aas-degrees/>) degree.

Completion of the courses below will fulfill the general education requirements for the degree. Please see your advisor for more information.

Code	Title	Hours
Required Certificate		
Washburn Tech Culinary Arts Technical Certificate C		
Required General Education Courses		
EN 101	Introductory College Writing	3
MA 112	Contemporary College Mathematics (or higher)	3
At least 9 hours of additional general education courses from three of the following areas, and from at least three different disciplines:		9
Communications		
Natural Sciences		
Social Sciences		
Arts and Humanities		
Inclusion and Belonging		
Scientific Reasoning and Literacy		