

**PROGRAM'S NAME : CULINARY ARTS**  
**FACULTY/SCHOOL: TOURISM**  
**LEVEL: UNDERGRADUATE**

**PROGRAM'S CODE: 54**  
**DEPARTMENT: CULINARY ARTS**  
**DEGREE: A.A.S.**

**PURPOSE:** The aim of the Associate Program is to prepare students for operational and middle and lower administrative positions in kitchens. The curriculum has been revised to meet the expectations of the food and beverage industry today and to respond to the demands which will arise as the industry develops; students are trained in innovative approaches to the concept of hospitality and exposed to new ideas and concepts to prepare them for the future.

#### **PROGRAM OUTCOMES**

***On successful completion of the program students would have developed knowledge and understanding that enable them to***

- Demonstrate competencies in food and beverage operations.
- Learn cooking methods and apply in different products.
- Learn safety and hygiene regulations and apply them in kitchen operations.
- Apply recipe according to quality and quantity factors, and follow the cooking procedures.
- Demonstrate sensitivity to maintain and protect natural and manmade resource areas in kitchen.
- Demonstrate ethical behavior in personal and professional activities.

***In this course students will develop personal, organizational and business skills that focus on hospitality and tourism. On successful completion of the program, students would have developed skills to***

- Demonstrate effective oral and written **communication skills** with co-workers, supervisors, managers, guests, and organizational groups.
- Perform basic **mathematical computations** accurately and appropriately, regarding to purchasing, cost control, storing and accounting.
- Further improve their **target language skills** through reading, speaking, writing and listening for professional kitchens.
- Apply **practical knowledge** that they have acquired in the professional kitchens.
- Develop **problem solving skills** to analyze problems, to think laterally about a problem, to identify strategic options and to evaluate the success of different strategies for kitchens.
- Employ appropriate **information technology skills** to use IT as communication and learning tool, to access and manage information , to present ideas, and to use specialist software where relevant to food and beverage industry.