

CULINARY ARTS AAS



THE CULINARY INSTITUTE AT CAYUGA

prepares students to be confident, competent, kitchen- and career-ready professionals. Through a combination of classroom and hands-on experiences, students master the fundamentals of food preparation, cooking, presentation, and menu design. In addition, students learn to strengthen their hospitality skills and explore the latest trends in culinary arts.

Cayuga's new, state-of-the-art facility at 161 Genesee Street (Plaza of the Arts building) in the heart of downtown Auburn is the perfect venue to explore the art of cooking. Individualized cooking suites, a digital demonstration kitchen, and advanced kitchen equipment combine to make Cayuga's Culinary Institute a one-of-a-kind opportunity to be regarded as a master chef.

Career Opportunities

Executive Chef
Pastry Chef
Chef de Cuisine
Sous Chef
Research and Development Chef
Food Service Manager
Restaurant Owner
Catering Chef
Culinary Consultant

Food Service Manager

2021 Median Salary

\$59,440/yr

*United States Department of Labor
<https://www.bls.gov/ooh/management/food-service-managers.htm>

- Learn the latest trends in culinary arts
- Learn the basics of food preparation, cooking, and menu design
- Balance classroom instruction with hands-on experience
- Develop and strengthen your hospitality skills
- Become a confident, career-ready culinary professional
- Learn in a state-of-the-art facility in downtown Auburn

cayuga-cc.edu



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Courses Credit Hours

First Semester

CULA 100	Food Safety and Sanitation	2
CULA 101	Culinary Methods and Techniques I	4
BUS 105	Business Math	3
BIOL 209	Nutrition	3
ENGL 101	Freshman English I	3
		15

Second Semester

CULA 102	Culinary Methods and Techniques II	4
CULA 120	Intro to Hospitality	3
ENGL 220	Interpersonal Communications	3
	Liberal Arts Elective	3
	Liberal Arts Elective	3
		16

Third Semester

CULA 110	Professional Cooking Methods I	4
CULA 130	Food Purchasing	3
WS*/BIOL 180	Viticulture and Enology	3
	Elective	3
	Elective	3
		16

Fourth Semester

CULA 111	Professional Cooking Methods II	4
CULA 275	Internship in Culinary Arts	3
PHIL 140	Ethical Issues – Food Industry	3
	Elective	3
	Elective	3
		16

TOTAL CREDIT HOURS **63**

* Students taking WS 180 must take an additional 3 credits of Liberal Arts Electives



Small Class Sizes

**Individualized
Instruction**

Experienced Faculty

**Commitment to
Student Success**



ADMISSIONS OFFICE

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