

Cooking From Crazy

Associate of Applied Science/Bachelor of Applied Science in Culinary Arts

CULINARY PROGRAMS



Southern
New Hampshire
University 

Go Cook Up a Storm

Associate of Applied Science

Go prepare for an exciting culinary career with Southern New Hampshire University's culinary arts degree programs.

The university's culinary arts program, founded in 1983, answers the growing demand for educated chefs, bakers and other culinary professionals. It combines theory, practical training and industry experience to prepare you for entry-level and management positions in the challenging and exciting food service industry.

Our faculty members have dozens of years of experience, numerous awards, a love for competition and collaboration and a complete menu of professional certifications. They participate in such organizations as the American Culinary Federation Academy of Chefs and Women Chefs and Restaurateurs.

Here you'll not only learn how to create culinary delights like a pro; you'll learn the ins-and-outs of the food industry, including cooking and baking skills, kitchen management, cost-control, dining room service, garde manger, menu planning, nutrition, purchasing, sanitation, safety and much more.

On campus, you'll get a taste for the profession early as you operate our award-winning gourmet restaurant and Caffè e Dolce, our bakery and cafe. Then you'll put your new knowledge to the test through a required cooperative education experience.

The first year is about the basics of baking and culinary arts, and includes general education courses to round out your college education. You'll select a career track in the second year by choosing between a culinary or baking and pastry arts specialty. You'll learn about classical French, regional Italian, American and international cuisine, classical baking, international baking and advanced pastry arts.

Those who complete the two-year associate degree program may transfer their credits into a two-year hospitality administration bachelor's degree program, during which you will gain a year of industry experience and the opportunity to study abroad.

Associate of Applied Science in Culinary Arts

Culinary Arts Core

ENG 120	College Composition I
ENG 212	Public Speaking
SNHU 101	First Year Seminar: Scholarship for Success
TCI 109	Food Purchasing
TCI 110	Culinary Skills and Procedures
TCI 111	Progressive Culinary Techniques
TCI 113	Fundamentals of Baking
TCI 114	Intermediate Baking
TCI 116	Safety and Sanitation
TCI 167	Nutritional Cooking
TCI 237	Menu and Facilities Planning
TCI 250	Dining Room Management
TCI 256	Food and Beverage Cost Control
TCI 390	Culinary Cooperative Education

Culinary Arts A.A.S. Major Courses

TCI 211	Regional Italian Cuisine
TCI 217	Classical French Cuisine
TCI 218	International Cuisine
TCI 220	Principles of Garde Manger
TCI 235	American Regional Cuisine
TCI 295C	Comprehensive Assessment Seminar

Select one free elective.

Baking and Pastry Arts A.A.S Major Courses

TCI 227	Quantity Bakery Production
TCI 230	Retail Baking Operations
TCI 233	Classical Baking and Plate Composition
TCI 240	Advanced Pastry
TCI 280	International Baking and Desserts
TCI 295B	Comprehensive Assessment Seminar

Select one free elective.

Note: Students must hold NRA Serve Safe Certification by graduation.

Accreditation

- Accreditation Commission for Programs in Hospitality Administration
- American Culinary Federation Educational Institute
- Association of Collegiate Business Schools and Programs
- European Council for Business Education
- National Association for Sport and Physical Education
- New England Association of Schools and Colleges
- New Hampshire Postsecondary Education Commission
- New Hampshire State Department of Education for Teacher Certification
- North American Society for Sport Management



Bachelor of Applied Science in Hospitality Administration

Go further in the hospitality industry with a Bachelor of Applied Science in Hospitality Administration degree from Southern New Hampshire University.

The BASHA degree is for students who already have an associate degree in the hospitality field – in culinary arts, hotel and restaurant management, or travel and tourism. A combination of course work and career experience, the two-year program is for students seeking managerial positions in the industry.

An exciting option for BASHA seniors is the Marco Polo Institute – a full semester of learning and interning in three regions of Italy. Students earn 12 credits and valuable international hospitality experience.

You'll also be required to gain field experience. Our partners – industry giants such as Hyatt, Hilton, Adam's Mark Hotels & Resorts and Marriott International -- include convention properties, conference centers, country clubs, city hotels and resorts all over the country, from California to Florida.

Bachelor of Applied Science in Hospitality Administration Curriculum

Required Courses

Degree credits transferred from an accredited two-year hospitality or culinary program: 60. (Courses are 3 credits unless otherwise indicated.)

General Education Courses

ENG 121	College Composition-II
IT 100	Introduction to Information Technology
MAT 130	Applied Finite Mathematics

And one of the following:

ECO 201	Microeconomics
<i>or</i>	
ECO 202	Macroeconomics

And one of the following:

PSY 108	Introduction to Psychology
<i>or</i>	
SOC 112	Introduction to Sociology

Business Core Courses

ACC 201	Financial Accounting
ACC 202	Managerial Accounting
BUS 206	Business Law I
MKT 113	Introduction to Marketing
OL 215	Principles of Management

And one of the following:

MKT 320	Sales Management
<i>or</i>	
MKT 345	Consumer Behavior

And one of the following:

OL 317	Small Business Management
<i>or</i>	
OL 421	Strategic Management and Policy

Hospitality Major Courses

HOS 315	Rooms Division Management
HOS 340	Special Events Management
HOS 420	Financial Analysis for the Hospitality Industry

Hospitality Electives

Students can use the 3 Hospitality electives to declare a concentration in either Restaurant Management or Hotel and Convention Management.

HOS 311	Policy and Planning for Sustainable Development
HOS 329	Food and Beverage Concept Development
HOS 350	Chamber of Commerce Management
HOS 401	Convention Sales and Group Planning
HOS 415	Hotel Administration
HOS 422	Beverage Management and Control
HOS 424	Service, Merchandising and Service of Wine
HOS 425	Advanced Food and Beverage Service

Electives

Two Free Electives

Experiential Learning – Requirement for Graduation

Students enrolled in the Bachelor of Applied Science degree program must complete 500 hours of experiential learning in a hospitality and tourism (or related) business with a minimum of 100 hours in guest/customer contact services. Industry experience prior to the admission into the program will not be accepted or accounted for.