

Degree in Culinary Arts

Program Details

The Culinary Arts program prepares students to enter the diverse and exciting field of food service. A fieldwork experience requirement requires the student to have a minimum of 240 hours of paid or unpaid experience in a food-service establishment, thus giving him or her the practical knowledge necessary to supplement his or her studies.

The curriculum for Culinary Arts requires courses in a variety of subject areas as well as at least fifteen Culinary Arts courses. All Culinary Arts students are required to adhere to a dress code and to provide and care for their own uniforms.

Graduates earn an Associate in Applied Science Degree.

Program Outcomes

The Culinary Arts curriculum at Massasoit is designed to provide students with a variety of entry-level culinary skills, enabling them to enter a position in any area of the food service field that they desire. The associate degree curriculum provides them with a well-rounded foundation of both pastry and savory food experiences.

Following these outcomes, graduates of the program are able to adjust to any food service operation. The faculty of the Culinary Arts Program is committed to helping all students in attaining their culinary goals.

- To develop entry level skills that will enable students to secure gainful employment in the food service industry.
- To develop the qualities needed to become successful at the art of being a chef such as stamina, dexterity, food preparation and presentation, food safety and proper use of chef's tools.
- To enable students to acquire any new skills in food design and preparation that are needed to succeed in the field.
- To develop the ability to multi-task in stressful situations in order to redirect and make decisions on a moment's notice.
- To become familiar with purchasing, inventory and cost controls, front of the house operations, and the basic principles involved within these tasks.
- To develop a personal sense of professionalism that will enable the student to have the confidence to understand and maintain the highest standards needed for working in the food service industry.

Academic Map

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A minimum of 22 classes and 65 credits is required. At least 16 credits of your program must be taken at Massasoit. Note: Each course completed and passed can only fulfill one program requirement. The same course cannot be used to satisfy multiple program requirements.

Semester 1

3 Credits in CULA 123
Table Service
3 Credits in CULA 139
Culinary Certification
3 Credits in CULA 140
Culinary Concepts
3 Credits in CULA 143
Foundations of Baking
3 Credits in ENGL 101
4 English Composition I

Semester 2

3 Credits in CULA 128
The Art of Bread
3 Credits in CULA 146
American Regional Cuisine
3 Credits in Math elective - Contemporary Mathematics or higher
3 Credits in Liberal Arts elective
3 Credits in Liberal Arts elective

Semester 3

4 Credits in CULA 151 or CULA 152
International Cuisine or Classical Cuisine
4 Credits in CULA 161 or CULA 162
(Advanced Pastries or Classical Desserts)
4 Credits in CULA 295
Field Work Experience in Culinary Arts
3 Credits in ENGL 102
English Composition II
3 Credits in SPCH 105, 107
Speech Communication or Oral Interpretation

Semester 4

3 Credits in CULA 135
Garde Manger
4 Credits in CULA 151 or CULA 152
International Cuisine or Classical Cuisine
4 Credits in CULA 161 or CULA 162
Advanced Pastries or Classical Desserts
3 Credits in Culinary Arts elective
3 Credits in Science elective

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Please note that some classes are offered only in certain semesters, have prerequisites, or minimum passing grades. Winter and/or Summer Session classes may be available for some classes. Your [academic advisor](#) will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

Advisory Committee

This committee is comprised of chefs, hospitality professionals, educators, and industry leaders who collaborate to ensure our program reflects the dynamic and evolving nature of the culinary and food service industries. By offering expert guidance on curriculum development, industry standards, and emerging trends, the committee plays a crucial role in preparing students with the skills, creativity, and professionalism needed for success in kitchens, bakeries, restaurants, and beyond. Together, we are committed to cultivating culinary excellence and supporting student achievement.

- **Jason Santos**
Chef
Abby Lane
- **Nicholas Calias**
Chef
The Colonnade Hotel & Brasserie JO
- **Janet Lightizer**
Pastry Chef/Instructor
TriCounty Vocational High School
- **JJ Fernandes**
Owner
JJ's Café
- **Meghan Thompson**
Pastry Chef
Townsmen
- **Joseph DiFrancesco**
Chef de Cuisine
Rustic Kitchen
- **Brian McGowan**
Cross Trainer/New Shack Opener
Shake Shack
- **Josh Fraser**
Kitchen Manager
Rustic Kitchen
- **Jamie Shell**
Salesperson
Sysco

- **Shawn Medeiros**
Line Cook
Disch's Route 63 Tavern