

CULINARY ARTS & BAKING AND PASTRY ARTS

Degree Type

Associate Degree

Culinary Arts

Associate Degree

Baking and Pastry Arts



It doesn't get more hands on than in Monroe's Culinary Arts Program. Chef instructors with years of experience teach cooking and baking techniques, covering topics such as nutrition, food handling and safety measures, and given that it is a rising concern among chefs, restaurateurs, and consumers — how food is grown.

Every culinary class is taught in our award-winning culinary arts center. Students will be given the opportunity to intern in our student run Dining Lab Restaurant and Pastry Kiosk where you will feel the charge of creating food that exceeds expectations. At the Culinary Institute of New York at Monroe College, students can expect to feel the heat of a working kitchen well before they graduate.

DID YOU KNOW?

- + The Baking and Pastry degree program and the Culinary Arts degree program have been accredited by the American Culinary Federation (ACF) since 2012.
- + More than 1000 competition medals won in ACF culinary competitions; ACF Regional Champions 2016, 2018, 2019, 2022.
- + ACF Student Team National Champions 2022.
- + New York State champions 2015, 2016, 2018, and 2019.
- + More than 80% of our AAS students transition into the BBA program.

POPULAR CAREER PATHS

Some of the more popular career choices for graduates of Monroe's Associate in Culinary Arts & Baking and Pastry degree programs include:

- + Chef de Partie
- + Sous Chef
- + Line Cook
- + Pastry Chef
- + Cake Decorator
- + Food and Beverage Manager
- + Personal Chef
- + Caterer
- + Foodservice Manager
- + Restaurant Manager

THE CULINARY INSTITUTE OF NEW YORK AT MONROE GIVES YOU THE REAL WORLD EXPERIENCE OF WORKING IN A KITCHEN IN A FAST-PACED ENVIRONMENT.

Surdaye (Karena) Roopchand
Associate in Culinary Arts
Bachelor's in Hospitality Management
Line Cook, The Garden City Hotel



ASSOCIATE DEGREE IN CULINARY ARTS

1ST YEAR			2ND YEAR
Semester 1	Semester 2	Semester 3	Semester 4
Introduction to Hospitality & Tourism Industry	Restaurant Operations Management	Culinary Arts III	Culinary Arts Practicum
Culinary Arts I – Lecture	Baking Fundamentals for Culinary Students	Techniques of Nutritional & Healthy Cooking – Lecture	Fine Dining Internship
Culinary Arts I – Lab	Culinary Arts II	Techniques of Nutritional & Healthy Cooking – Lab	Hospitality Elective
College Writing & Critical Analysis	Analytical Thinking, Writing & Research	Professional Writing & Presentation	Liberal Arts Elective
Fundamentals of Communication	Quantitative Reasoning	Electronic Spreadsheet Applications	Open Elective
Personal Financial Management		Liberal Arts Elective	

ASSOCIATE DEGREE IN BAKING AND PASTRY

1ST YEAR			2ND YEAR
Semester 1	Semester 2	Semester 3	Semester 4
Introduction to Hospitality & Tourism Industry	Restaurant Operations Management	Techniques of Nutritional & Healthy Cooking – Lecture	Baking and Pastry Practicum
Baking & Pastry Lecture	Baking and Pastry Arts II	Techniques of Nutritional & Healthy Cooking – Lab	Pastry Café Internship
Baking & Pastry Lab	Analytical Thinking, Writing & Research	Contemporary Cakes & Desserts	Hospitality Elective
College Writing & Critical Analysis	Liberal Arts Elective	Professional Writing & Presentation	Liberal Arts Elective
Personal Financial Management	Quantitative Reasoning	Electronic Spreadsheet Applications	Open Elective
Fundamentals of Communication		Liberal Arts Elective	