

Culinary Arts

Program: Culinary Arts

OPTION I - AAS CULINARY ARTS – Guided Pathway/Map

1st Semester

Item #	Title	Credits
CUA 271	Management of Food and Beverage Service	2
CUA 112	Sanitation, Safety, and Food Service	2
CUA 125	Food Preparation	5
ORI 110	Freshman Seminar	1
ENG 101	English Composition I	3
	Sub-Total Credits	13

2nd Semester

Item #	Title	Credits
CUA 115	Advanced Food Preparation	3
CUA 204	Foundations of Baking	3
CUA 122	Fundamentals of Quantity Cooking	3
BIO 103	Principles of Biology I	4
	Sub-Total Credits	13

3rd Semester

Item #	Title	Credits
CUA 102	Catering	3
CUA 203	Stocks and Sauces	3
CUA 205	Intro to Garde Manger	3
CUA 101	Orientation to the Hospitality Profession	3
MTH 116	Mathematical Applications	3
	Sub-Total Credits	15

4th Semester

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
CUA 215	Regional Cuisines of the Americas	3
CUA 262	Restaurant Management and Supervision	3
ART 100	Art Appreciation	3
	Sub-Total Credits	12

5th Semester

Item #	Title	Credits
CUA 206	Advanced Garde Manger	2
CUA 201	Meat Preparation and Processing	3
CUA 213	Food Purchasing and Cost Control	3
PSY 200	General Psychology	3
	Sub-Total Credits	11
	Total credits:	64