

# Culinary Arts - Culinary/Nutrition Science Management

Program: Culinary Arts

## AAS CULINARY/NUTRITION SCIENCE MANAGEMENT - Guided Pathways/Map

### 1st Semester

Item #	Title	Credits
CUA 101	Orientation to the Hospitality Profession	3
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	14

### 2nd Semester

Item #	Title	Credits
CUA 115	Advanced Food Preparation	3
CUA 122	Fundamentals of Quantity Cooking	3
HMM 105	Principles of Hospitality Management	3
HED 224	Personal and Community Health	3
	Sub-Total Credits	12

### 3rd Semester

Item #	Title	Credits
CIS 146	Computer Applications	3
CUA 201	Meat Preparation and Processing	3
CUA 163	Foundation of Healthy Cooking Techniques	2
CUA 205	Intro to Garde Manger	3
CUA 213	Food Purchasing and Cost Control	3
	Sub-Total Credits	14

### 4th Semester

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
CUA 123	Applied Quantity Cooking	3
CUA 173	Culinary Arts Apprenticeship	3
MTH 116	Mathematical Applications	3
ART 100	Art Appreciation	3
	Sub-Total Credits	15

# 5th Semester

<b>Item #</b>	<b>Title</b>	<b>Credits</b>
PSY 200	General Psychology	3
HMM 120	Beverage Operations	3
CUA 204	Foundations of Baking	3
BIO 103	Principles of Biology I	4
	Sub-Total Credits	13
	<b>Total credits:</b>	<b>68</b>