

Culinary Arts - Culinary/Nutrition Science Management

Program: Culinary Arts

CULINARY/NUTRITION SCIENCE MANAGEMENT CERTIFICATE -Guided Pathway/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
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	11

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
	Sub-Total Credits	12

5th Semester

Item #	Title	Credits
HMM 120	Beverage Operations	3
CUA 204	Foundations of Baking	3
	Sub-Total Credits	6
	Total credits:	55