

Culinary Arts - Hotel and Restaurant Management

Program: Culinary Arts

OPTION III - AAS HOTEL AND RESTAURANT MANAGEMENT - 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
ENG 101	English Composition I	3
ORI 110	Freshman Seminar	1
	Sub-Total Credits	14

2nd Semester

Item #	Title	Credits
CUA 115	Advanced Food Preparation	3
CUA 122	Fundamentals of Quantity Cooking	3
MTH 116	Mathematical Applications	3
BIO 103	Principles of Biology I	4
	Sub-Total Credits	13

3rd Semester

Item #	Title	Credits
CIS 146	Computer Applications	3
CUA 163	Foundation of Healthy Cooking Techniques	2
BUS 263	The Legal and Social Environment of Business	3
PSY 200	General Psychology	3
CUA 213	Food Purchasing and Cost Control	3
	Sub-Total Credits	14

4th Semester

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
HMM 241	Restaurant Service Management I	3
HMM 240	Hospitality Managerial Accounting	3
HMM 251	Front Office Management	3
	Sub-Total Credits	12

5th Semester

Item #	Title	Credits
SPH 106	Fundamentals of Oral Communication	3
HMM 120	Beverage Operations	3
CUA 262	Restaurant Management and Supervision	3
ART 100	Art Appreciation	3
	Sub-Total Credits	12
	Total credits:	65