

# CULINARY ARTS, ASSOCIATE IN APPLIED SCIENCE

## Plan of Study

Course	Title	Hours
<b>First Semester</b>		
HAMG 1321	Introduction to Hospitality Industry	3
FDNS 1301	Introduction to Foods	3
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
PSTR 1401	Fundamentals of Baking	4
<b>Hours</b>		<b>15</b>
<b>Second Semester</b>		
CHEF 1400	Professional Cooking and Meal Service	4
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1410	Garde Manger	4
CHEF 2280	Cooperative Education- Culinary Arts/Chef Training	2
<b>Hours</b>		<b>13</b>
<b>Summer Session I</b>		
ENGL 1301	Composition I (CORE)	3
COSC 1301	Introduction to Computing (CORE)	3
<b>Hours</b>		<b>6</b>
<b>Fourth Semester</b>		
MATH X3XX Mathematics Elective (CORE) <sup>1</sup>		3
Elective Social or Behavioral Science (CORE) <sup>2</sup>		3
RSTO 2301	Principles of Food and Beverage Controls	3
CHEF 2232	Buffet Theory and Production	2
RSTO 1313	Hospitality Supervision	3
<b>Hours</b>		<b>14</b>
<b>Fifth Semester</b>		
XXXX X3XX Language, Philosophy, and Culture/Creative Arts Elective (CORE)		3
RSTO 2405	Management of Food Production and Service	4
CHEF 2264	Practicum Culinary Arts/Chef Training <sup>3</sup>	2
CHEF 1345	International Cuisine	3
<b>Hours</b>		<b>12</b>
<b>Total Hours</b>		<b>60</b>

**Note:** All Culinary Arts courses require a grade of "C" or better.

<sup>1</sup> **Preferred:** MATH 1324 Mathematics for Business and Social Sciences.

<sup>2</sup> **Preferred:** PSYC 2314 Life Span Growth and Development.

<sup>3</sup> **Capstone Experience:** CHEF 2264 Practicum Culinary Arts/Chef Training is a course that must be taken on the last semester and with the approval of the instructor/advisor. The learning experiences in this course result in a consolidation of a student's educational programmatic experience.