



Culinary Arts (HMC15) 520905
Associate of Applied Science Degree

First Year

First Semester			Credit
DEGR REQ	CHEF 1305	Sanitation and Safety	3
DEGR REQ	HAMG 1321	Intro to the Hospitality Industry	3
DEGR REQ	CHEF 1301	Basic Food Preparation	3
CORE REQ	ELEC	Humanities/Fine Arts Selection	3
DEGR REQ	RSTO 1321	Menu Management	3

Second Semester

DEGR REQ	CHEF 1310	Garde Manger	3
CORE REQ	GOVT 2305	Federal Government	3
CORE REQ	SPCH	SPCH 1315 or SPCH 1321	3
DEGR REQ	CHEF 2301	Intermediate Food Preparation	3
DEGR REQ	CHEF 1302	Principles of Healthy Cuisine	3
or			
DEGR REQ	IFWA 1318	Nutrition for the Food Service Professional	
DEGR REQ	CHEF 2302	Saucier	3

Second Year

First Semester			
CORE REQ	ENGL 1301	Composition I	3
DEGR REQ	PSTR 1301	Fundamentals of Baking	3
DEGR REQ	CHEF 1341	American Regional Cuisine	3
DEGR REQ	CHEF 1345	International Cuisine	3
DEGR REQ	HAMG 2301	Principles of Food and Beverage Operations	3

Second Semester

DEGR REQ	RSTO 1325	Purchasing for Hospitality Operations	3
CORE REQ	MATH	MATH 1332 or MATH 1342	3
DEGR REQ	ELEC	Academic Elective	3
DEGR REQ	HAMG 2388	Internship - Hospitality Administration and Management	3
or			
DEGR REQ	HAMG 2373	Final Project - Hospitality Management and Administration	
Total Hours			60