



Culinary Arts (HMC15) 520905
Associate of Applied Science Degree

First Year

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

Second Semester

CHEF	1310	Garde Manger	3
GOVT	2305	Federal Government	3
SPCH		SPCH 1315 or SPCH 1321	3
CHEF	2301	Intermediate Food Preparation	3
CHEF	1302	Principles of Healthy Cuisine	3
CHEF	2302	Saucier	3

Second Year

First Semester

ENGL	1301	Composition I	3
PSTR	1301	Fundamentals of Baking	3
CHEF	1341	American Regional Cuisine	3
CHEF	1345	International Cuisine	3

Second Semester

RSTO	1325	Purchasing for Hospitality Operations	3
MATH		MATH 1332 or MATH 1342	3
RSTO	1313	Hospitality Supervision	3
ELEC		Academic Elective	3
HAMG	2388	Internship	3
or			
HAMG	2373	Final Project	

Total Hours **60**