Culinary Arts (HMC15) 520905

Associate of Applied Science Degree

First Year

First Semester				Credit
DEGR	CHEF	1305	Sanitation and Safety	3
DEGR	HAMG	1321	Introduction to the Hospitality Industry	3
DEGR	CHEF	1301	Basic Food Preparation	3
CORE	ELEC		Humanities/Fine Arts Selection	3
DEGR	RSTO	1321	Menu Management	3
Second Semester				
DEGR	CHEF	1310	Garde Manger	3
CORE	GOVT	2305	Federal Government	3
CORE	SPCH		SPCH 1315 or SPCH 1321	3
DEGR	CHEF	2301	Intermediate Food Preparation	3
DEGR	CHEF	1302	Principles of Healthy Cuisine	
or				
DEGR	IFWA	1318	Nutrition for the Food Service Professional	3
DEGR	CHEF	2302	Saucier	3

Second Year

First Semester				
CORE	ENGL	1301	Composition I	3
DEGR	PSTR	1301	Fundamentals of Baking	3
DEGR	CHEF	1341	American Regional Cuisine	3
DEGR	CHEF	1345	International Cuisine	3
DEGR	HAMG	2301	Principles of Food and Beverage Operations	3
Second Semester				
DEGR	RSTO	1325	Purchasing for Hospitality Operations	3
CORE	MATH		MATH 1332 or MATH 1342	3
DEGR	ELEC		Academic Elective	3
DEGR	HAMG	2388	Internship - Hospitality Administration and Management	
or				
DEGR	BUSG	1371	Entrepreneurship and Business Plan Development	3
Total Hours				**60**