

CULINARY ARTS, AAS

The Associate in Applied Science Degree in Culinary Arts prepares students to provide professional chef and related cooking services in restaurants and other commercial food venues. The coursework places emphasis on mastery of culinary skills and techniques as well as basic managerial concepts applicable to food service establishments.

Majors must complete all required courses with grades of C- or higher, with an overall GPA of 2.0 or higher.

Code	Title	Credit Hours
CUL 126	CULIN FUNDAM 1	3
CUL 235	MEAT&POULTRY	3
CUL 240	BAKING PASTRY	3
CUL 245	SEAFOOD	3
CUL 252	CULINARY FUNDAMENTALS AND AMERICAN CUISINE	3
CUL 253	RESTAUR A LA CARTE	3
CUL 265	TASTE THE WORLD	3
CUL 290	CULIN EXTERNSHP	3
HOSM 250R	LODGING MGR	3
HOSM 290R	GUEST SERVICES	3
Total Credit Hours		30

A minimum of 61 semester hours is required for the Associate of Applied Science Degree. Additional hours may be required based on major.

Code	Title	Credit Hours
First Year Success Course or Transfer Success Course		
FYS 101	FIRST YEAR SUCCESS COURSE	1
Communication Requirement		
ENG 101	COMPOSITION I: CRITICAL READING & WRITING	3
ENG 102	COMPOSITION II: INTRODUCTION TO ACADEMIC RESEARCH	3
COMM 101	PUBLIC SPEAKING	3
Humanities and Fine and Performing Arts		3
3 credits from the following subject areas: African-American Studies, Art History, English (excluding ENG 101 and ENG 102), History, Languages, Music, Philosophy, Theatre, Communication and Women's and Gender Studies		
Mathematics		
MATH 110	QUANTITATIVE LITERACY (or higher based on major)	3
Science		3-5
One biological science or one physical science required		
Social Sciences		3
3 credits from the following subject areas: African-American Studies, Anthropology, Economics, History, Journalism, Philosophy, Political Science, Psychology, Sociology and Women's and Gender Studies		
Experiential Learning		3

3 credits from coursework categorized as Experiential Learning

Total Credit Hours 25-27

Year 1

Fall	Credit Hours Spring	Credit Hours
FYS 101	1 MATH 110	3
CUL 126	3 ENG 102	3
ENG 101	3 CUL 235	3
COMM 101	3 CUL 245	3
Social Science	3 General Elective	3
Humanities	3	
		16
		15

Year 2

Fall	Credit Hours Spring	Credit Hours
CUL 240	3 CUL 235	3
CUL 252	3 CUL 265	3
HOSM 290R	3 CUL 290	3
Natural Science	3-4 HOSM 250R	3
Experiential Learning	3 General Elective	3
		15-16
		15

Total Credit Hours 61-62