



# CULINARY ARTS

## ASSOCIATE OF APPLIED SCIENCE

To receive a Associate of Applied Science in Culinary Arts, the student must earn 60 semester credit hours. The program requires a minimum of 4 semesters or 15 months of instruction.

CORE CURRICULUM	42 SEMESTER CREDIT HOURS	CREDITS
CAA105	Culinary Skills	2
CAA110	Culinary Techniques	2
CAA115	Kitchen Essentials	3
CAA120	Culinary Fundamentals	2
CAA130	Pantry Kitchen	2
CAA140	Introduction to a La Carte	2
CAA150	Baking and Pastry Fundamentals	2
CAA200	Meat Selection and Utilization	2
CAA206	Front-of-House Management	4
CAA210	Garde Manger	2
CAA216	A La Carte	4
CAA230	Advanced Baking and Pastry Arts	2
CAA240	International Cuisine	2
CAA255	Procurement and Food Service Cost Control	3
CAA260	Culinary Nutrition	3
CAA270	Supervision for Food Service	3
CAA280	Externship-CUL I-A	1
CAA285	Externship-CUL I-B	1
ARTS & SCIENCES	15 SEMESTER CREDIT HOURS	CREDITS
COM115	Principles of Communication	3
ENG110	College Composition	3
HUM205	Culture and Diversity	3
MTH120	College Mathematics	3
PSY105	Introduction to Psychology	3
SELF INTEGRATION	3 SEMESTER CREDIT HOURS	CREDITS
CAA100	Essentials for Success	3

\*These are the courses making up the degree plan at the time of student enrollment. The University at its sole discretion may modify the program track as deemed necessary.