

# Culinary Arts AAS

## Suggested Course Sequence

Semester 1

3-5 Credit Hours  
**Mathematics**  
1000 Level or Above

**CULIN-1101**  
Introduction to  
Culinary Arts  
2 Credit Hours

**CULIN-1108**  
Cul. Measurements &  
Conversions  
2 Credit Hours

**CULIN-1109**  
Culinary & Baking  
Nutrition  
1 Credit Hour

**CULIN-1120**  
Sanitation  
1 Credit Hour

**HOSP-1100**  
Intro to the Hospitality  
Industry  
3 Credit Hours

Semester 2

3 Credit Hours  
**English**  
1101 or 1105

3-5 Credit Hours  
**Physical or Life Science**  
Lab Component

**CULIN-1102**  
Regional American  
Cuisine  
3 Credit Hours

**CULIN-1103**  
Fast Casual Dining  
2 Credit Hours  
*Fall & Spring Only*

**CULIN-2153**  
Garde Manger  
2 Credit Hours

**HOSP-1151**  
Restaurant Service &  
Sales  
2 Credit Hours

Summer

3 Credit Hours  
**Speech**  
1100, 1120 or 1150

**HOSP-1121**  
Supervision in the  
Hospitality Industry  
3 Credit Hours

Semester 3

3 Credit Hours  
**Social & Behavioral  
Science**

**CULIN-1171**  
Baking Fundamentals  
3 Credit Hours

**CULIN-2205**  
International Cuisine  
3 Credit Hours

**CULIN-2154 (Elective)**  
Adv. Garde Manger  
3 Credit Hours

**HOSP-1152**  
Advanced Restaurant  
Service  
2 Credit Hours

Semester 4

3 Credit Hours  
**Humanities or Fine  
Arts**

**CULIN-2152**  
Food/Bev Purchasing  
3 Credit Hours  
*Fall & Spring Only*

**CULIN-1172**  
Pastry Fundamentals  
3 Credit Hours

**CULIN-2210**  
Contemporary Cuisine  
4 Credit Hours  
*Fall & Spring Only*

**CULIN-2863**  
Externship  
3 Credit Hours

**CULIN-1105 (Elective)**  
Special Diets  
2 Credit Hours

