

Associate of Applied Science in Culinary Arts

1st Sem

Prefix	Number	Course Name	lec	lab	Ext	Cont	Cred
CHEF	1305	Sanitation & Safety	3	0	0	48	3
HAMG	1321	Introduction to Hospitality Industry	3	0	0	48	3
CHEF	1301	Basic Food Preparation	2	4	0	96	3
PSTR	1301	Fundamentals of Baking	2	4	0	96	3
ENGL	1301	Composition I	3	0	0	48	3
1st Semester Total Hours			13	8	0	336	15

2nd Sem

Prefix	Number	Course Name	lec	lab	Ext	Cont	Cred
CHEF	1302	Principles of Healthy Cuisine	2	4	0	96	3
CHEF	2301	Intermediate Food Preparation	2	4	0	96	3
CHEF	1340	Meat Preparation & Cooking	2	4	0	96	3
CHEF	1313	Food Service Operations/Systems	3	0	0	48	3
MATH	1324	Mathematics for Business and Social Sciences	3	0	0	48	3
2nd Semester Total Hours			12	12	0	384	15

3rd Sem

Prefix	Number	Course Name	lec	lab	Ext	Cont	Cred
CHEF	1345	International Cuisine	2	4	0	96	3
IFWA	1319	Meat Identifying and Processing	2	4	0	96	3
RSTO	1325	Purchasing for Hospitality Operations	3	0	0	48	3
PSTR	1302	Cake Baking and Production	2	4	0	96	3
HUMA	1301	Introduction to the Humanities	3	0	0	48	3
3rd Semester Total Hours			12	12	0	384	15

4th Sem

Prefix	Number	Course Name	lec	lab	Ext	Cont	Cred
CHEF	2331	Advanced Food Preparation	2	4	0	96	3
CHEF	1364	Practicum-Culinary Arts/Chef Training OR			336		
CHEF	2332	Buffet Theory & Production	2	4	0	96	3
RSTO	1301	Beverage Management	2	4	0	96	3
PSYC	2301	General Psychology	3	0	0	48	3
SPCH	1321	Business and Professional Speech	3	0	0	48	3
4th Semester Total Hours			12	12	336	384	15
AAS Total Hours			49	44	336	1488	60