

Degree Completion Pathways

Map to Completion

Beginning in the Spring as a freshman student

<h3 style="text-align: center;">Culinary Arts</h3> <h4 style="text-align: center;">Associate in Applied Science / Short Certificate</h4>			
Full Time	Course Prefix	Course Title	Credit Hours
Spring Semester 1	CUA 101	Orientation to Hospitality	3
	CUA 116	Sanitation & Safety	3
	CUA 125	Food Preparation	5
	ENG101	English Composition I	3
	ORI101	Orientation to the College	1
Summer Semester 1	CUA 213	Food Purchasing & Cost Control	3
	CUA Elective	Culinary Arts Elective	3
	CUA Elective	Culinary Arts Elective	3
	CIS146	Microcomputer Application	3
Fall Semester 1	CUA 111	Foundations of Nutrition	3
	CUA Ele	Culinary Arts Elective	3
	BIO103	General Biology	4
	Area II	Humanities and Fine Arts Course	3
Spring Semester 2	CUA 251	Menu Design	3
	CUA 262	Restaurant Management & Supervision	3
	CUA204	Foundations in Baking	3
	MTH116	Mathematical Applications	3
Congratulations! Short Term Certificate in Culinary Arts Awarded Culinary Certificate Awarded (CUA173 has to be taken)			
Summer Semester 2	CUA Elective	Culinary Arts Elective	3
	CUA Elective	Culinary Arts Elective	3
	Area II	Humanities and Fine Arts Course	3
	Area IV	History, Social, and Behavioral Sciences Course	3
	BSS220	Professional Transition	1
Congratulations! Associate in Applied Science Degree in Culinary Arts Awarded			
Culinary Arts Short Term Certificate		Totals Hours- 23	
Culinary Arts Certificate		Totals Hours- 40	
Culinary Arts AAS Degree		Total Hours- 65	

