

# Degree Completion Pathways

## Map to Completion

*Beginning in the Summer 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
Summer 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
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 1	CUA 251	Menu Design	3
	CUA 262	Restaurant Management & Supervision	3
	CUA204	Foundations in Baking	3
	MTH116	Mathematical Applications	3
Summer Semester 2	CUA 213	Food Purchasing & Cost Control	3
	CUA Ele	Culinary Arts Elective	3
	CUA Ele	Culinary Arts Elective	3
	CIS146	Microcomputer Application3	3
<b>Congratulations!</b> <b>Culinary Arts Short Certificate Awarded</b> <b>Culinary Arts Certificate Awarded (CUA173 has to be taken)</b>			
Fall Semester 2	CUA Ele	Culinary Arts Elective	3
	CUA Ele	Culinary Arts Elective	3
	Area IV	History, Social, and Behavioral Sciences Course	3
	Area II	Humanities and Fine Arts Course	3
	BSS220	Professional Transition	1
<b>Congratulations!</b> <b>Associate in Applied Science Degree in Culinary Arts Awarded</b>			
<b>Culinary Arts Short Term Certificate</b>		<b>Totals Hours- 28</b>	
<b>Culinary Arts Short Term Certificate</b>		<b>Totals Hours- 40</b>	
<b>Culinary Arts AAS Degree</b>		<b>Total Hours- 65</b>	