

CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE

Doña Ana Community College 2026-2027 Catalog (60-61 credits)

NOTE: Students must earn a final grade of C- or better in all designated CHEF courses and Major Requirements and achieve a cumulative grade-point average of at least 2.0. A grade of C- or better is required in ENGL 1110G Composition I and designated Mathematics courses.

Students must complete all University degree requirements, which include: General Education requirements and elective credits to total at least 60-61 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
General Education		
Select one course from four of the following six content areas for a total of 12-14 credits ^{1, 2}		12-14
This degree requires courses from Areas I, II, IV, and VI		
Area I: Communications - English Composition Level 1		
ENGL 1110G	Composition I (or ENGL2210G, grade C- or higher) ^{3, 4}	
Area II: Mathematics		
MATH 1130G	Survey of Mathematics (or higher MATH, grade C- or higher) ⁵	
Area IV: Social/Behavioral Sciences		
ECON 1110G	Survey of Economics (or higher ECON)	
Area VI: Creative and Fine Arts		
ARTS 1145G	Visual Concepts (or any other Area VI course)	
General Education Elective ²		3-4
Students need to take ONE additional course to complete the General Education requirement		
Core Requirements (6 Credits)		
CHEF 101	Culinary Arts Kitchen Orientation ^{3, 4}	3
CHEF 165	Math for Kitchen Operations ³	3
Major Requirements (29 Credits)		
HOST 203	Hospitality Operations Cost Control ⁴	3
HOST 214	Purchasing and Kitchen Management ⁴	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations ^{3, 4}	3
CHEF 233	Culinary Arts Fundamentals I ⁴	4
CHEF 234	Culinary Arts Fundamentals II ⁴	4
CHEF 235	Advanced Culinary Arts I ⁴	4
CHEF 236	Advanced Culinary Arts II ⁴	4
CHEF 240	Baking Fundamentals I ⁴	4
Electives, to bring the total credits to 60-61		
Select a minimum of 9 credits from any CHEF courses not listed above.		9
Total Credits		60-61

¹ Each course selected must be from a different area and students cannot take multiple courses in the same area.

² See the General Education (<https://catalogs.nmsu.edu/dona-ana/general-education-and-transfer-options/transfer-new-mexico-institutions/>) section of the catalog for a full list of courses.

³ Courses are identical to those offered at New Mexico State University Las Cruces (main) Campus.

⁴ A grade of C- or better is required.

⁵ MATH 1130G Survey of Mathematics is required for the degree but students may need to take any prerequisites needed to enter MATH 1130G first.

(60-61 credits)

A Suggested Plan of Study

The contents of this roadmap may vary depending on initial student placement in mathematics and English. This is only a suggested plan of study for students, and is not intended as a contract. Individual student academic plans may vary. Please contact your academic advisor to create a plan that works for you. Course availability may vary from fall to spring semester and may be subject to modification or change.

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Students must complete all University degree requirements, which include: General Education requirements and elective credits to total at least 60 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Summer		Credits
ECON 1110G	Survey of Economics (or higher ECON)	3
GEN Ed approved elective from any area		3-4
Credits		6-7
Semester 1		
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3
CHEF 240	Baking Fundamentals I	4
CHEF 233	Culinary Arts Fundamentals I	4
Credits		14
Semester 2		
MATH 1130G	Survey of Mathematics (or higher MATH, C- required)	3
ARTS 1145G	Visual Concepts (or any other Area VI Course)	3
CHEF 234	Culinary Arts Fundamentals II	4
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3
Credits		13
Semester 3		
HOST 203	Hospitality Operations Cost Control	3
ENGL 1110G	Composition I	4
CHEF 235	Advanced Culinary Arts I	4
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3
Credits		14
Semester 4		
HOST 214	Purchasing and Kitchen Management	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3

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CHEF 236	Advanced Culinary Arts II	4
Credits		13
Total Credits		60-61