

# CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE

**(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.

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 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.

<b>Summer</b>		<b>Credits</b>
ECON 1110G	Survey of Economics (or higher ECON)	3
GEN Ed approved elective from any area		3-4
<b>Credits</b>		<b>6-7</b>
<b>Semester 1</b>		
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
<b>Credits</b>		<b>14</b>
<b>Semester 2</b>		
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
<b>Credits</b>		<b>13</b>
<b>Semester 3</b>		
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
<b>Credits</b>		<b>14</b>
<b>Semester 4</b>		
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
CHEF 236	Advanced Culinary Arts II	4
<b>Credits</b>		<b>13</b>
<b>Total Credits</b>		<b>60-61</b>