

# CULINARY ARTS, ASSOCIATE OF APPLIED SCIENCE

Social and Behavioral Sciences or Government/Political Science or American History	3
<b>Credits</b>	<b>13</b>
<b>Total Credits</b>	<b>60</b>

**Capstone Experience:** CHEF 2365 Practicum (or Field Experience) - Culinary Arts/Chef Training



## Plan of Study

North Campus  
3CULA

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
PSTR 1301	Fundamentals of Baking	3
IFWA 2446	Quantity Procedures	4
MATH 1332 or MATH 1314	Contemporary Mathematics (Quantitative Reasoning) (or higher) or College Algebra	3
<b>Credits</b>		<b>16</b>
Second Term		
RSTO 1313	Hospitality Supervision	3
CHEF 1314	A La Carte Cooking	3
CHEF 1445	International Cuisine	4
CHEF 2302	Saucier	3
ENGL 1301	Composition I	3
<b>Credits</b>		<b>16</b>
Third Term		
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1310 or IFWA 1319	Garde Manger or Meat Identifying and Processing	3
RSTO 2301	Principles of Food and Beverage Control	3
BCIS 1305	Business Computer Applications	3
Speech		3
<b>Credits</b>		<b>15</b>
Fourth Term		
RSTO 2431	Food Service Management	4
CHEF 2365	Practicum (or Field Experience) - Culinary Arts/Chef Training	3
Language, Philosophy, and Culture (Humanities) or Creative Arts (Fine Arts)		3