

Culinary Arts

Associate of Applied Science

Total credits: 93.0

■ Major Course
 ■ General Education Course
 ■ Elective Course
 ■ Milestone



Term 1 Fall 15.0 credits

CA 101 — Intro to Culinary Arts — 7.0 credits — Major Course

CA 111 — Foodservice Safety and Sanitation — 1.0 credits — Major Course

CA 112 — Stations, Tools, and Culinary Techniques — 3.0 credits — Major Course

WS 280 — Global Women — 3.0 credits — General Education Course
or other *Human Relations* course from the catalog

CA8. 354 — Banquets and Buffets E — 1.0 credits — Elective Course

Milestone: Meet with your academic advisor

Term 4 Fall 17.0 credits

CA8. 321 — Restaurant and Food Truck Management I — 7.0 credits — Major Course

CA8. 353 — Banquets and Buffets D — 3.0 credits — Major Course

CA8. 368 — Creating the Menu — 2.0 credits — Major Course

CA8. 409 — Meats — 3.0 credits — Major Course

CA8. 386 — Preserving and Canning Harvest — 2.0 credits — Elective Course
or other *Elective* course from the catalog

Milestone: Meet with your academic advisor

Milestone: Apply for graduation

Term 2 Winter 14.0 credits

CA 102 — Patisserie and Baking — 8.0 credits — Major Course

CA8. 350 — Banquets and Buffets A — 1.0 credits — Major Course

CA8. 302 — Applied Math for Culinary Arts — 3.0 credits — General Education Course

CA8. 344 — Beer and Food Pairing — 2.0 credits — Elective Course
or other *Elective* course from the catalog

Milestone: Meet with your academic advisor

Term 5 Winter 15.0 credits

CA8. 322 — Restaurant and Food Truck Management II — 8.0 credits — Major Course

CA8. 341 — Soups and Sauces — 2.0 credits — Major Course

CA8. 353 — Banquets and Buffets D — 3.0 credits — Major Course

CA8. 344 — Beer and Food Pairing — 2.0 credits — Elective Course
or other *Elective* course from the catalog

Term 3 Spring 16.0 credits

CA 103 — Menu Development and Tournant Cooking — 8.0 credits — Major Course

CA8. 351 — Banquets and Buffets B — 2.0 credits — Major Course

COMM 218Z — Interpersonal Communication — 4.0 credits — General Education Course

CA8. 421 — World Cuisine — 2.0 credits — Elective Course
or other *Elective* course from the catalog

Milestone: Meet with your academic advisor

Term 6 Spring 16.0 credits

CA8. 301 — Culinary Arts Career Planning — 1.0 credits — Major Course

CA8. 309 — Purchasing for Chefs — 2.0 credits — Major Course

CA8. 323 — Restaurant and Food Truck Management III — 8.0 credits — Major Course

CA8. 353 — Banquets and Buffets D — 3.0 credits — Major Course

CA8. 421 — World Cuisine — 2.0 credits — Elective Course
or other *Elective* course from the catalog

This program map represents one possible pathway through the program and is for reference only. Make an appointment with the [First Resort](#) (prospective students) or [Advising](#) (current students) to receive personalized guidance.