

Nutrition and Food Service Systems Emphasis

Associate of Science

Total credits: 95.0

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



Pre-Program Information

0.0 credits

Milestone: Chemistry Placement

Term 1

Fall

16.0 credits

HE 100 — Introduction to Public Health — 4.0 credits — Major Course

CH 150Z — Preparatory Chemistry — 3.0 credits — General Education Course
or **CH 221Z/CH 227Z** General Chemistry I

STAT 243Z — Elementary Statistics I — 4.0 credits — General Education Course

WR 121Z — Composition I — 4.0 credits — General Education Course

WR 121Q — Corequisite for WR 121Z — 1.0 credits — Elective Course

Milestone: Meet with your academic advisor

Term 4

Fall

16.0 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

BI 234 — Microbiology — 4.0 credits — General Education Course

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

Milestone: Meet with your academic advisor

Milestone: Apply for graduation

Term 2

Winter

15.0 credits

CH 221Z/CH 227Z — General Chemistry I — 4.0 credits — General Education Course

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

EC 201Z — Principles of Microeconomics — 4.0 credits — General Education Course

HUM 102 — Humanities: Renaissance-Enlight — 3.0 credits — General Education Course
or other **Arts and Humanities - General** course from the catalog

Milestone: Meet with your academic advisor

Milestone: Apply to transfer college(s)

Term 3

Spring

15.0 credits

BA 215 — Survey of Accounting — 4.0 credits — Major Course

EC 202Z — Principles of Macroeconomics — 4.0 credits — Major Course

ENG 208 — World Literature: Africa — 4.0 credits — General Education Course
or other **Arts and Humanities - Global** course from the catalog

BA 206 — Principles of Management — 3.0 credits — Elective Course

Milestone: Meet with your academic advisor

Term 5

Winter

16.0 credits

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

WR 220 — Stories of the U.S.-Mexico Border — 4.0 credits — General Education Course
or other **Difference, Power, and Oppression Foundations** course from the catalog

WR 227Z — Technical Writing — 4.0 credits — General Education Course

Map continues on the next page →

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.

Nutrition and Food Service Systems Emphasis (continued)



Associate of Science

Total credits: 95.0

Major Course General Education Course Elective Course Milestone

Term 6
Spring 17.0 credits

- CA 103** — Menu Development and Tournant Cooking — 8.0 credits — Major Course
- CA 201** — Culinary Arts Career Planning — 1.0 credits — Major Course
- BA 223** — Principles of Marketing — 4.0 credits — Elective Course
- BA 260** — Entrepreneurship and Small Business — 4.0 credits — Elective Course

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