

Career-Technical Education Associate of Applied Science Degree Plan

CULINARY ARTS TECH. PROGRAM CHECK SHEET | CUAT Major | CIP Code: 12.0500

The Culinary Arts Technology is a program of study that provides a solid foundation in the methods and science of cooking through exposure to classical, American, and international cuisine, as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts Technology program is hands-on lab instruction by a chef instructor in a commercial kitchen. All students must wear appropriate chef's uniforms for all lab classes. Culinary Arts students may receive an Associate of Applied Science degree after successfully completing two years of CUT and/or HRT courses listed in the Culinary Arts curriculum.

Rev. 2026

REQUIRED COURSES:		Prev. Taken	FALL 20__	SPRING 20__	FALL 20__	SPRING 20__
FIRST SEMESTER FRESHMAN						
CUT 2223 Menu Planning & Facilities Design	3 hrs.					
CUT 1114 Culinary Principles I	4 hrs.					
HRT 1213 Sanitation & Safety	3 hrs.					
HRT 1224 Restaurant & Catering Operations	4 hrs.					
HRT 2713 Marketing Hospitality Services	3 hrs.					
SECOND SEMESTER FRESHMAN						
CUT 1124 Culinary Principles II	4 hrs.					
CUT 1513 Garde Manger	3 hrs.					
CUT 1134 Principles of Baking	4 hrs.					
HRT 1123 Intro to Hospitality & Tourism Industry	3 hrs.					
FIRST SEMESTER SOPHOMORE						
CUT 2314 American Regional Cuisine	4 hrs.					
ENG 1113 English Composition I OR ENG 1033 Technical English	3 hrs.					
HRT 2613 Hospitality Supervision	3 hrs.					
Social/Behavioral Science Elective (SOC 2113 or PSY 1513)	3 hrs.					
Math/Natural Science Electives (MAT, BIO, CHE, or PHY)	3 hrs.					
SECOND SEMESTER SOPHOMORE						
CUT 2424 International Cuisine	4 hrs.					
HRT 2623 Hospitality Human Resource	3 hrs.					
Humanities/Fine Arts Elective (HIS, ENG Literature, ART 1113, or MUS 1113)	3 hrs.					
SPT/COM 1113 Public Speaking	3 hrs.					
RECOMMENDED ELECTIVES:						
CUT 2926 Supervised Work Experience Culinary I	6 hrs.					
TOTAL HOURS:	60 HRS.					
NOT ALL COURSES ARE REQUIRED IF TRANSFERRING TO AN INSTITUTION OF HIGHER LEARNING.	Total Hours 60					
	Advisor Initials					
	Date					