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.

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					
CUT 2243 Dining Room Management	3 hrs					
ENG 1113 English Composition I	3 hrs					
Social/Behavioral Science Elective	3 hrs					
Math/Natural Science Electives	3 hrs					
SECOND SEMESTER SOPHOMORE						
CUT 2424 International Cuisine	4 hrs					
HRT 2623 Hospitality Human Resource	3 hrs					
Humanities/Fine Arts Elective	3 hrs					
SPT/COM 1113 Public Speaking	3 hrs					
RECOMMENDED ELECTIVES:						
CUT 2926 Supervised Work Experience Culinary I	6 hrs					
TOTAL HOURS:	60 HR	S.				
NOT ALL COURSES ARE REQUIRED IF TRANSFERRING TO AN INSTITUTION OF HIGHER LEARNING.	Total Hours 60					
	Advisor Initial	s				
	Date					