



**Culinary Arts
Dual Enrollment M.A.P.**

Grade	Semester	Suggested Courses (Credit Hours)	Total Credit Hrs.
10th	Summer	CUA 125 Food Preparation	5
	Fall	CUA 116* <i>and/or</i> Sanitation, Safety & Food Service (3) <i>and/or</i> CUA 204 Foundations in Baking (3) <i>Eligible for Basic Food Preparation Short-term Certificate and ServSafe Manager certification upon articulation of Culinary I and II high school courses.</i>	3-6
	Spring	CUA 201 Meat Preparation & Processing	3
11th	Summer	Area V CUA Elective	3
	Fall	CUA 203 Stocks and Sauces	3
	Spring	CUA 202 <i>and/or</i> Aromatics and Flavorings (3) <i>and/or</i> CUA 111 Foundation in Nutrition (3) <i>Eligible for Basic Food Preparation Short-term Certificate</i>	3-6
12th	Summer	Area V CUA Elective (3)	3
	Fall	Area V <i>and/or</i> CUA Elective (3) <i>and/or</i> CUA 101** Orientation to the Hospitality Profession (3)	3-6
	Spring	CUA 114 <i>and/or</i> Meal Management (3) <i>and/or</i> CUA 111 Foundation in Nutrition (3) <i>Eligible for the ***Baking Short-term Certificate</i>	3-6
Total Credit Hours			29-41

*Students earning articulated credit for CUA 116 by completing Culinary I and II in high school should register for CUA 204 in lieu of CUA 116. (Students should review CUA articulated credit requirements with a high school counselor.)

**Students can earn articulated credit for CUA 101 by completing Hospitality and Tourism in high school. (Students should review CUA articulated credit requirements with a high school counselor.)

***Students interested in obtaining a Baking Certificate and/or a Culinary Arts Certificate through Dual Enrollment should consult with a high school counselor and Shelton State academic advisor prior to 10th grade.