

Culinary Arts (CUA)
Associate in Applied Science
M.A.P.

Semester	Suggested Courses	Semester(s) Offered*	Credit Hrs.
Semester 1 16 credit hours <i>Basic Food Preparation Short-term Certificate Achieved</i>	CUA 125 Food Preparation	Fall, Spring, Summer	5
	CUA 204 Foundations of Baking	Fall	3
	CUA 116 Sanitation and Safety	Fall, Spring	3
	MTH 100 <i>or</i> Intermediate College Algebra <i>or</i> MTH 116 Mathematical Applications	Fall, Spring, Summer	3
	ORI 101 Orientation to College	Fall, Spring, Summer	2
Semester 2 15 credit hours	CUA 201 Meat Preparation and Processing	Spring	3
	CUA 202 Aromatic and Flavoring Combinations	Spring	3
	CUA 111 Foundations in Nutrition	Spring	3
	ENG 101 English Composition I	Fall, Spring, Summer	3
	Area I-IV Fine Art or Humanities	Fall, Spring, Summer	3
Semester 3 12-13 credit hours	CUA 122 Fundamentals of Quantity Cooking	Summer	3
	Area V CUA Elective	Fall, Spring, Summer	3
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	Area I-IV Math or Natural Science Elective	Fall, Spring, Summer	3-4
Semester 4 12 credit hours <i>Food Preparation Short-term Certificate Achieved</i>	CUA 203 Stocks and Sauces	Fall	3
	Area V CUA Elective	Fall, Spring, Summer	3
	CUA 101 Orientation to the Hospitality Profession	Fall	3
	SPH 106 <i>or</i> Fundamentals of Oral Communication <i>or</i> SPH 107 Fundamentals of Public Speaking	Fall, Spring, Summer	3
	CUA 255 Field Experience Savory	Spring, Summer	3
Semester 5 9 credit hours <i>CUA AAS Achieved</i>	CUA 114 Meal Management	Fall, Spring	3
	Area I-IV History or Social/Behavioral Science	Fall, Spring, Summer	3

*Course(s) may be offered in additional semesters, but are only assured to run in semester(s) indicated. It is **highly** recommended for course(s) to be completed in the semester(s) indicated.

Part-time and full-time students desiring to begin the CUA program of study during a spring or summer semester should consult with an academic advisor to establish an alternate degree completion pathway.

CUA Electives: CUA electives are offered each semester on a rotating basis. Consult with the department instructor for schedule rotation of individual elective classes. These classes include the following:

- CUA 102 Catering (3 credit hours)
- CUA 130 Chocolate and Truffles (3 credit hours)
- CUA 142 Specialty Breads (3 credit hours)
- CUA 165 Cake Decorating and Design (3 credit hours)
- CUA 208 Advanced Baking (3 credit hours)
- CUA 115 Advanced Food Preparation (3 credit hours)
- CUA 205 Garde Manger (3 credit hours)
- CUA 214 International Cuisines (3 credit hours)