



SHELTON STATE

COMMUNITY COLLEGE

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</i> <i>STC Achieved</i>	CUA 125	Food Preparation	Fall, Spring	5
	CUA 204	Foundations of Baking	Fall	3
	CUA 116	Sanitation and Safety	Fall, Spring	3
	MTH 100 <i>or</i> MTH 116	Intermediate College Algebra <i>or</i> 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 II	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
	Area V	CUA Elective	Fall, Spring, Summer	3
	Area III	Math or Natural Science Elective	Fall, Spring, Summer	3-4
Semester 4 12 credit hours <i>Food Preparation</i> <i>STC 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> SPH 107	Fundamentals of Oral Communication <i>or</i> 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	Spring	3
	Area IV	History or Social/Behavioral Science	Fall, Spring, Summer	3
	Total Hours			64-65

*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 115	Advanced Food Preparation	(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 205	Garde Manger	(3 credit hours)
CUA 208	Advanced Baking	(3 credit hours)
CUA 214	International Cuisines	(3 credit hours)



Area II – Area IV Options

Area II	
<u>Humanities and Fine Arts</u>	
Art 100	Art Appreciation
ART 203	Art History I
ART 204	Art History II
ENG 251	American Literature I
ENG 252	American Literature II
ENG 261	English Literature I
ENG 262	English Literature II
ENG 271	World Literature I
ENG 272	World Literature II
HUM 298	Directed Studies in Humanities
MUS 101	Music Appreciation
PHL 206	Ethics and Society
REL 100	History of World Religions
REL 151	Survey of Old Testament
REL 152	Survey of New Testament
SPA 101	Introduction to Spanish I
SPA 102	Introduction to Spanish II
THR 120	Theatre Appreciation

Area III	
<u>Math or Natural Science</u>	
AST 220	Introduction to Astronomy
BIO 101 or	Introduction to Biology I or
BIO 103	Principles of Biology I
BIO 102 or	Introduction to Biology II or
BIO 104	Principles of Biology II
CHM 104 or	Introduction to Inorganic Chemistry or
CHM 111	College Chemistry I
CHM 105 or	Introduction to Organic Chemistry or
CHM 112	College Chemistry II
CHM 221	Organic Chemistry I
CHM 222	Organic Chemistry II
GEO 101	Principles of Physical Geography I
GEO 102	Principles of Physical Geography II
MTH 100	Intermediate College Algebra
MTH 110	Finite Mathematics
MTH 112	Precalculus Algebra
MTH 113	Precalculus Trigonometry
MTH 115	Precalculus Algebra & Trigonometry
MTH 120	Calculus and Its Applications
MTH 125	Calculus I
MTH 126	Calculus II
MTH 227	Calculus III
MTH 237	Linear Algebra
MTH 238	Applied Differential Equations I
MTH 265	Elementary Statistics
PHS 111	Physical Science I
PHS 112	Physical Science II
PHY 201	General Physics I -Trig Based
PHY 202	General Physics II-Trig Based
PHY 213	General Physics with Calculus I
PHY 214	General Physics with Calculus II

Area IV	
<u>History, Social, and Behavioral Sciences</u>	
ANT 200	Introduction to Anthropology
ANT 220	Cultural Anthropology
ECO 231	Principles of Macroeconomics
ECO 232	Principles of Microeconomics
GEO 100	World Regional Geography
HIS 101	Western Civilization I
HIS 102	Western Civilization II
HIS 201	United States History I
HIS 202	United States History II
POL 200	Introduction to Political Science
POL 211	American National Government
PSY 200	General Psychology
PSY 210	Human Growth & Development
SOC 200	Introduction to Sociology
SOC 210	Social Problems