



SHELTON STATE

COMMUNITY COLLEGE

Culinary Arts (CUA)

Certificate

M.A.P.

Semester	Suggested Courses		Semester(s) Offered*	Credit Hrs.
Semester 1 13 credit hours <i>Basic Food Prep</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
	ORI 101	Orientation to College	Fall, Spring, Summer	2
Semester 2 12 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
Semester 3 12 credit hours	MTH 100 <i>or</i> MTH 116	Intermediate College Algebra <i>or</i> Mathematical Applications	Fall, Spring, Summer	3
	Area V	CUA Elective	Fall, Spring, Summer	3
	Area V	CUA Elective	Fall, Spring, Summer	3
	Area V	CUA Elective	Fall, Spring, Summer	3
Semester 4 12 credit hours <i>Culinary Arts</i> <i>Certificate Achieved</i>	CUA 203	Stocks and Sauces	Fall	3
	CUA 101	Orientation to the Hospitality Profession	Fall	3
	CUA 114	Meal Management	Spring	3
	SPH 106 <i>or</i> SPH 107	Fundamentals of Oral Communication <i>or</i> Fundamentals of Public Speaking	Fall, Spring, Summer	3
Total Hours				49

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

Part-time students 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)