

Degree: **Associate in Applied Science**
Major: **CULINARY ARTS TECHNOLOGY (CAT3)**
Credit Requirements: 70 semester credit hours

Accredited by the American Culinary Federation Educational Institute Accrediting Commission, this program provides quality instruction in all aspects of the culinary field. Courses offered include a la carte preparation, baking, management, nutrition, merchandising, menu planning and other subjects. Hands-on experience is gained through work in the College's dining facilities.

FIRST SEMESTER (FALL)

ENG 155	Communications I	3
HOS 101	Principles of Food Production I	3
HOS 140	The Hospitality Industry	3
HOS 155	Hospitality Sanitation	3
MAT 155	Contemporary Mathematics	3
	TOTAL	15

SECOND SEMESTER (SPRING)

CPT 101	Introduction to Computers	3
ACC 111	Accounting Concepts	3
ENG 160	Technical Communications	3
HOS 103	Nutrition	3
HOS 110	Food Production Management	3
HOS 120	Bakeshop Production	3
	TOTAL	18

THIRD SEMESTER (SUMMER)

HOS 210	SCWE in Culinary Arts	6
	TOTAL	6

FOURTH SEMESTER (FALL)

HOS 201	A La Carte I	3
HOS 220	Advanced Bakeshop	3
HOS 225	Buffet Organization	4
HOS 235	Menu Planning	3
MGT 101	Principles of Management	3
	TOTAL	16

FIFTH SEMESTER (SPRING)

HOS 202	A La Carte II	3
HOS 265	Hotel, Restaurant & Travel Law	3
SPA 155	Technical Spanish I	3
MKT 101	Marketing	3
PSY 103	Human Relations	3
	TOTAL	15
	TOTAL CREDIT HOURS	70