

**ASSOCIATE OF APPLIED SCIENCE
CULINARY ARTS (2573)**

Program Accredited by the American Culinary Federation Foundation Accrediting Commission for seven (7) years not to exceed June 30, 2015. Program designated as exemplary by the ACFFAC for seven (7) years not to exceed June 30, 2015. Program recognized as an Exemplary Workforce Education Program by the Texas Higher Education Coordinating Board.

TOTAL CREDIT HOURS REQUIRED: 63
MAJOR GEN. EDUC

YEAR ONE

1ST Semester

FDNS	1301	Introduction to Foods syllabus	3	
HAMG	1170	Professionalism in the Hospitality Industry syllabus	1	
CHEF	1205	Sanitation and Safety syllabus	2	
HAMG	1321	Introduction to Hospitality syllabus	3	
CHEF	1301	Basic Food Preparation syllabus manual	3	
RSTO	1325	Purchasing for Hospitality Operations syllabus	3	

2nd Semester

CHEF	1300	Professional Cooking & Dining Room Svc. syllabus	3	
HAMG	1340	Hospitality Legal Issues syllabus	3	
RSTO	2301	Principles of Food and Beverage Controls syllabi	3	
ENGL	1301	Freshman Composition I		3
One from the following:				
MATH	1314, 1332, 1333			3

3rd Semester

ENGL	1302	Freshman Composition II		3
COSC	1301	Microcomputer Applications		3

YEAR TWO

1st Semester

FDNS	1305	Nutrition syllabus	3	
HAMG	2305	Hospitality Management and Leadership syllabus	3	
CHEF	1345	International Cuisine syllabus	3	
PSTR	1301	Fundamentals of Baking syllabus	3	
CHEF	1310	Garde Manger syllabus	3	

2nd Semester

PSTR	2331	Advanced Pastry Shop syllabus	3	
CHEF	2264	Practicum manual calendar *Early registration required	2	
RSTO	2405	Management of Food Production and Service syllabus Menu Packet	4	

One from the following:

PSYC	2301, 2315, SOCI 1301, 2301, 2336			3
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