

Career-Technical Education Technical Certificate Degree Plan
CULINARY ARTS TECH. PROGRAM CHECK SHEET | CUAC Major | CIP Code: 12.0500

Culinary Arts is a program of study that provides a solid foundation in the methods and science of cooking through exposure to classical cuisine, as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts program is hands-on lab instruction by a chef instructor in a commercial kitchen. All students must wear appropriate chef's uniforms for all lab classes. Culinary Arts students may receive a career certificate after successfully completing two semesters of CUT and/or HRT courses listed in the Culinary Arts curriculum.

REQUIRED COURSES:		Prev. Taken	FALL 20__	SPRING 20__
FIRST SEMESTER FRESHMAN				
CUT 2223 Menu Planning & Facilities Design	3 hrs.			
CUT 1114 Culinary Principles I	4 hrs.			
HRT 1213 Sanitation & Safety	3 hrs.			
HRT 1224 Restaurant & Catering Operations	4 hrs.			
HRT 2713 Marketing Hospitality Services	3 hrs.			
SECOND SEMESTER FRESHMAN				
CUT 1124 Culinary Principles II	4 hrs.			
CUT 1513 Garde Manger	3 hrs.			
CUT 1134 Principles of Baking	4 hrs.			
HRT 1123 Intro to Hospitality & Tourism	3 hrs.			
TOTAL HOURS:	31 HRS.			
NOT ALL COURSES ARE REQUIRED IF TRANSFERRING TO AN INSTITUTION OF HIGHER LEARNING.	Total Hours 31			
	Advisor Initials			
	Date			