

Culinary Arts (AAS-CUA)

Program Location: Gulf Shores Campus

Hospitality Management Division

Length: Four Semesters

This program is designed to produce management personnel for the culinary arts/hospitality industry.

Culinary Arts Program Philosophy and Objectives

The Culinary and Pastry Programs are designed to afford the necessary skills and knowledge to its diverse student body for success in today's ever-changing business world by integrating general education, professional skills, and career-focused education. To this end, these programs will provide excellence in faculty, service, curricula, and facilities to equip students with the theoretical and applied tools necessary to become contributing members of society and to realize gainful employment in professional fields with strong growth potential.

*For the MTH 116 or more advanced requirement: Students planning to transfer to four-year degree will need to take a higher level math:

- University of Alabama: MTH 110 - Finite Math
- University of South Alabama: MTH 110 - Finite Math
- Troy University: MTH 112 - Pre-Calculus Algebra
- Auburn University: MTH 115 - Pre-Cal Algebra/Trig

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of Alabama Transfers state transfer and articulation reporting system.

Subject: Hospitality Management

Type: A.A.S.

Semester One

Item #	Title	Credits
CUA 101	Orientation to the Hospitality Profession	3
CUA 116	Sanitation and Safety	3
CUA 125	Food Preparation	5
ORI 101	Orientation to College	1
	MTH 116 or MTH100 or more advanced math course	3

Semester Two

Item #	Title	Credits
CUA 260	Internship for Culinary Apprentice	1
CUA 205	Intro to Garde Manger	3
ENG 101	English Composition I	3
HMM 260	Human Resource Management	3
PAS 204	Foundations of Baking	3
	CUA Elective	3

Semester Three

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
CUA 115	Advanced Food Preparation	3
CUA 213	Food Purchasing and Cost Control	3
	PAS 173 or PAS 208	3
	Math, Science, or Computer Science Elective	3-4

Complete Graduation Application

Complete the graduation application and begin the process of a review of your degree plan before your final semester.

Semester Four

Item #	Title	Credits
CUA 285	Culinary Capstone	1
HMM 106	Beverage Selection and Appreciation	3
HMM 241	Restaurant Service Management I	3
	History, Social Science, or Behavioral Science Elective	3
	Humanities and Fine Arts Elective (T)	3
	CUA Elective	3
	Total credits:	62-63