HOSPITALITY MANAGEMENT

CULINARY ARTS
Associate in Applied Science Degree

Program Locations: Gulf Shores Campus

Division Length: Five 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

AREA I: Written Composition	3 Total Hours
ENG 101 – English Composition I	3

AREA II: Humanities and Fine Arts	6 Total Hours

Choose one of the following:
    SPH 106 – Fundamentals of Oral Communication
    SPH 107 – Fundamentals of Public Speaking
	3

Humanities and Fine Arts Elective: Choose one of the following
 	
    ART 100 – Art Appreciation   PHL 206 – Ethics and Society
    ART 203 – Art History I   REL 100 – History of World Religions
    ART 204 – Art History II   REL 151 – Survey of the Old Testament
    HUM 101 – Introduction to Humanities I   REL 152 – Survey of the New Testament
    HUM 102 – Introduction to Humanities II   THR 120 – Theater Appreciation
    MUS 101 – Music Appreciation   THR 126 – Introduction to Theater
    PHL 106 – Introduction to Philosophy
	3

AREA III: Natural Sciences and Mathematics	10 Total Hours
CIS 146 – Microcomputer Application	3

Choose one of the following:
    MTH 100 – Intermediate College Algebra
    MTH 116 – Mathematical Applications
	3

Math or Science Elective: Choose one of the following BIO 101 – Introduction to Biology I MTH 113 – Precalculus Trigonometry	4

BIO 102 – Introduction to Biology II	MTH 115 – Precalculus Algebra and Trigonometry	
BIO 103 – Principles of Biology I	MTH 116 – Mathematical Applications	
CHM 104 – Introduction to Inorganic Chemistry	PHS 111 – Physical Science I	
CHM 111 – College Chemistry I	PHS 112 – Physical Science II	
CHM 112 – College Chemistry II	PHY 120 – Introduction to Physics	
MTH 100 – Intermediate College Algebra	PHY 201 – General Physics I with Trigonometry	
MTH 110 – Finite Mathematics	PHY 202 – General Physics II with Trigonometry	
MTH 112 – Precalculus Algebra		

AREA IV: History, Social, and Behavioral Sciences		**3 Total Hours**
Choose one of the following:		3
ECO 231 – Principles of Macroeconomics	HIS 202 – United States History II	
ECO 232 – Principles of Microeconomics	POL 200 – Introduction to Political Science	
GEO 100 – World Regional Geography	POL 211 – American National Government	
HIS 101 – Western Civilization I	PSY 200 – General Psychology	
HIS 102 – Western Civilization II	PSY 210 – Human Growth and Development	
HIS 121 – World History I	SOC 200 – Introduction to Sociology	
HIS 122 – World History II	SOC 210 – Social Problems	
HIS 201 – United States History I		

AREA V: Pre-Professional, Major, and Elective Courses		**50 Total Hours**
CUA 101 – Orientation to Hospitality Profession		3
CUA 111 – Foundations in Nutrition		3
CUA 115 – Advanced Food Preparation		3
CUA 116 – Sanitation and Safety		3
CUA 125 – Food Preparation		5
CUA 205 – Introduction to Garde Manger		3
CUA 213 – Food Purchasing and Cost Control		3
CUA 255 – Field Experience – Savory		3
CUA 285 – Culinary Capstone		1
HMM 106 – Beverage Selection and Appreciation		3
HMM 241 – Restaurant Service Management I		3
HMM 260 – Human Resources Management		3
PAS 100 – Fundamentals of Baking		4
PAS 208 – Advanced Baking		3
ORI 101 – Orientation to College		1
Hospitality Electives: Choose **two** from the following:		6
CUA 102 – Catering	CUA 201 – Meat Preparation and Processing	
CUA 123 – Applied Quantity Cooking	CUA 203 – Stocks and Sauces	
CUA 181 – Special Topics	CUA 214 – International Cuisine	
CUA 182 – Special Topics in Commercial Food Preparation	CUA 215 – Regional Cuisines of the Americas	
	CUA 275 – Modern Food Techniques	
CUA 183 – Culinary Art Sculpture		
Total Hours		**72 SH**