



HOSPITALITY MANAGEMENT
CULINARY ARTS
Associate in Applied Science Degree – CUA AAS

Program Locations: Gulf Shores Campus

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

AREA I: Written Composition	3 Total Hours
ENG 101 – English Composition I	3
AREA II: Humanities and Fine Arts	3 Total Hours
Humanities and Fine Arts Elective: Choose one of the following ART 100 – Art Appreciation ART 203 – Art History I ART 204 – Art History II HUM 101 – Introduction to Humanities I HUM 102 – Introduction to Humanities II MUS 101 – Music Appreciation PHL 106 – Introduction to Philosophy PHL 206 – Ethics and Society REL 100 – History of World Religions REL 151 – Survey of the Old Testament REL 152 – Survey of the New Testament THR 120 – Theater Appreciation THR 126 – Introduction to Theater	3
AREA III: Natural Sciences and Mathematics	6-7 Total Hours
Choose one of the following: MTH 100 – Intermediate College Algebra or Higher MTH 116 – Mathematical Applications	3
Math or Science Elective: Choose one of the following BIO 101 – Introduction to Biology I BIO 102 – Introduction to Biology II BIO 103 – Principles of Biology I CHM 104 – Introduction to Inorganic Chemistry CHM 111 – College Chemistry I MTH 112 – Precalculus Algebra MTH 113 – Precalculus Trigonometry MTH 115 – Precalculus Algebra and Trigonometry MTH 116 – Mathematical Applications PHS 111 – Physical Science I	3-4

CHM 112 – College Chemistry II CIS 146 – Microcomputer Applications MTH 100 – Intermediate College Algebra MTH 110 – Finite Mathematics	PHS 112 – Physical Science II PHY 120 – Introduction to Physics PHY 201 – General Physics I with Trigonometry PHY 202 – General Physics II with Trigonometry	
AREA IV: History, Social, and Behavioral Sciences		3 Total Hours
Choose one of the following: ECO 231 – Principles of Macroeconomics ECO 232 – Principles of Microeconomics GEO 100 – World Regional Geography HIS 101 – Western Civilization I HIS 102 – Western Civilization II HIS 121 – World History I HIS 122 – World History II HIS 201 – United States History I		3
HIS 202 – United States History II POL 200 – Introduction to Political Science POL 211 – American National Government PSY 200 – General Psychology PSY 210 – Human Growth and Development SOC 200 – Introduction to Sociology SOC 210 – Social Problems		
AREA V: Pre-Professional, Major, and Elective Courses		47 Total Hours
CUA 101 – Orientation to the 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 260 – Internship for Culinary Apprentice		1
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 204 – Foundations of Baking		3
PAS 208 – Advanced Baking or PAS 173 Pastries I		3
ORI 101 – Orientation to College		1
Hospitality Electives: Choose two from the following: CUA 102 – Catering CUA 182 – Special Topics in Commercial Food Preparation CUA 183 – Culinary Art Sculpture CUA 201 – Meat Preparation and Processing		6
CUA 203 – Stocks and Sauces CUA 214 – International Cuisine CUA 215 – Regional Cuisines of the Americas CUA 275 – Modern Food Techniques		
Total Hours		62-63 SH