

Culinary Arts, A.A.S.

Program Location: Gulf Shores Campus

Hospitality Management 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

Program: Hospitality Management

Type: A.A.S.

Semester One - Fall

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

Semester Two - Spring

Item #	Title	Credits
CUA 205	Intro to Garde Manger	3
	CUA Elective	3
ENG 101	English Composition I	3
PAS 100	Fundamentals of Baking	4
	SPH 106 or SPH 107	3

Semester Three - Summer

Item #	Title	Credits
	CUA Elective	3
HMM 260	Human Resource Management	3
CUA 255	Field Experience - Savory	3
CUA 213	Food Purchasing and Cost Control	3

Semester Four - Fall

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
CUA 115	Advanced Food Preparation	3
PAS 208	Advanced Baking	3
CIS 146	Microcomputer Applications	3
	Natural Science Elective (4 SH)	4

Semester Five - Spring

Item #	Title	Credits
HMM 241	Restaurant Service Management I	3
CUA 285	Culinary Capstone	1
HMM 106	Beverage Selection and Appreciation	3
	Humanities and Fine Arts Elective (I)	3
	History, Social Science, or Behavioral Science Elective	3
	Total credits:	72