



Academic Map: Associate of Applied Science (AAS) Pastry Arts

Associate of Applied Science (A.A.S) | 67 Total Credits | CSN Degree Code: CULPAS-AAS | Catalog Year: 2021-2022 |

Hospitality and Culinary Arts School of Business, Hospitality & Public Services Department Hospitality Management

Jobs and Employment Information: <https://www.csn.edu/hosparea>

DESCRIPTION: This is a quality, professional program for students wishing to enter and/or advance in the field of culinary arts. Students are taught to master the fundamentals of cooking with emphasis on hands-on preparation of various cuisines including basic cookery, aromatics, international and French cooking.

TERM 1 – TOTAL CREDIT HOURS: 17

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
MATH 104B or above	3	None	GE Math	C	MATH 122 or 123 not accepted
ENG 100 or ENG 101 or ENG 113	3	ENG Place Score; or C- and up in ENG 98 or ESL 139	GE ENG Comp	C	
CUL 110 Basic Cookery	4	None	Special Prog Req	C	
FAB 102 Sanitation for the Food Svc Industry	2	None	Special Prog Req	C	Required to complete first semester*
FAB 167 Food Service Nutrition	2	None	Special Prog Req	C	
HMD 101 Foundations of Hospitality	3	None	Special Prog Req	C	Mandatory Advising Required

TERM 2 – TOTAL CREDIT HOURS: 15

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
Com Elective – See Advisor/Counselor	3	None			
CUL 125 Principles of Baking	3	CUL 110 with C- or up and FAB 102	Special Prog Req	C	
CUL 135 Breads of the World	3	CUL 110 with C- or up and FAB 102	Special Prog Req	C	
CUL 260 Introduction to Chocolate	3	C- or up in both CUL 125 and FAB 102	Special Prog Req	C	
MGT 283 Intro to Human Res Management	3	None	GE Human Rel	C	Mandatory Advising Required

TERM 3 – TOTAL CREDIT HOURS: 17

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
Fine Arts/Humanities/Social Science Elect	3	Depends on course chosen	GE FA/Hum/SS	C	
CUL 175 Cake Design	4	CUL 125 and FAB 102	Special Prog Req	C	
CUL 230 Pastry Arts	3	CUL 125 and FAB 102	Special Prog Req	C	
CUL 255B Retail Bakery Management	3	CUL 125 and FAB 102	Special Prog Req	C	
CUL 280B Principles of Quality Baking	3	CUL 125 and FAB 102	Special Prog Req	C	
CUL 295 Work Exp in Culinary Arts	1	None	Special Prog Req	C	Mandatory Advising Required

TERM 4 – TOTAL CREDIT HOURS: 18

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
Nat Science Elective – See Advisor/Counselor	3	Depends on course chosen	GE Com	C	
US/NV Constitutions – see Advisor/Counselor	4	None	GE US/NV Cons	C	
CUL 215 Plated Desserts	4	CUL 125 and FAB 102	Special Prog Req	C	
CUL 225 Advanced Baking	4	CUL 125 and FAB 102	Special Prog Req	C	
CUL 265 Intro to Sugar Arts	3	C- or up in both CUL 125 and FAB 102	Special Prog Req	C	Apply for Graduation

*Students must complete FAB 102 during the first semester for continuous Culinary course enrollment.

