



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

Associate of Applied Science (A.A.S) | 67 Total Credits | CSN Degree Code: CUL-AAS | Catalog Year: 2020-2021 |

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 |
|--|----------------|---|------------------|------------------|-----------------------------|
| Nat Science Elective – See Advisor/Counselor | 3 | Depends on course chosen | GE Nat Science | C | |
| CUL 125 Principles of Baking | 3 | CUL 110 with C- or up and FAB 102 | Special Prog Req | C | |
| CUL 130 Garde Manager | 3 | CUL 110 and FAB 102 | Special Prog Req | C | |
| FAB 112 Restaurant Management | 3 | C- or up in ENG 100/101/ 102/107/ 113/205 | Special Prog Req | C | Choose one course |
| FAB 160 Hospitality Purchasing | 3 | MATH 104B or above (Except MATH 122 or 123) | Special Prog Req | C | Mandatory Advising Required |

TERM 3 – TOTAL CREDIT HOURS: 18

| | 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 | |
| US/NV Constitutions – see Advisor/Counselor | 4 | None | GE US/NV Cons | C | |
| CUL 200 Aromatic Restaurant Experience | 4 | C- or up in CUL 110 and FAB 102 | Special Prog Req | C | |
| CUL 295 Work Experience in Culinary Arts | 1 | None | Special Prog Req | C | |
| FAB 210 Fund of Food and Beverage Control | 3 | FAB 160 and MATH 104B or above (Except MATH 122 or MATH 123) | Special Prog Req | C | |
| Human Rel Elect – See Advisor/Counselor | 3 | Depends on course chosen | GE Hum Relations | C | Mandatory Advising Required |

TERM 4 – TOTAL CREDIT HOURS: 17

| | Credits | Pre-Requisite/Co-Requisite | Area | Min Grade | Milestones and Notes |
|--------------------------------------|----------------|--|------------------|------------------|-----------------------------|
| Com Elective – See Advisor/Counselor | 3 | Depends on course chosen | GE Com | C | |
| CUL 220 International Cuisine | 4 | CUL 110, CUL 200 and FAB 102 | Special Prog Req | C | |
| CUL 240 French Cuisine | 4 | C- or up in CUL 110, CUL 200 and FAB 102 | Special Prog Req | C | |
| CUL 250 Saucier | 3 | CUL 110, CUL 200 and FAB 102 | Special Prog Req | C | |
| FAB 230 Menu Planning | 3 | C or up in FAB 112 | Special Prog Req | C | Apply for Graduation |

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

