Academic Map: Bachelor of Applied Science (BAS) Culinary Arts

Bachelor of Applied Science (B.A.S) | 123 Total Credits | CSN Degree Code: CUL-BAS | 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: The Bachelor of Applied Science (BAS) in Culinary Arts degree is administered in an accelerated structure to meet industry demand. This degree builds upon the Associate of Applied Science (AAS) in Culinary Arts.

TERM 1 – TOTAL CREDIT HOURS: 17

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
MATH 120E or above	3	*Depends on course chosen*	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		
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 Manger	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	
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	
MGT 283 Intro to Jhum Res Mgmt	3	*None*	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 (AAS)

TERM 5 – TOTAL CREDIT HOURS: 13

	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes

Course	Credits	Pre-Requisite/Co-Requisite	Area	Min Grade	Milestones and Notes
ENG 333 Professional Communications	4	C -or up in ENG 100 or 101 or 110 or 113 or Department Chair Approval and Admission to any BS, BAS or BA Program	GE ENG Comp	C	
Nat Science Elective – See Advisor/Counselor	3	*Depends on course chosen*	GE Nat Science	C	
CUL 320 Tech App in the hospitality Industry	3	C- or up in FAB 160 and FAB 210	SP UD Core Req	C	
CUL 330 Advanced Grade Manager	3	C- or up in CUL 130 and CUL 240 and CUL 250	SP UD Core Req	C	Mandatory Advising Required

TERM 6 – TOTAL CREDIT HOURS: 13	**Credits**	**Pre-Requisite/Co-Requisite**	**Area**	**Min Grade**	**Milestones and Notes**
CUL 340 Butchery and Charcuterie	4	C- or up in CUL 240 and CUL 250	SP UD Core Req	C	
CUL 350 Menu Dev and Profitability	3	C- or up in CUL 320 and FAB 160 and FAB 210 and FAB 230	SP UD Core Req	C	
CUL 360 Qual Food Prod/HACCP Training	3	C- or up in CUL 200 and CUL 240 and FAB 102	SP UD Core Req	C	
CUL 370 Cooking for Dietary Needs	3	C- or up in CUL 200 and CUL 220 and CUL 240 and FAB 167 and FAB 230	SP UD Core Req	C	

TERM 7 – TOTAL CREDIT HOURS: 15	**Credits**	**Pre-Requisite/Co-Requisite**	**Area**	**Min Grade**	**Milestones and Notes**
CUL 400 Modern Culinary Trends	3	C- or up in CUL 360 and CUL 370	SP UD Core Req	C	
CUL 420 Global Flavors	3	*None*	SP UD Core Req	C	
FAB 340 Restaurant Entrepreneurship	3	C or up in FAB 160 and MATH 120 or MATH 120E or above and ENG 100 or ENG 101 or ENG 102 or ENG 107 or ENG 110 or ENG 113 or ENG 205 or above	SP UD Core Req	C	
FAB 401 Food Svc Operations Law	3	C- or up in ENG 333 and FAB 340	SP UD Core Req	C	
PHIL 302 Inter Reas and Critical Thinking	3	Admissions into any BS, BAS or BA Degree Program or Instructor Approval	GE FA/Hum/SS	C	Mandatory Advising Required

TERM 8 – TOTAL CREDIT HOURS: 16	**Credits**	**Pre-Requisite/Co-Requisite**	**Area**	**Min Grade**	**Milestones and Notes**
CUL 410 Food Svc and Flavor Theory	4	C- or up in CUL 360 and CUL 400	SP UD Core Req	C	
CUL 460 Externship	3	CUL 360	SP UD Core Req	C	
FA/HUM/SS Elect – see an advisor/counselor	3	*Depends on course chosen*	GE FA/Hum/SS	C	
FAB 305 Food Service Accounting I	3	MATH 120 or MATH 120E or above and ENG 100 or ENG 101 or ENG 102 or ENG 107 or ENG 110 or ENG 113 or ENG 205 or above	SP UD Core Req	C	Apply for Graduation
FAB 407 Food Service Operations HR	3	FAB 340 and MGT 301 and PHIL 302	SP UD Core Req	C	Apply for Graduation

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