



Academic Map: Culinary Arts (AAS)

Associate of Applied Science (A.A.S) | 67 Total Credits | CSN Degree Code: CUL-AAS | Catalog Year: 2022-2023 |

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

	<u>Credits</u>	<u>Pre-Requisite/Co-Requisite</u>	<u>Area</u>	<u>Min Grade</u>	<u>Milestones and Notes</u>
MATH 104B or above	3	None	GE Math	C	MATH 122 or 123 not accepted
ENG 100 or ENG 101 or 110 or 113	3	ENG Place Score; or C- and up in ENG 98 or ESL 139	GE ENG	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

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

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

	<u>Credits</u>	<u>Pre-Requisite/Co-Requisite</u>	<u>Area</u>	<u>Min Grade</u>	<u>Milestones and Notes</u>
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.

