



PATHWAYS



**YOUR MAP TO
COMPLETION**

Culinary Arts

Associate in Applied Science / Certificate / Short-Term Certificate / Certifications

Full Time	Course Prefix	Course Description	Credit Hours	Semesters Offered	Area
Semester 1	CUA 101	Orientation to Hospitality	3	Fa Sp Su	Required V
	CUA 112	Sanitation and Safety	2	Fa Sp Su	Required V
	CUA 125	Basic Food Preparation	5	Fa Sp Su	Required V
	ORI 110	Freshman Seminar	1	Fa Sp Su	Required IV
	*ENG 101	English Composition I	3	Fa Sp Su	Required I
		ServSafe Manager Certification			
Semester 2	CUA 115	Advanced Food Preparation	3	Fa Sp Su	Required V
	CUA 204	Foundations in Baking	3	Fa Sp Su	Required V
	CUA 203	Stocks in Sauces	3	Fa Sp Su	Required V
	*BIO 103	Principles of Biology	4	Fa Sp Su	Required III
Semester 3	CUA 102	Catering	2	Fa Sp Su	Required V
	CUA 122	Quality Food Production	3	Fa Sp Su	Required V
	CUA 205	Introduction to Garde Manger	3	Fa Sp Su	Required V
	CUA 271	Management of Food and Beverage Services	2	Fa Sp Su	Required V
	*MTH 116	Mathematical Applications	3	Fa Sp Su	Required III
Semester 4	CUA 111	Foundations in Nutrition Nutrition 2.0 Certification	3	Fa Sp Su	Required V
	CUA 215	American Regional Cuisine	3	Fa Sp Su	Required V
	CUA 262	Restaurant Management/Supervision	3	Fa Sp Su	Required V
	*ART 100	Art Appreciation	3	Fa Sp Su	Required II
Semester 5	CUA 206	Advanced Garde Manger	3	Fa Sp Su	Required V
	CUA 201	Meat Preparation and Processing	3	Fa Sp Su	Required V
	CUA 213	Food Purchasing and Cost Control	3	Fa Sp Su	Required V
	*PSY 200	General Psychology	3	Fa Sp Su	Required IV
Culinary Arts AAS Total Hours 64					
Certifications Offered					
Advanced Culinary Arts Certificate Total Hours 38					
Culinary Arts Short-Term Certificate Total Hours 25					

*May be substituted per advisor's approval

For Assistance with Financial Aid: <http://www.wallacestate.edu/financial-aid>

For transfer information to a four-year school: <http://stars.troy.edu/>

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