

Two Year Associate of Applied Science Degree Program
Culinary Arts and Food Service Management

Fall Term	#	Class	Credits
<i>First Year Students</i>			
	CA 160	Introduction to Cooking Theories 1	5
	CA 175	Foodservice Safety and Sanitation	2
	CG 203	Human Relations at Work	3
	HRTM 105	Restaurant Operations	3
	MTH 025	Basic Mathematics Applications	3
Total Credits			16
Winter Term			
	#	Class	Credits
<i>First Year Students</i>			
	CA 162	Introduction to Cooking Theories 3	6
	CA 184	Dining Room and kitchen Lab 1	4
	FN 105	Nutrition for Foodservice Professionals	3
		Optional Program Elective	2 or 3
		Arts and Letters Requirement	3
Total Credits			16 - 19
Spring Term			
	#	Class	Credits
<i>First Year Students</i>			
	CA 161	Introduction to Cooking Theories 2	6
	CA 185	Dining Room and Kitchen Lab 2	4
	CA 200	Restaurant and Menu Management	3
	WR 115W	Introduction to College Writing Workplace	3
Total Credits			16
<i>Note: CA 280 - Cooperative Education: Culinary Arts also required to graduate - usually taken Summer Term</i>			

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Program Elective Offerings

#	Class	Credits
CA 110	Culinary Adventuring:Guest Chef Series	2
CA 130	Culinary Adventuring:Oreogn Wine Country	2
CA 120	Culinary Adventuring:Season Baking/Pastry	2
CA 121	Culinary Adventuring:Composition of Cake	2
CA 122	Culinary Adventuring:Artisan Bread	2
CA 199	Culinary Adventuring: new classes	1 to 8
CA 277	Culinary Competition Lab	2
CA 225	Catering Lab	2
CA 286	Fundamentals of Wine, Beer and Spirits	3
CA 123	International Baking	2
HRTM 281	Restaurant Ownership	3

CA 160A	Food Preparation and Production	3
CA 195	Advanced Baking	3
HRTM 150	At Your Service	2

Career Pathway Certificate Program
Culinary Arts

Baking and Pastry	#	Class	Credits
Fall Term			
	CA 161 A	Beginning Baking	3
	CA 175	Foodservice Safety and Sanitation	2
	CA 120	Seasonal Baking and Pastry	2
Winter Term			
	CA 161 B	Intermediate Baking	3
	MTH 025	Basic Mathematics	3
	CA 123	International Baking	2
Spring Term			

	CA 195	Advanced Baking	3
	CA 121	Composition of Cake	2
	CA 120	Seasonal Baking and Pastry	2
Summer Term	CA 161 A	Beginning Baking	3
	CA 120	Seasonal Baking and Pastry	2
<i>Note: Certificate only requires 4 (four) Seasonal Baking and Pastry credits</i>			

Food Preparation and Production

	#	Class	Credits
Fall Term			
	CA 160 A	Food Preparation and Production	3
	CA 175	Foodservice Safety and Sanitation	2
	HRTM 105	Restaurant Operations	3
Winter Term			
		Program Elective	2 to 3
		Program Elective	2 to 3
	CG 203	Human Relations at Work	3
Summer Term			
	CA 160 A	Food Preparation and Production	3
<i>Note: Certificate only requires 3 (three) Food Prep and Production credits</i>			