

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

Fall Term	#	Class	Credits
<i>Second Year Students</i>			
	CA 186	Dining Room and Kitchen Lab 3	4
	CA 279	Buffet and Banquet Planning	2
	CA 292	Advanced Cooking Theories 1 Garde Manger	3
	HRTM 265	Hospitality Financials 1	3
		Program Elective	2 or 3
<b>Total Credits</b>			<b>14-15</b>
Winter Term	#	Class	Credits
<i>Second Year Students</i>			
	CA 176	Concepts of Taste and Flavor	2
	CA 187	Dining Room and Kitchen Supervision	4
	CA 279	Buffet and Banquet Planning	2
	CA 291	Advanced Cooking Theories 2 International	3
	HRTM 275	Hospitality Financials 2	3
		Optional Program Elective	2 or 3
		Science/Math/Computer Science requirement	3
<b>Total Credits</b>			<b>17 - 20</b>
Spring Term	#	Class	Credits
<i>Second Year Students</i>			
	CA 279	Buffet and Banquet Planning	2
	CA 290	Advanced Cooking Theories 3 American Reg.	3
	CA 297	Culinary Leadership	3
	HE 252	First Aid	3
		Program Elective	2 or 3
		Choice of Arts and Letters or Science/Math or Computer Science	
<b>Total Credits</b>			<b>16 - 18</b>
<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

<b>Baking and Pastry</b>	<b>#</b>	<b>Class</b>	<b>Credits</b>
<b>Fall Term</b>			
	CA 161 A	Beginning Baking	3
	CA 175	Foodservice Safety and Sanitation	2
	CA 120	Seasonal Baking and Pastry	2
<b>Winter Term</b>			
	CA 161 B	Intermediate Baking	3
	MTH 025	Basic Mathematics	3

	CA 123	International Baking	2
<b>Spring Term</b>			
	CA 195	Advanced Baking	3
	CA 121	Composition of Cake	2
	CA 120	Seasonal Baking and Pastry	2
<b>Summer Term</b>	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
<b>Fall Term</b>			
	CA 160 A	Food Preparation and Production	3
	CA 175	Foodservice Safety and Sanitation	2
	HRTM 105	Restaurant Operations	3
<b>Winter Term</b>			
		Program Elective	2 to 3
		Program Elective	2 to 3
	CG 203	Human Relations at Work	3
<b>Summer Term</b>			
	CA 160 A	Food Preparation and Production	3
<i>Note: Certificate only requires 3 (three) Food Prep and Production credits</i>			