

CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE

In the AAS - Culinary Arts program, students delve into foundational culinary principles, including knife skills, food safety, nutrition, and menu planning. They gain hands-on experience in state-of-the-art kitchens, honing their abilities in preparing a diverse range of cuisines. The curriculum covers baking and pastry, culinary nutrition, a la carte cooking, international and regional cuisine, and culinary supervision and management.

Stackable Credentials

- Associate of Applied Science-Culinary Arts (p. 1)
- Certificate-Professional Cook (<http://coursecatalog.com.edu/catalog/areas-of-study/consumer-service/professional-cook-cert1/#fulltimescheduletext>)

Full-Time Student Schedule

Course	Title	Semester Credit Hours
First Year		
Semester #1		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2301	Intermediate Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
ENGL 1301	Composition I ²	3
Semester Credit Hours		14
Semester #2		
CHEF 1310	Garde Manger	3
IFWA 1318	Nutrition for the Food Service Professional	3
RSTO 1304	Dining Room Service	3
RSTO 1313	Hospitality Supervision	3
Select from one of the following:		3
MATH 1324	Math for Business and Social Science ²	
MATH 1332	Contemporary Math (Quantitative Reasoning) ²	
MATH 1342	Elementary Statistical Methods ²	
Semester Credit Hours		15
Semester #3		
CHEF 1314	A la Carte Cooking	3
CHEF 1341	American Regional Cuisine	3
CHEF 1345	International Cuisine	3
SPCH 1315	Public Speaking ²	3
or SPCH 1318	or Interpersonal Communication	
Semester Credit Hours		12
Semester #4		
Select from one of the following:		3
ARTS 1301	Art Appreciation ²	
HUMA 1301	Introduction to the Humanities I ²	
PHIL 2306	Introduction to Ethics ²	
CHEF 1302	Principles of Healthy Cuisine	3

PSTR 2331	Advanced Pastry Shop	3
RSTO 2431	Food Service Management	4
Semester Credit Hours		13
Semester #5 (Summer)		
CHEF 2364	Practicum (or Field Experience) - Culinary Arts/Chef Training ¹	3
Select from one of the following:		3
SOCI 1301	Introduction to Sociology ²	
ECON 2302	Principles of Microeconomics ²	
PSYC 2301	General Psychology ²	
Semester Credit Hours		6
Total Semester Credit Hours		60

¹ Capstone course

² Course(s) listed in the Texas Common Course Numbering System (<https://tcns.org/institution/id:14/yid:19/>)