

## Associate of Applied Science Degree in Culinary Management

	Course Prefix/# Course Title	Asterisk New Courses	Credit Hours	Lecture Contact Hours	Lab Contact Hours
General Education Courses ( <i>required</i> coursework) Note which courses are <i>transferable</i> .					
<i>Communications</i> (6 credits)	ENG151 Composition I <b>and</b> ENG152 Composition II <b>or</b> SPE151 Intro to Speech		3 3	3 3	0 0
<i>Humanities or Fine Arts</i> (3 credits)	Select one course from AAS options approved by Curriculum Approval Policy Council (CAPC) Recommended: SPA151 Elementary Spanish I		3	3	0
<i>Mathematics, Physical or Life Sciences</i> (3 credits) (Note: All math courses are transferable 1.1 courses with the exception of MAT106, 107,140, 158, & 159, which are 1.2)	Select from following prefixes: MAT (minimum 100-level or above); <i>BIO</i> ; <i>CHM</i> ; <i>GEG 220</i> ; <i>HRT 103, 105</i> Recommended: MAT (minimum 100-level or above)		3	3	0
<i>Social &amp; Behavioral Sciences</i> (3 credits)	Select from the following prefixes: ECO, PSY Recommended PSY151 Intro to Psychology		3	3	0
<b>Total</b>			<b>15</b>		
Career and Technical Education Courses ( <i>required</i> coursework)					
Required Program Courses	CLM100 Introduction to Professional Hospitality CLM105 Safety and Sanitation CLM106 Culinary Nutrition CLM107 Culinary and Hospitality Supervision CLM150 Inventory and Purchasing Resources CLM160 Menu Planning CLM170 Hospitality Inventory Cost Control		3 2 3 3 3 3 3	3 2 3 3 3 3 3	0 0 0 0 0 0 0
<b>Total</b>			<b>20</b>		
Work-Based Learning Courses (required internship, practicum, apprenticeship, etc.)	CLM101 Culinary Skills I CLM102 Culinary Skills II CLM103 Culinary Skills III CLM104 Culinary Skills IV CLM108 Restaurant Operations CLM140 Garde Manger & Int'l Cuisine		7 7 7 5 5 5	4 4 4 2 2 2	8 8 8 8 8 8
<b>Total</b>			<b>36</b>		
<b>TOTAL CREDIT HOURS REQUIRED FOR COMPLETION</b>			<b>71</b>		