

# CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE

## Doña Ana Community College 2022-2023 Catalog (78-79 credits)

NOTE: Students must earn a final grade of C- or better in all designated CHEF courses and Major Requirements and achieve a cumulative grade-point average of at least 2.0. A grade of C- or better is required in ENGL 1110G Composition I and designated Mathematics courses.

Students must complete all University degree requirements, which include: General Education requirements and elective credits to total at least 78-79 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
<b>General Education</b>		
<i>Select one course from four of the following six content areas for a total of 12-14 credits<sup>1, 2</sup></i>		12-14
This degree requires courses from Areas I, II, IV, and VI; students need to take ONE additional course to complete the General Education requirements.		
Area I: Communications - English Composition Level 1		
ENGL 1110G	Composition I <sup>3, 4</sup>	
Area II: Mathematics		
MATH 1130G	Survey of Mathematics <sup>5</sup>	
Area IV: Social/Behavioral Sciences		
ECON 1110G	Survey of Economics	
Area VI: Creative and Fine Arts		
ARTS 1145G	Visual Concepts	
<i>General Education Elective<sup>2</sup></i>		3-4
<b>Core Requirements (21 Credits)</b>		
BMGT 240	Human Relations	3
CHEF 101	Culinary Arts Kitchen Orientation <sup>3, 4</sup>	3
HOST 201	Introduction to Hospitality Industry <sup>3</sup>	3
CHEF 165	Math for Kitchen Operations <sup>3</sup>	3
BMGT 201	Work Readiness and Preparation	3
OATS 215	Spreadsheet Applications	3
or OECS 215	Spreadsheet Applications	
OATS 105	Business English	3
<b>Major Requirements (36 Credits)</b>		
HOST 203	Hospitality Operations Cost Control <sup>4</sup>	3
HOST 208	Hospitality Supervision <sup>4</sup>	3
HOST 214	Purchasing and Kitchen Management <sup>4</sup>	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations <sup>3, 4</sup>	3
CHEF 233	Culinary Arts Fundamentals I <sup>4</sup>	4
CHEF 234	Culinary Arts Fundamentals II <sup>4</sup>	4
CHEF 235	Advanced Culinary Arts I <sup>4</sup>	4
CHEF 236	Advanced Culinary Arts II <sup>4</sup>	4
CHEF 240	Baking Fundamentals I <sup>4</sup>	4
<b>Electives, to bring the total credits to 75</b>		

Select a minimum of 9 credits from any CHEF courses not listed above.	9
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<b>Total Credits</b>	<b>78-79</b>
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1

Each course selected must be from a different area and students cannot take multiple courses in the same area.

2

See the General Education (<http://catalogs.nmsu.edu/dona-ana/general-education-and-transfer-options/transfer-new-mexico-institutions/>) section of the catalog for a full list of courses.

3

Courses are identical to those offered at New Mexico State University Las Cruces (main) Campus.

4

A grade of C- or better is required.

5

MATH 1130G Survey of Mathematics is required for the degree but students may need to take any prerequisites needed to enter MATH 1130G first.

### (78-79 credits)

#### A Suggested Plan of Study

The contents of this roadmap may vary depending on initial student placement in mathematics and English. This is only a suggested plan of study for students, and is not intended as a contract. Individual student academic plans may vary. Please contact your academic advisor to create a plan that works for you. Course availability may vary from fall to spring semester and may be subject to modification or change.

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Students must complete all University degree requirements, which include: General Education requirements and elective credits to total at least 78 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

<b>Semester 1</b>		<b>Credits</b>
BMGT 201	Work Readiness and Preparation	3
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3
HOST 201	Introduction to Hospitality Industry	3
OATS 215	Spreadsheet Applications	3
or OECS 215	or Spreadsheet Applications	
<b>Credits</b>		<b>15</b>
<b>Semester 2</b>		
ENGL 1110G	Composition I	4
CHEF 233	Culinary Arts Fundamentals I	4
CHEF 240	Baking Fundamentals I	4
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3
<b>Credits</b>		<b>15</b>
<b>Semester 3</b>		
BMGT 240	Human Relations	3
CHEF 234	Culinary Arts Fundamentals II	4

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HOST 203	Hospitality Operations Cost Control	3
HOST 208	Hospitality Supervision	3
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3
<b>Credits</b>		<b>16</b>
<b>Semester 4</b>		
CHEF 235	Advanced Culinary Arts I	4
HOST 214	Purchasing and Kitchen Management	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
OATS 105	Business English	3
CHEF Approved Elective - Any CHEF course not listed in requirements may be used.		3
<b>Credits</b>		<b>16</b>
<b>Semester 5</b>		
MATH 1130G	Survey of Mathematics	3
ECON 1110G	Survey of Economics	3
ARTS 1145G	Visual Concepts	3
CHEF 236	Advanced Culinary Arts II	4
General Education Elective - Choose one course from the NM General Education Requirements in the NMSU/DACC Catalog.		3-4
<b>Credits</b>		<b>16-17</b>
<b>Total Credits</b>		<b>78-79</b>