

CULINARY ARTS - ASSOCIATE OF APPLIED SCIENCE

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
Credits		16-17
Total Credits		78-79

(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.

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 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.

Semester 1		Credits
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 or OECS 215	Spreadsheet Applications or Spreadsheet Applications	3
Credits		15
Semester 2		
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
Credits		15
Semester 3		
BMGT 240	Human Relations	3
CHEF 234	Culinary Arts Fundamentals II	4
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
Credits		16
Semester 4		
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
Credits		16
Semester 5		
MATH 1130G	Survey of Mathematics	3
ECON 1110G	Survey of Economics	3