

Associate of Applied Science: Culinary Arts



FIRST QUARTER

COURSE	TITLE	CR
CARTS 101	INTRO CULINARY ARTS	6
CARTS 154	SERVSAFE SANITATION	3
CARTS 155	NUTRITION	3
CARTS 105	GARDE MANGER I	1
	GEN ED - see advisor	5
TOTAL CREDITS		18

FOURTH QUARTER

COURSE	TITLE	CR
CARTS 201	MENU DEVELOPMENT	2
CARTS 202	PROTEIN IDENTIFICATION/UTIL	3
CARTS 250	CATERING/BANQUETS	6
CARTS 104	CUSTOMER SERVICE	3
CARTS 252	REGIONAL CUISINE OF N AMERICA	4
TOTAL CREDITS		18

SECOND QUARTER

COURSE	TITLE	CR
CARTS 106	BREAKFAST SERVICE	2
CARTS 111	INTRO TO BAKING	5
CARTS 150	COOKING TECHNIQUES	6
CARTS 151	COOKING TECHNIQUES II	6
TOTAL CREDITS		19

FIFTH QUARTER

COURSE	TITLE	CR
CARTS 258	GARDE MANAGER II	5
CARTS 204	PASTRIES & PLATED DESSERTS	5
CARTS 253	SUSTAINABILITY/ORGANIC FOOD	4
CARTS 254	MODERN BREAD TECHNIQUES	3
	GEN ED - see advisor	5
TOTAL CREDITS		22

THIRD QUARTER

COURSE	TITLE	CR
CARTS 152	INTRO TO FOOD TRUCK	5
CARTS 153	MOBILE FOOD OPERATIONS	6
CARTS 112	ADV COOKING TECHNIQUES	5
	GEN ED - see advisor	5
TOTAL CREDITS		21

SIXTH QUARTER

COURSE	TITLE	CR
CARTS 255	CULINARY TRENDS	2
CARTS 256	INTRO MANAGEMENT	4
CARTS 257	CULINARY FLAVOR PROFILES	5
CARTS 211	STUDENT PRACTICAL	5
CARTS 213	WINE AND SPIRITS	4
TOTAL CREDITS		20

*This program is accredited by: American Culinary Federation (ACF)

TOTAL CREDITS 118

Apply for credential(s) during your final quarter