

• **Associate of Applied Science (AAS) 118 Credits**

**FIRST QUARTER**

COURSE	TITLE	CR
CARTS101	Introduction to Culinary Arts	6
CARTS154	ServSafe Sanitation	3
CARTS155	Nutrition	3
CARTS104	Customer Service	3
CARTS105	Garde Manger I	1
<b>GENED</b>	<b>ENGL or MATH</b>	<b>5</b>

**TOTAL CREDITS 21**

**SECOND QUARTER**

COURSE	TITLE	CR
CARTS106	Breakfast Service	2
CARTS111	Introduction to Baking	5
CARTS150	Cooking Techniques	6
CARTS151	Cooking Techniques II	6
<b>GENED</b>	<b>MATH or ENGL</b>	<b>5</b>

**TOTAL CREDITS 24**

**THIRD QUARTER**

COURSE	TITLE	CR
CARTS152	Introduction to Food Truck	5
CARTS153	Mobile Food Operations	6
CARTS112	Advanced Cooking Techniques	5
<b>GENED</b>	<b>MATH or ENGL</b>	<b>5</b>

**TOTAL CREDITS 21**

**FOURTH QUARTER**

COURSE	TITLE	CR
CARTS201	Menu Development	2
CARTS202	Protein Ident./Utilization	3
CARTS250	Catering/Banquets	6
CARTS252	Regional Cuisine of N. America	4
<b>GENED</b>	<b>If not already taken</b>	

**TOTAL CREDITS 15**

**FIFTH QUARTER**

COURSE	TITLE	CR
CARTS258	Garde Manger II	5
CARTS204	Pastries & Plated Desserts	5
CARTS253	Sustainability/Organic Food	4
CARTS254	Modern Bread Techniques	3
<b>GENED</b>	<b>If not already taken</b>	

**TOTAL CREDITS 17**

**SIXTH QUARTER**

COURSE	TITLE	CR
CARTS255	Culinary Trends	2
CARTS256	Introduction to Management	4
CARTS257	Culinary Flavor Profiles	5
CARTS211	Student Practical	5
CARTS213	Wine and Spirits	4
<b>GENED</b>	<b>If not already taken</b>	

**TOTAL CREDITS 20**

• **Certificate of Training – Hospitality Line Cook (CoT) 32 Credits**

**FIRST QUARTER**

COURSE	TITLE	CR
CARTS101	Introduction to Culinary Arts	6
CARTS104	Customer Service	3
CARTS105	Garde Manger I	1
CARTS154	ServSafe Sanitation	3

**TOTAL CREDITS 13**

**SECOND QUARTER**

COURSE	TITLE	CR
CARTS106	Breakfast Service	2
CARTS111	Introduction to Baking	5
CARTS150	Cooking Techniques	6
CARTS151	Cooking Techniques II	6

**TOTAL CREDITS 19**