Culinary Arts and Hospitality, AAS
Roadmap

The following course sequence leads to completion of the Culinary Arts and Hospitality AAS degree.

Late Summer* (Year 1)	Fall Semester (Year 1)	Spring Semester (Year 1)
CAH F101 Introduction to the Culinary Field (3)*	CAH F140 Culinary I – Principles and Techniques (4)	CAH F141 Culinary II – Stocks, Soups and Sauces (4)***
CAH F150 Food Service Sanitation (1)*	CAH F146 Introduction to Baking and Pastry (4)	CAH F154 Food and Beverage Service (2)
	CAH F160 Principles of Nutrition (2)	CAH F230 Menu Planning (1)
	CAH F255 Human Resources and Supervision in Hospitality (3)	CAH F248 Intermediate Baking and Pastry (4)
	CAH F176 Heart Healthy and Diabetic Cooking (2)	CAH F256 Restaurant & Hospitality Cost Management (2)
		ENGL F111X (3)
* CAH F101 and CAH F150 courses are offered two weeks prior to the start of the Fall semester.		
	Fall Semester (Year 2)	**Spring Semester (Year 2)**
	CAH F175 Protein Fabrication (3)	CAH F199 Culinary Arts Externship (2)
	CAH F242 Culinary III Vegetables and Starches(4)	CAH F243 Culinary IV À la Carte Cookery (4)
	CAH F253 Storeroom Purchasing and Receiving (2)	CAH F250 Garde Manger (4)
	ABUS F155 Business Math (3)	COMM F131X or F141X (3)
	ABUS F271 Business Communications (3)	