



**2006 – 07 PETITION/PROGRAM SHEET**  
**Degree: Associate of Applied Science**  
**Major: Culinary Arts**  
[www.mesastate.edu/wccc/cul.htm](http://www.mesastate.edu/wccc/cul.htm)

**About This Emphasis . . .**

Students in the Colorado Culinary Academy learn cooking and baking from scratch, dining room management, menu planning, food service supervision, cost controls, purchasing, marketing and computer applications for food service. The curriculum meets requirements of the American Culinary Federation and includes National Restaurant Association Professional Management Development courses.

**POLICIES:**

1. It is your responsibility to determine whether you have met the requirements for your degree. Please see the MSC Catalog for a complete list of graduation requirements.
2. You must turn in your "Intent to Graduate" form to the Registrar's Office **by September 15 if you plan to graduate the following May, and by February 15 if you plan to graduate the following December.**
3. This program sheet must be submitted with your graduation planning sheet to your advisor during the **semester prior to the semester of graduation, no later than October 1 for spring graduates, no later than March 1 for fall graduates.**
4. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the WCCC Director of Instruction for signature.
5. Finally, the WCCC Director of Instruction or the department administrative assistant will take the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
6. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your "Intent to Graduate" does not automatically move to a later graduation date.
7. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).

**NAME:** \_\_\_\_\_ **STUDENT ID #** \_\_\_\_\_

**LOCAL ADDRESS AND PHONE NUMBER:** \_\_\_\_\_

\_\_\_\_\_ ( ) \_\_\_\_\_

I, (Signature) \_\_\_\_\_, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I further certify that the grade listed for those courses is the final course grade received except for the courses in which I am currently enrolled and the courses which I complete next semester. I have indicated the semester in which I will complete these courses.

\_\_\_\_\_  
Signature of Advisor \_\_\_\_\_ 20\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of WCCC Director of Instruction \_\_\_\_\_ 20\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Registrar \_\_\_\_\_ 20\_\_\_\_\_  
Date

- A cumulative grade point average of 2.0 or higher must be maintained for all courses taken and a “C” or better must be achieved in each course which comprises the area of emphasis or specialization for CUAR.
- It is recommended that students work closely with a faculty advisor when selecting appropriate courses and scheduling classes.

**GENERAL EDUCATION** (18 Semester Hours)

Course	No.	Credit	Grade	Term	Year	Trns/Subs
<b>English</b> (6 semester hours)						
ENGL	<u>111</u>	<u>3</u>	_____	_____	_____	_____
ENGL	<u>112</u>	<u>3</u>	_____	_____	_____	_____

Course	No.	Credit	Grade	Term	Year	Trns/Subs
<b>Social and Behavioral Science, Humanities or Selected Speech Courses</b> (6 semester hours)						
_____	_____	<u>3</u>	_____	_____	_____	_____
_____	_____	<u>3</u>	_____	_____	_____	_____

<b>Mathematics - MATH 113 or UTEC 107</b> (4 semester hours)						
_____	_____	<u>4</u>	_____	_____	_____	_____

<b>Kinesiology</b> (2 semester hours)						
KINE/HPWA	<u>100</u>	<u>1</u>	_____	_____	_____	_____
KINA/HPWE	_____	<u>1</u>	_____	_____	_____	_____

See the M.S.C. catalog for the list of approved KINA/HPWE/Selected DANC courses.

**Associate of Applied Science: Culinary Arts** (54 Semester Hours)

Course	No.	Credit	Grade	Term	Year	Trns/Subs
CUAR	<u>121</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>122</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>123</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>124</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>131</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>132</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>133</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>134</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>136</u>	<u>2</u>	_____	_____	_____	_____
CUAR	<u>138</u>	<u>4</u>	_____	_____	_____	_____
CUAR	<u>141</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>142</u>	<u>1</u>	_____	_____	_____	_____

Course	No.	Credit	Grade	Term	Year	Trns/Subs
CUAR	<u>143</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>144</u>	<u>1</u>	_____	_____	_____	_____
CUAR	<u>155</u>	<u>2</u>	_____	_____	_____	_____
CUAR	<u>156</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>157</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>161</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>162</u>	<u>4</u>	_____	_____	_____	_____
CUAR	<u>165</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>233</u>	<u>4</u>	_____	_____	_____	_____
CUAR	<u>255</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>256</u>	<u>3</u>	_____	_____	_____	_____
CUAR	<u>299</u>	<u>8</u>	_____	_____	_____	_____

**GENERAL EDUCATION** (18 Semester Hours)

**English – 6 Semester Hours**  
ENGL 111 and ENGL 112

**Mathematics – 4 semester hours**  
UTEC 107 or MATH 113

**Social and Behavioral Science, Humanities, or Selected Speech Courses – 6 semester hours** (See current MSC catalog for the approved list of courses that fulfill this requirement.)

**Kinesiology – 2 semester hours**  
KINE/HPWA 100 and one KINA/HPWE/Selected DANC courses

**Associate of Applied Science in Culinary Arts (54 Semester Hours)**

CUAR 121 Introduction to Food Production  
CUAR 122 Introduction to Hot Foods  
CUAR 123 Introduction to Garde Manger  
CUAR 124 Food Production Applications  
CUAR 131 Vegetables, Starches, Pastas, Breakfast and Short Order Cookery  
CUAR 132 Center of the Plate: Meat  
CUAR 133 Center of the Plate: Poultry, Fish  
CUAR 134 Food Production Applications II  
CUAR 136 Beverage Management  
CUAR 138 Dining Room Management  
CUAR 141 Basic Baking Principles and Ingredients  
CUAR 142 Basic Yeast-Raised Products and Quick Breads  
CUAR 143 Cakes, Pies and Pastries, Cookies  
CUAR 144 Baking Applications  
CUAR 155 Applied Food Service Sanitation  
CUAR 156 Nutrition for the Food Service Worker  
CUAR 157 Menu Planning  
CUAR 161 Cost Controls  
CUAR 162 Cost, Purchasing, Pricing  
CUAR 165 Computer Applications in the Food Service Industry  
CUAR 233 Advanced Line Preparation/Cookery  
CUAR 255 Food Service Supervision  
CUAR 256 Food Service Marketing  
CUAR 299 Internship

Additional expenses – Students in Culinary Arts maybe required to purchase approximately \$400.00 in cooking tools and approximately \$80.00 in uniforms. This does not include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

## SUGGESTED COURSE SEQUENCING FOR THE ASSOCIATE OF APPLIED SCIENCE WITH A MAJOR IN CULINARY ARTS

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student's responsibility to meet with their advisor and check the 2 year course matrix on the Mesa State website for course availability.

### Freshman Year

First Semester	Hours	Second Semester	Hours
CUAR 121	1	UTEC 107	Math for Technology <b>or</b>
CUAR 122	1	MATH 113	College Algebra 4
CUAR 123	1	CUAR 157	Menu Planning 3
CUAR 124	1	CUAR 156	Nutrition for Food Service 3
CUAR 131	1	ENGL 112	English Composition 3
CUAR 132	1	General Education Soc/Beh. Sci, Humanities, or Speech	3
CUAR 133	1	KINA/HPWE	Activity 1
CUAR 134	1	KINE/HPWA 100	Health and Wellness <u>1</u>
CUAR 141	1		18
CUAR 142	1		
CUAR 143	1		
CUAR 144	1		
CUAR 155	2		
ENGL 111	<u>3</u>		
	17		

### Sophomore Year

Third Semester	Hours	Fourth Semester	Hours
CUAR 138	4	CUAR 136	Beverage Management 2
CUAR 162	4	CUAR 161	Cost Controls 3
CUAR 233	4	CUAR 165	Computer Applications in Food Service 3
CUAR 256	3	CUAR 255	Food Service Supervision 3
CUAR 299	<u>4</u>	General Education Soc/Beh. Sci, Humanities, or Speech	3
	19	CUAR 299	Internship <u>4</u>
			18