



2013-2014 PETITION/PROGRAM SHEET
Degree: Associate of Applied Science
Major: Culinary Arts

About This Major . . .

Students in the culinary arts program learn the fundamental skills and techniques needed to succeed in the professional kitchen. Areas of study include; safety and sanitation, nutrition, food preparation, baking, dining room management, wine and spirits, hospitality supervision, cost controls, and purchasing. Students choose from elective courses in garde manger, international cuisine, techniques of competition, or an on the job internship. The curriculum meets the requirements of the American Culinary Federation. Upon completion of the program, students will be prepared for an entry-level position in the broad and expanding hospitality industry, as well as prepared to continue for advanced study in the Bachelor of Applied Science in Hospitality Management.

For more information on what you can do with this major, go to <http://www.coloradomesa.edu/wccc/programs.html>

POLICIES:

1. It is your responsibility to determine whether you have met the requirements for your degree. Please see the CMU 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 Department Head for signature.
5. Finally, the Department Head 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 Date 20

Signature of Department Head Date 20

Signature of Registrar Date 20

Students should work closely with a faculty advisor when selecting and scheduling courses prior to registration.

Degree Requirements:

- Minimum 65 semester hours total (A minimum of 16 taken at CMU in no fewer than two semesters)
- 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 coursework toward major content area.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- A student must follow the CMU graduation requirements either from 1) the program sheet for the major in effect at the time the student officially declares a major; or 2) a program sheet for the major approved for a year subsequent to the year during which the student officially declares the major and is approved for the student by the department head. Because a program may have requirements specific to the degree, the student should check with the faculty advisor for additional criteria. It is the student's responsibility to be aware of, and follow, all requirements for the degree being pursued. Any exceptions or substitutions must be approved by the student's faculty advisor and Department Head.
- When filling out the program sheet a course can be used only once.
- See the "Undergraduate Graduation Requirements" in the catalog for additional graduation information.

GENERAL EDUCATION REQUIREMENTS (Minimum 15 semester Hours) See the current catalog for a list of courses that fulfill the requirements below. If a course is on the general education list of options and a requirement for your major, you must use it to fulfill the major requirement and make a different selection within the general education requirement.

Course No	Title	Sem.hrs	Grade	Term/Trns
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Communication (6 semester hours)

ENGL 111	English Composition	3	_____	_____
ENGL 112	English Composition	3	_____	_____

-OR-

ENGL 111	English Composition <u>and</u>	3	_____	_____
SPCH 101	Interpersonal Communication <u>or</u>	3	_____	_____
SPCH 102	Speechmaking	3	_____	_____

Mathematics: (Minimum 3 semester hours) **Minimum MATH 107** Career Mathematics or higher

_____	_____	3	_____	_____
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Social Sciences, Natural Science, Fine Arts or Humanities or

Selected Applied Studies Courses* (Minimum 6 semester hours)

_____	_____	3	_____	_____
_____	_____	3	_____	_____

OTHER LOWER DIVISION REQUIREMENTS

Course No	Title	Sem.hrs	Grade	Term/Trns
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Wellness (2 semester hours)

KINE 100	Health and Wellness	1	_____	_____
KINA 1	_____	1	_____	_____

ASSOCIATE OF APPLIED SCIENCE: CULINARY ARTS REQUIREMENTS

(48 semester hours)

Core Classes

CUAR 100	Culinary Fundamentals	3	_____	_____
CUAR 101	Food Safety and Sanitation	2	_____	_____
CUAR 120	Wine and Spirits	2	_____	_____
CUAR 125	Introduction to Foods	4	_____	_____
CUAR 129	Center of the Plate	4	_____	_____

CUAR 145	Introduction to Baking	4	_____	_____
CUAR 156	Nutrition for the Hospitality Professional	3	_____	_____

CUAR 190	Dining Room Management	4	_____	_____
CUAR 233	Advanced Line Prep & Cookery	4	_____	_____
CUAR 255	Supervision in the Hospitality Industry	3	_____	_____

CUAR 261	Cost Controls	3	_____	_____
CUAR 262	Purchasing for the Hospitality Industry	3	_____	_____

CISB 101	Business Info Technology	3	_____	_____
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CUAR Electives		6	_____	_____
CUAR _____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____

Electives

Choose 6 semester hours from the list below

CUAR 245	International Cuisine	3	_____	_____
CUAR 251	Advanced Garde Manger	3	_____	_____

CUAR 271	Techniques of Culinary Competition – hot food	3	_____	_____
CUAR 272	Techniques of Culinary Competition – cold food	3	_____	_____
CUAR 281	Internship (1-6)		_____	_____

Additional expenses – Students in Culinary Arts may be required to purchase or have cooking tools and appropriate chef's clothing. This does not include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

*Please see your advisor for requirements specific to this program.

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 the assigned advisor and check the 2 year course matrix on the Colorado Mesa website for course availability.

Freshman Year

First Semester		Hours	Second Semester		Hours
CUAR 100	Culinary Program Fundamentals	3	MATH107	Career Math	3
CUAR 101	Food Safety and Sanitation	2	CUAR 145	Introduction to Baking	4
CUAR 125	Introduction to Foods	4	CUAR 156	Nutrition for the Hospitality Professional	3
CUAR 129	Center of the Plate	4	ENGL 112	English Composition or SPCH 101/102	3
ENGL 111	English Composition	<u>3</u>	KINA	Activity	1
		16	KINE 100	Health and Wellness	<u>1</u>
					15

Sophomore Year

Third Semester		Hours	Fourth Semester		Hours
CUAR 120	Wine and Spirits	2	CUAR 190	Dining Room Management	4
CUAR 262	Purchasing for the Hospitality Industry	3	CUAR 233	Advanced Line Prep and Cookery	4
CISB 101	Business Information Technology	3	CUAR 261	Cost Controls	3
History, Humanities, Social and Behavioral Sciences		3	CUAR 255	Supervision in the Hospitality Industry	3
CUAR Electives		<u>6</u>	History, Humanities, Social and Behavioral Sciences		<u>3</u>
		17			17