



**2015 - 2016 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>

All CMU associate graduates are expected to demonstrate proficiency in critical thinking, communication fluency, quantitative fluency, and specialized knowledge/applied learning. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Use information on an assigned topic to address a course or discipline related question or a question of practice in a workplace setting. (Applied Learning)
2. Apply appropriate mathematical concepts to the field of culinary arts as a basis for menu planning, purchasing and recipe conversion. (Quantitative Fluency)
3. Evaluate strategies for production and sales of food products, identify, formulate, and assess a variety of food products. (Critical Thinking/ Specialized Knowledge)
4. Interact with customers in dining room to present and explain the menu, the ingredients, and the cooking and baking methods, using best marketing practices while meeting the need of the customer. (Applied Learning/ Communication Fluency)

**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 have read and understand the policies listed on the last page of this 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\_\_

**DEGREE REQUIREMENTS:**

- Minimum 66 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.

**ESSENTIAL LEARNING 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 Essential Learning 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 Essential Learning requirement. The Essential Learning capstone course and co-requisite Essential Speech course (required for bachelor’s degrees) cannot be used as options for the below requirements.

| Course No  | Title                                 | Sem.hrs | Grade | Term/Trns |
|--|---------------------------------------|---------|-------|-----------|
| <b>Communication</b> (6 semester hours)  |                                       |         |       |           |
| ENGL 111   | English Composition                   | 3       | _____ | _____     |
| ENGL 112   | English Composition                   | 3       | _____ | _____     |
| <b>-OR-</b>  |                                       |         |       |           |
| ENGL 111   | English Composition <u>and</u>        | 3       | _____ | _____     |
| SPCH 101   | Interpersonal Communication <u>or</u> | 3       | _____ | _____     |
| SPCH 102   | Speechmaking                          | 3       | _____ | _____     |
| <b>Mathematics:</b> (Minimum 3 semester hours) Minimum MATH 107 Career Mathematics or higher |                                       |         |       |           |
| _____  | _____                                 | 3       | _____ | _____     |
| <b>Social Sciences, Natural Science, Fine Arts or Humanities</b> (Minimum 6 semester hours)  |                                       |         |       |           |
| _____  | _____                                 | 3       | _____ | _____     |
| _____  | _____                                 | 3       | _____ | _____     |

| Course No                                      | Title               | Sem.hrs | Grade | Term/Trns |
|--|---------------------|---------|-------|-----------|
| <b>WELLNESS REQUIREMENT</b> (2 semester hours) |                     |         |       |           |
| KINE 100                                       | Health and Wellness | 1       | _____ | _____     |
| KINA 1   | _____               | 1       | _____ | _____     |

**ASSOCIATE OF APPLIED SCIENCE: CULINARY ARTS REQUIREMENTS**  
(49 semester hours)

| <b>Core Classes</b> |  |       |       |       |
|---------------------|--|-------|-------|-------|
| CUAR 100            | Culinary Fundamentals                      | 3     | _____ | _____ |
| CUAR 101            | Food Safety and Sanitation                 | 2     | _____ | _____ |
| CUAR 115            | Intro to Sustainable Cuisine               | 3     | _____ | _____ |
| 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 179            | Wines, Spirits, Beers                      | 3     | _____ | _____ |
| CUAR 190            | Dining Room Management                     | 4     | _____ | _____ |
| CUAR 233            | Advanced Line Prep & Cookery               | 4     | _____ | _____ |
| CUAR 255            | Supervision in the Hospitality Industry    | 3     | _____ | _____ |
| CUAR 262            | Purchasing for the Hospitality Industry    | 3     | _____ | _____ |
| CISB 101            | Business Info Technology                   |       | _____ | _____ |
| <b>OR</b>           |  |       |       |       |
| OFAD 118            | Intro to PC Application                    | 3     | _____ | _____ |
| 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 261 Cost Controls 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 125 Introduction to Foods         | 4        |
| CUAR 115 Intro to Sustainable Cuisine  | 3        | CUAR 129 Center of the Plate           | 4        |
| CUAR 145 Introduction to Baking        | 4        | ENGL 112 English Composition <b>OR</b> |          |
| ENGL 111 English Composition           | <u>3</u> | SPCH 101/102                           | 3        |
|  | 15       | KINA Activity                          | 1        |
|  |          | KINE 100 Health and Wellness           | <u>1</u> |
|  |          |  | 16       |

### Sophomore Year

| Third Semester                                      | Hours    | Fourth Semester                                     | Hours    |
|---|----------|---|----------|
| CUAR 156 Nutrition for the Hospitality Professional | 3        | CUAR 190 Dining Room Management                     | 4        |
| CUAR 179 Wine, Spirits and Beers                    | 3        | CUAR 233 Advanced Line Prep and Cookery             | 4        |
| CUAR 262 Purchasing for the Hospitality Industry    | 3        | CUAR 255 Supervision in the Hospitality Industry    | 3        |
| History, Humanities, Social and Behavioral Sciences | 3        | CISB 101 Business Information Technology <b>OR</b>  |          |
| CUAR Electives                                      | <u>6</u> | OFAD 118 Intro to PC Applications                   | 3        |
|   | 18       | History, Humanities, Social and Behavioral Sciences | <u>3</u> |
|   |          |   | 17       |

#### POLICIES:

1. Please see the catalog for a complete list of graduation requirements.
2. 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**. 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. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the Department Head for signature. Finally, the Department Head will submit the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
4. 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.
5. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).