



2018-2019 PROGRAM REQUIREMENTS

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)

Advising Process and DegreeWorks

This document is intended for informational purposes to help determine what courses and associated requirements are needed to earn a degree. The suggested course sequencing outlines how students could finish degree requirements. Some courses are critical to complete in specific semesters, while others may be moved around. Meeting with an academic advisor is essential in planning courses and altering the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended degree(s).

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a degree and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

Graduation Process

Students must complete the following in the first two months of the semester prior to completing their degree requirements:

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.

INSTITUTIONAL DEGREE REQUIREMENTS

The following institutional degree requirements apply to all CMU/WCCC Associate of Applied Science (AAS) degrees. Specific programs may have different requirements that must be met in addition to institutional requirements.

- 60 semester hours minimum.
- Students must complete a minimum of 15 of the final 30 semester hours of credit at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A course may only be used to fulfill one requirement for each degree/certificate.
- No more than six semester hours of independent study courses can be used toward the degree.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed 20 semester credit hours for an AAS degree.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Degree Requirements.
- The Catalog Year determines which program sheet and degree requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

PROGRAM-SPECIFIC DEGREE REQUIREMENTS

- 63 semester hours total for the AAS, Culinary Arts.
- A "C" or better must be achieved in coursework toward major content area.
- 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.

ESSENTIAL LEARNING REQUIREMENTS (15 semester hours)

See the current catalog for a list of courses that fulfill the requirements below. If a course is an Essential Learning option and a requirement for your major, you must use it to fulfill the major requirement and make a different selection for the Essential Learning requirement.

Communication (6 semester hours)

- ENGL 111 - English Composition (3)
- Select one of the following courses:
 - ENGL 112 - English Composition (3)
 - SPCH 101 - Interpersonal Communication (3)
 - SPCH 102 - Speechmaking (3)

Mathematics (3 semester hours)

- MATH 107 - Career Math (3) or higher

Other Essential Learning Core Courses (6 semester hours)

- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)

OTHER LOWER-DIVISION REQUIREMENTS

Wellness Requirement (2 semester hours)

- KINE 100 - Health and Wellness (1)
- Select one Activity course (1)

AAS: CULINARY ARTS (46 semester hours, must earn a grade of "C" or better in each course.)

Core Classes (40 semester hours)

- CUAR 101 - Food Safety and Sanitation (2)
- CUAR 115 - Introduction 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, Beer (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)
- One of the following:
 - CISB 101 - Business Information Technology (3)
 - ABUS 257 - Managing Office Technology I (3)

Restricted Electives (6 semester hours)

Choose 6 semester hours from the list below.

- CUAR 220 - Fundamentals of Healthy Cooking (3)
- CUAR 245 - International Cuisine (3)
- CUAR 251 - Advanced Garde Manger and Hor D'Oeuvres (3)
- CUAR 261 - Cost Control (3)
- CUAR 271 - Techniques of Culinary Competition - Hot Food (3)
- CUAR 272 - Techniques of Culinary Competition - Cold Food (3)
- CUAR 281 - Internship (1-6)

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SUGGESTED COURSE SEQUENCING

Freshman Year, Fall Semester: 17 credits

- CUAR 101 - Food Safety and Sanitation (2)
- CUAR 115 – Introduction to Sustainable Cuisine (3)
- CUAR 125 - Introduction to Food (4)
- CUAR 129 - Center of the Plate (4)
- CUAR 145 – Intro to Baking (4)

Freshman Year, Spring Semester: 17 credits

- CUAR 156 - Nutrition for the Hospitality Professional (3)
 - CUAR 190 - Dining Room Management (4)
 - CUAR 233 - Advanced Line Prep and Cookery (4)
 - CUAR 179 - Wine, Sprints and Beer (3)
 - Restricted Elective (3)
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Sophomore Year, Fall Semester: 15 credits

- CUAR 255 - Supervision in the Hospitality Industry (3)
- CUAR 262 - Purchasing for the Hospitality Industry (3)
- ENGL 111 - English Composition (3)
- MATH 107 - Career Math (3)
- Restricted Elective (3)

Sophomore Year, Spring Semester: 14 credits

- KINE 100 - Health and Wellness (1)
 - KINE Activity (1)
 - ENGL 112 - English Composition (3) or SPCH 101 - Interpersonal Communication (3) or SPCH 102 - Speechmaking (3)
 - CISB 101 - Business Information Technology (3) or ABUS 257 – Managing Office Technology I
 - Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
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