CULINARY ARTS TECHNOLOGY

Special admission requirements:

A recommended minimum ACT composite of 14.

Freshman Year

First Semester	Hrs.	Second Semester	Hrs.
CUT 1113 Culinary Principles I	3	CUT 1123 Culinary Principles II	3
CUT 1153 Introduction to Culinary Arts	3	CUT 1133 Principles of Baking	3
		CUT 2223 Menu Planning	3
HRT 1213 Sanitation and Safety	3	CUT 1513 Garde Manger	3
CUT 2243 Dining Room Management	3	SPT 1113 Public Speaking	3
ENG 1113 English Composition I	3		15
	15		

Sophomore Year

First Semester	Hrs.	Second Semester	Hrs.
CUT 2313 American Regional Cuisine	3	HRT 2623 Hospitality Human Resource Management	3
HRT 1223 Restaurant & Catering Operations	3	CUT 2926 Supervised Work Experience In Culinary Arts Tech.	6
HRT 2713 Marketing Hospitality Services OR			
MMT 1113 Principles of Marketing	3	Approved Social/Behavorial Science Elective	3
CUT 2423 International Cuisine	3	Approved Humanities/Fine Arts Elective	3
Approved Math/Science with Lab Elective	3/4		15
	15/16		

Completion Award: Career Certificate (2 semesters)

Technical Certificate (4 semesters)

Associate in Applied Science (4 semesters)