



Hospitality Management Culinary Arts AAS



ACADEMIC MAP

This program is not designed to transfer. 2018-2019



FIRST SEMESTER	Notes	Credits	MC
<input type="checkbox"/> CULA1200 Sanitation and Safety	Coreq: CULA1320	2	
<input type="checkbox"/> CULA1320 Culinary Fundamentals I		3	
<input type="checkbox"/> CULA1305 Nutrition for Culinary Arts		3	
<input type="checkbox"/> ENGL1010 English Comp I		3	
<input type="checkbox"/> CULA2310 Food and Beverage Mgmt		3	
<input type="checkbox"/> ACCT1010 Principles of Accounting I		3	

2 SEMESTER CREDITS 17

SECOND SEMESTER	Notes	Credits	MC
<input type="checkbox"/> CULA1325 Culinary II Fabrication	Prereq: CULA1200, 1305 & 1320	3	
<input type="checkbox"/> COMM2025 Fund of Comm		3	
<input type="checkbox"/> HMGT1130 Supervision in the Hospitality		3	
<input type="checkbox"/> CULA1330 Intro to Garde Manger	Prereq: CULA1200,1305,1320,1325	3	
<input type="checkbox"/> INFS1010 Computer Applications		3	

3 SEMESTER CREDITS 15

THIRD SEMESTER	Notes	Credits	MC
<input type="checkbox"/> CULA2353 Professional Catering	Prereq: CULA1200,1305,1320,1325	3	
<input type="checkbox"/> CULA2475 Purchasing and Cost Control		3	
<input type="checkbox"/> CULA1310 Fundamentals of Baking	Prereq: CULA1200,1305,1320,1325	3	
<input type="checkbox"/> CULA2180 Culinary Internship I	Prereq: CULA1200,1305,1320,1325	1	
<input type="checkbox"/> PICK ONE: Humanities/Fine Art		3	

4 SEMESTER CREDITS 13

FOURTH SEMESTER	Notes	Credits	MC
<input type="checkbox"/> CULA2390 Culinary Capstone Final Prod	Prereq: CULA1200,1305,1310,1320,1325,1330,2350,2475	3	
<input type="checkbox"/> MATH1530 Intro Statistics		3	
<input type="checkbox"/> CULA2355 Introduction to Ice		3	
<input type="checkbox"/> BUSN2330 Principles of Management-		3	
<input type="checkbox"/> PICK ONE: Social/Behavioral Sciences		3	

To stay on track, these courses must be taken in order. **SEMESTER CREDITS 15**
PROGRAM CREDITS 60



Milestone Courses

Based on prior students' experience, students who do well in these courses are more likely to graduate on time in this program.

This program is accredited by the American Culinary Federation (ACF) Education Foundation. This means that students are eligible for Certified Culinerian designation upon graduation.

General Advising Notes

This program actively participates in community service learning activities throughout the year.

ENGL1010 and ENGL0810
ACAD1100 and READ0810
MATH0530 and MATH1530

Helpful Hints

15 to FINISH

Take 15 credit hours a semester to finish your degree in two years.

Culinary classes require the following materials: cook's uniform (chef's coat, hat, pants and approved footwear), knife kit and textbook/ study guide.

Contact Information

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For full catalog:
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