

CUT 1514 Garde Manger.....4  
 Total Hours.....8

**Fourth Semester**

CUT 2424 International Cuisine.....4  
 Instructor Approved Technical Elective.....3  
 Total Hours.....7

**CULINARY ARTS TECHNOLOGY**

**Associate in Applied Science Degree Option**

The following advisement plan is a recommended course of study. An academic advisor may alter course sequence to meet individual student needs. In addition, an academic advisor may recommend additional or different courses depending upon student career plans and/or requirements of the college or university to which the student plans to transfer.

**Freshman Year**

**First Semester Credit Hours**

SSP 1002 Smart Start Pathway.....2  
 HRT 1123 Introduction to Hospitality and Tourism Industry.....3  
 CUT 1114 Culinary Principles I.....4  
 HRT 1213 Sanitation and Safety.....3  
 CUT 2243 Dining Room Management.....3  
 HRT 2613 Hospitality Supervision.....3  
 Total Hours.....18

**Second Semester Credit Hours**

CUT 1124 Culinary Principles II.....4  
 CUT 1134 Principles of Baking.....4  
 CUT 2223 Menu Planning.....3  
 HRT 1223 Restaurant & Catering Operations.....3  
 ENG 1113 English Composition I.....3  
 Total Hours.....17

**Sophomore Year**

**Third Semester Credit Hours**

CUT 2314 American Regional Cuisine.....4  
 CUT 1514 Garde Manger.....4  
 ENG 1123 English Composition II.....3  
 Social/Behavioral Science.....3  
 Total Hours.....14

**Fourth Semester Credit Hours**

CUT 2424 International Cuisine.....4  
 Instructor Approved Technical Elective.....3  
 MAT 1313 College Algebra.....3  
 Humanities/Fine Arts Elective.....3  
 Total Hours.....13

**Instructor Approved Technical Electives**

- HRT 2613 Hospitality Supervision
- CUT 2243 Dining Room Management
- HRT 1223 Restaurant and Catering Operations
- HRT 1541 Hospitality Seminar
- ~~HRT 2623 Hospitality Human Resource Management~~
- CUT 2923 Supervised Work Experience in Culinary Arts Technology
- CUT 1514 Garde Manger
- WBL 191(1-5), 192(1-5), 193(1-5), 291(1-5), 292(1-5), 293(1-5) Work-Base Learning
- BPT 2324 Advanced Cakes & Patisserie

## **CULINARY ARTS TECHNOLOGY**

- CUT 1114** – Culinary Principles I – Fundamentals of food preparation and cookery emphasizing high standards for preparation of meat, poultry, seafood, vegetables, soups, stocks, sauces, and farinaceous items. Four semester credit hours: Two hour lecture, four hour lab.
- CUT 1124** – Culinary Principles II – This course offers advanced study and application of Culinary Principles I to polish and perfect the techniques of food preparation and cookery emphasizing high standards for food preparation. Four semester credit hours: Two hour lecture, four hour lab.
- CUT 1134** – Principles of Baking – This course focuses on fundamentals of baking science, terminology, ingredients, weights and measures, and formula conversion and storage . Students will prepare yeast goods, pies, cakes, and quick breads. Use and care of equipment will be implemented. Four semester credit hours: Two hour lecture, four hour lab.
- CUT 1514** – Garde Manger – Prerequisites: FPT 1315, Culinary Arts, or permission of instructor. This course provides orientation to garnishing, preparation of charcuterie items, cold foods, and buffet presentation. It explores the various duties of the modern garde manger. Three semester credit hours: Two hour lecture, four hour lab.
- CUT 2223** – Menu Planning and Facilities Design – This course focuses on the principles and concepts of menu planning, menu formats, and layout with regard to a wide variety of eating habits and taste of the dining public. Emphasis will be on pricing, menu design, merchandising, tools, nutritional considerations, schedules, and profitability. Effective planning and layout of kitchen and equipment will also be emphasized. Three semester credit hours: Three hours lecture.
- CUT 2314** – American Regional Cuisine – Prerequisites: FPT 1326, Culinary Arts II, or by permission of instructor. This exploration of the American Cuisine concept emphasizes freshness, seasonality, nutrition, indigenous ingredients, and presentation. It is a thorough study into the cuisine characteristics and traditions of the various regions of the United States of America. Four semester credit hours: Two hours lecture, four hours lab.
- CUT 2424** – International Cuisine – This course is a study of cuisines of the world with emphasis on use of authentic ingredients, methods, and terminology. Four semester credit hours: Two hour lecture, four hour lab.
- CUT 2243** – Dining Room Management – This course focuses on management of a restaurant dining room including good housekeeping techniques, fine food, and efficient service. It covers French, Russian, American, and English waited table service, limited service, counter, tray, and catering. Emphasis will be placed on staffing, scheduling, controls and skill required to effectively supervise a dining room operation. Three semester credit hours: One hour lecture, four hour lab.
- CUT 2923** - Supervised Work Experience in Culinary Arts Technology - This course is a cooperative program between industry and education and is designed to integrate the student's technical studies with industrial experience. Credit is awarded on the basis of one semester hour per 45 industrial contact hours. Three semester credit hours.
- HRT 1123** – Introduction to the Hospitality and Tourism Industry – Designed as an introduction to the hospitality and tourism industry. The course includes discussions and industry observations to discover the opportunities, trends, problems, and organizations in the field. Three semester credit hours: Three hour lecture.
- HRT 1213** - Sanitation and Safety – Basic principles of microbiology, sanitation, and safety procedures for a food service operation. Implementation of sanitation procedures, cost control, and risk reduction standards in a hospitality operation are covered. ServSafe Sanitation Certification from the National Restaurant Association is offered as part of this course. Three semester credit hours: Three hour lecture.
- HRT 1223**– Restaurant and Catering Operations – This course focuses on principles of organizing and managing food and beverage facilities and catering operations. Three semester credit hour: Two hour lecture, two hour lab.
- HRT 2613** – Hospitality Supervision – This course focuses on supervisory skills in leadership styles, communication skills, motivational techniques, employee training techniques, and evaluation methods. Three semester credit hour: Three hour lecture.
- ~~**HRT 2623**– Hospitality Human Resource Management – This course is designed to explore the principles of hospitality human resource management with an emphasis placed on the study of human behavior and human relations in the hospitality industry. Three semester credit hours: Three-hour lecture.~~
- HRT 1541** – Students will build professional development skills necessary for success in hospitality and tourism management. **One semester credit hour: One hour lecture.**
- BPT 2324**–Advanced Cakes and Patisserie-This course is designed for students to apply fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Four semester credit hours: Two hours lecture and four hours lab.