



**First Semester (13 Hours)**

	Program Requirements	Hours	✓	General Education Courses	Hours	✓
FULL	CUA 1136 Skill Development I (CERT-1)	6		ORIE 1011 College Strategies	1	
ANY				CS 1013 Computer Literacy & Applications (CERT-2)	3	
				ENGL 1113 Freshman Composition I *⊕ <u>OR</u> ENGL 1033 Technical Writing I ⊕	3	
				COWBOY UP! New Student Orientation	0	

**Second Semester (15 Hours)**

	Program Requirements	Hours	✓	General Education Courses	Hours	✓
FULL	CUA 1146 Skill Development II (CERT-1) Prerequisite: CUA 1136	6				
	CUA 1416 Dining Room Operations (CERT-2)	6				
ANY				ENGL 1213 Freshman Composition II * <u>OR</u> Prerequisite: ENGL 1113 ENGL 2033 Technical Writing II <u>OR</u> Prerequisite: ENGL 1033 SPCH 1113 Intro to Speech Communications <u>OR</u> SPCH 2313 Small Group Communications	3	

**Third Semester (16 Hours)**

	Program Requirements	Hours	✓	General Education Courses	Hours	✓
1st	CUA 1373 Baking Fundamentals Prerequisite: CUA 1146	3				
	CUA 2103 Sustainable Gardening	3				
2nd	CUA 2314 Advanced Cooking Prerequisite: CUA 1146	4				
	CUA 2123 Advanced Baking Prerequisite: CUA 1373	3				
ANY				MATH 1493 Math for Critical Thinking *⊕ <u>OR</u> MATH 1513 Pre-Calculus ⊕	3	

**Fourth Semester (16 Hours)**

	Program Requirements	Hours	✓	General Education Courses	Hours	✓
1st	CUA 2474 Regional Cuisine Prerequisites: CUA 1373 and CUA 2314	4				
2nd	CUA 2563 Foundations of Hospitality Mgmt (CERT-2) Prerequisite: CUA 1416	3				
ANY				HIST 1483 US History to 1865 <u>OR</u> HIST 1493 US History since 1865	3	
				POLS 1113 US Government	3	
				Approved Humanities Elective Consult with advisor for an approved list of electives.	3	

ANY = Any Term | FULL = Full Semester Class | 1st = First Half Class | 2nd = Second Half Class      \* Recommended      ⊕ Corequisite strategies course available. See advisor for details.

CERT-1 = Component of embedded certificate Foundational Culinary Skills | CERT-2 = Component of embedded certificate Foundations of Restaurant Management

## Fifth Semester (13 Hours)

Program Requirements		Hours	✓	General Education Courses		Hours	✓
1st	<b>CUA 2621</b> Culinary Arts Capstone Prerequisites: CUA 2123 and CUA 2314; Corequisite: CUA 2806	1					
	<b>Approved Culinary Arts Elective</b> Consult with advisor for an approved list of electives.	3					
	<b>Approved Culinary Arts Elective</b> Consult with advisor for an approved list of electives.	3					
2nd	<b>CUA 2806</b> Culinary Arts Internship Prerequisites: CUA 2123 and CUA 2314; Corequisite: CUA 2621	6					

ANY = Any Term | FULL = Full Semester Class | 1st = First Half Class | 2nd = Second Half Class

★ Recommended

⊕ Corequisite strategies course available. See advisor for details.

CERT-1 = Component of embedded certificate Foundational Culinary Skills | CERT-2 = Component of embedded certificate Foundations of Restaurant Management

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