



## Culinary Arts CHEF

### First Year

#### First Semester

Course		Semester Hours
CHEF 1205	Sanitation and Safety	2
RSTO 1204	Dining Room Services	2
CHEF 1301	Basic Food Preparation	3
CHEF 2201	Intermediate Food Preparation	2
PSTR 1301	Fundamentals of Baking	3
ENGL 1301	Composition I	3
		15

#### Second Semester

Course		Semester Hours
CHEF 1310	Garde Manger	3
CHEF 1340	Meat Preparation and Cooking	3
PSTR 2331	Advanced Pastry Shop	3
CHEF 1302	Principles of Healthy Cuisine	3
	Social/Behavior Science Elective	3
		15

#### Third Semester

Course		Semester Hours
HAMG 1221	Introduction to Hospitality Industry	2
HAMG 2205	Hospitality Management & Leadership	2
CHEF 1345	International Cuisine	3
CHEF 1341	American Regional Cuisine	3
SPCH .....	Speech Elective	3
MATH .....	MATH 1332 or MATH 1342 or higher	3
		16

#### Fourth Semester

Course		Semester Hours
CHEF 1191	Special Topics in Culinary Arts	1
HAMG 2332	Hospitality Financial Management	3
RSTO 1306	Facilities & Layout Design	3
RSTO 2431	Food Service Management	4
	Humanities/Fine Arts Elective	3
		14
<b>Total Hours</b>		<b>60</b>