

Area of Interest: Business and Professional Industries

Degree: Culinary Arts, Associate of Applied Science (AAS)

Stackable Certificate 1: Culinary Arts I

Stackable Certificate 2: Culinary Arts II

Stackable Certificate 3: Baking & Pastry

College Catalog: [2022-2023](#)



Program Location: Signal Peak & San Tan Campuses

Program Description: The Culinary Arts AAS Degree provides training in basic and advanced culinary skills and includes practicum experience within a commercial kitchen for application of skills and knowledge. Emphases include Culinary Arts, Baking and Pastry, and Hotel & Restaurant Management. Students are prepared for positions as professional chefs, cooks, pastry chefs, and entry level

Contact Information: Amanda Potts (Faculty) amanda.potts@centralaz.edu **Advising:** bpi.advisor@centralaz.edu

Area of Interest Website: Business and Professional Industries - Central Arizona College (centralaz.edu)

Legend

Bold Course=Required Course Recommended Course (R) Stackable Certificate (SC)

AGEC Course list (Arizona General Education Curriculum) and other degree requirements.

Written Communication (**WC**) Oral Communication (**OC**) Arts/Humanities (**AH**) Social/Behavioral Science (**SB**)

Biological Science (**BS**), Physical Science (**PS**), Any Lab Science (**LS**) Mathematics (**M**) Core Course (**CC**) Elective (**E**)

Semester 1: New Students-Find your suggested starting point for [English/Reading & Math courses](#).

		COURSE	CREDITS	SEMESTER/GRADE	NOTES
	WC	ENG121 Applied Technical Writing	3		
	M	BUS101 Business Mathematics	3		
SC1	CC	CUL105 Food Safety Foundations	1		
SC1	CC	CUL130 Culinary Principles & Applications I	3		
SC1	CC	CUL170 Dining & Beverage Operations	2		
SC1	CC	CUL110 Asian Cuisine	1		
	CC	CUL112 Italian Cuisine	1		
SC3	CC	CUL161 Cake Decorating	1		
		Semester Credits:	15	Meet with your CAC advisor each semester!	

Semester 2

		COURSE	CREDITS	SEMESTER/GRADE	NOTES
	AH	Arts and Humanities course	3		
	PS	CUL142 Applied Food Science	4		
SC2	CC	CUL230 Culinary Principles and Applications II	3		
SC1	CC	HRM103 Managing Food Service Operations	3		
	CC	CUL114 Mexican and Latin American Cuisine	1		
SC3	CC	CUL162 Cake, Fillings, & Frostings	1		
SC3	CC	CUL261 Advanced Cake Decorating	1		
		Semester Credits	16	Research career resources and opportunities!	

Semester 3					
		COURSE	CREDITS	SEMESTER/GRADE	NOTES
	OC	Oral Communications course	3		
	SB	PEH101 Personal Health	3		
SC2	CC	CUL125 Food Sustainability	1		
SC1	CC	CUL160 Baking & Pastry I	3		
SC2	CC	CUL185 Catering Operations	2		
SC3	E	CUL263 Everything Chocolate	1		
	E	Any Hospitality Management (HRM) course	3		
Semester Credits:			16	Apply for graduation and attend career events!	

Semester 4					
		COURSE	CREDITS	SEMESTER/GRADE	NOTES
SC2	CC	CUL260 Baking & Pastry II	3		
	CC	CUL290 Commercial Cooking Internship	2		
SC1	E	CUL268 Special Dietary Baking & Advanced Techniques	3		
	E	Any Business (BUS) course	3		
	E	Any Culinary (CUL) course/s	2		
Semester Credits:			13	Finish strong-don't get distracted before finals!	
Total Degree Credits:			60		
Total Culinary Arts I Certificate Credits:			16		
Total Culinary Arts II Certificate Credits:			25		
Total Baking & Pastry Certificate Credits:			18		

Arizona Resident Tuition for 2022-2023 is \$50 per credit hour, see [Paying for College](#) Financial aid may be available.

Career Information

CAC Career Center: centralaz.edu/career FREE CAC career resources and assistance.

O*NET OnLine: Visit onetonline.org and search for:

Occupations in Culinary Arts, including:

- Education needed for specific occupations
- Occupation tasks, knowledge, skills and abilities
- Salary/wages for specific occupations (\$)

Transfer Information

CAC University Transfer Center: centralaz.edu/transfer FREE CAC transfer resources and assistance.

[AZTransfer Business Major Guide](#) has a list of transfer programs at ASU, NAU, or UA.

Note: Use this Program MAP as a guide to choose courses with your advisor and track progress towards milestones and completion of program. Work with an advisor to customize your plan to align with your specific career and/or transfer goals.

Part-Time Students: Plans can be modified to fit the need of part-time students by adding more semesters.

Student Name:	Advisor Name:
Student ID Number: 880	Date: