



# PATHWAYS



**YOUR MAP TO  
COMPLETION for  
2024-2025**

## Culinary Arts

Associate in Applied Science / Certificate / Short-Term Certificate

| Full Time  | Course Prefix | Course Title                              | Credit Hours | Semesters Offered | Area |
|--|---------------|---|--------------|-------------------|------|
| Semester 1   | CUA 271       | Management of Food and Beverage Service   | 2            | Fa Sp Su          | V    |
|  | CUA 112       | Sanitation, Safety, and Food Service      | 2            | Fa Sp Su          | V    |
|  | CUA 125       | Food Preparation                          | 5            | Fa Sp Su          | V    |
|  | ORI 110       | Freshman Seminar                          | 1            | Fa Sp Su          | IV   |
|  | ENG 101       | English Composition I                     | 3            | Fa Sp Su          | I    |
| Semester 2   | CUA 115       | Advanced Food Preparation                 | 3            | Fa Sp Su          | V    |
|  | CUA 204       | Foundations of Baking                     | 3            | Fa Sp Su          | V    |
|  | CUA 122       | Fundamentals of Quantity Cooking          | 3            | Fa Sp Su          | V    |
|  | BIO 103       | Principles of Biology I                   | 4            | Fa Sp Su          | III  |
| Semester 3   | CUA 102       | Catering                                  | 3            | Fa Sp Su          | V    |
|  | CUA 203       | Stocks and Sauces                         | 3            | Fa Sp Su          | V    |
|  | CUA 205       | Introduction to Garde Manger              | 3            | Fa Sp Su          | V    |
|  | CUA 101       | Orientation to the Hospitality Profession | 3            | Fa Sp Su          | V    |
|  | *MTH 116      | Mathematical Applications                 | 3            | Fa Sp Su          | III  |
| Semester 4   | CUA 111       | Foundations in Nutrition                  | 3            | Fa Sp Su          | V    |
|  | CUA 215       | Regional Cuisines of the Americas         | 3            | Fa Sp Su          | V    |
|  | CUA 262       | Restaurant Management and Supervision     | 3            | Fa Sp Su          | V    |
|  | *ART 100      | Art Appreciation                          | 3            | Fa Sp Su          | II   |
| Semester 5   | CUA 206       | Advanced Garde Manger                     | 2            | Fa Sp Su          | V    |
|  | CUA 201       | Meat Preparation and Processing           | 3            | Fa Sp Su          | V    |
|  | CUA 213       | Food Purchasing and Cost Control          | 3            | Fa Sp Su          | V    |
|  | *PSY 200      | General Psychology                        | 3            | Fa Sp Su          | IV   |
| <b>Culinary Arts AAS TOTAL HOURS 64</b>                    |               |   |              |                   |      |
| <b>Advanced Culinary Arts Certificate TOTAL HOURS 38</b>   |               |   |              |                   |      |
| <b>Culinary Arts Short-Term Certificate TOTAL HOURS 25</b> |               |   |              |                   |      |

\* May be substituted per Culinary Arts Instructor's approval

**WALLACE STATE**  
HANCEVILLE • ONEONTA