



PATHWAYS



**YOUR MAP TO
COMPLETION for
2026-2027**

Culinary Arts

Associate in Applied Science / Certificate / Short-Term Certificate

Full Time	Course Prefix	Course Title	Credit Hours	Semesters Offered	Area
Semester 1	ORI 110	Freshman Seminar	1	Fa Sp Su	IV
	ENG 101	English Composition I	3	Fa Sp Su	I
	CUA 112	Sanitation, Safety, and Food Service	2	Fa Sp Su	V
	CUA 125	Food Preparation	5	Fa Sp	V
	CUA 271	Management of Food and Beverage Service	2	Fa Sp Su	V
Semester 2	ART 100*	Art Appreciation	3	Fa Sp Su	II
	MTH 116*	Mathematical Applications	3	Fa Sp Su	III
	PSY 200*	General Psychology	3	Fa Sp Su	IV
	CUA 115	Advanced Food Preparation	3	Fa Sp Su	V
Semester 3	CUA 101	Orientation to the Hospitality Profession	3	Su	V
	CUA 111	Foundations in Nutrition	3	Su	V
	CUA 213	Food Purchasing and Cost Control	3	Su	V
	CUA 262	Restaurant Management and Supervision	3	Su	V
Semester 4	CIS 149	Digital Literacy	3	Fa Sp Su	V
	CUA 122	Fundamentals of Quantity Cooking	3	Fa Sp Su	V
	CUA 201	Meat Preparation and Processing	3	Fa	V
	CUA 203	Stocks and Sauces	3	Fa Sp Su	V
	CUA 204	Foundations of Baking	3	Fa	V
Semester 5	BIO 103	Principles of Biology I	4	Fa Sp Su	III
	CUA 102*	Catering	3	Sp	V
	CUA 173*	Culinary Arts Apprenticeship	3	Fa Sp Su	V
	CUA 205	Introduction to Garde Manger	3	Sp	V
	CUA 215	Regional Cuisines of the Americas	3	Sp	V
Culinary Arts AAS TOTAL HOURS 68					
Advanced Culinary Arts Certificate TOTAL HOURS 38					
Culinary and Hospitality Introduction Short-Term Certificate TOTAL HOURS 10					
Culinary Arts Short-Term Certificate TOTAL HOURS 25					

CUA 123, CUA 206, CUA 208, CUA 251

* May be substituted per Culinary Arts Instructor's approval

WALLACE STATE
HANCEVILLE • ONEONTA