

**HOSPITALITY AND TOURISM TECHNOLOGY  
CULINARY ARTS TECHNOLOGY OPTION**

The Culinary Arts Technology concentration provides a solid foundation in the methods and science of cooking through exposure to classical, American, and international cuisine, as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts Technology program is hands-on lab instruction by a chef instructor in a commercial kitchen. All students must wear appropriate chef’s uniforms for all lab classes. Culinary Arts students may receive a certificate after successfully completing all CUT and/or HRT courses listed in the Culinary Arts curriculum. Successful completion of the two-year program leads to an Associate of Applied Science degree.

**ADMISSION REQUIREMENTS**

Students must submit a composite score of 15 or higher on the Enhanced ACT.

**Culinary Arts  
Technology**

REQUIRED COURSES:	Prev. Taken	FALL	SPRING	FALL	SPRING	SUMMER
<b>FIRST SEMESTER FRESHMAN</b>						
HRT 1123 Intro to Hospitality & Tourism Industry 3 hours						
CUT 1114 Culinary Arts I 4 hours						
HRT 1213 Sanitation & Safety 3 hours						
Written Communication Elective 3 hours						
FCS 1253 Nutrition 3 hours						
HRT 1224 Restaurant & Catering Operations 4 hours						
<b>SECOND SEMESTER FRESHMAN</b>						
CUT 1124 Culinary Arts II 4 hours						
CUT 1134 Principles of Baking 4 hours						
CUT 1513 Garde Manger 3 hours						

Math/Science Electives 3 hours						
HRT 2613 Hospitality Supervision 3 hours						
<b>FIRST SEMESTER SOPHOMORE</b>						
CUT 2314 American Regional Cuisine 4 hours						
Social/Behavioral Science Elective 3 hours						
CUT 2424 International Cuisine 4 hours						
CUT 2223 Menu Planning and Facilities Design 3 hours						
HRT 2713 Marketing Hospitality Services 3 hours						
<b>SECOND SEMESTER SOPHOMORE</b>						
HRT 2623 Hospitality Human Resource Management 3 hours						
CUT 2921 Supervised Work Experience in Culinary Arts Technology 6 hours						
CUT 2243 Dining Room Management 3 hours						
Humanities/Fine Arts Elective 3 hours						
Public Speaking I Elective 3 hours						
<b>APPROVED ELECTIVES:</b>						
CSC 1123 Computer Applications or 3 hours						
CPT 1113 Intro to Computers 3 hours						
Total Hours : 78						
Advisor Initials:						
Date:						