

Pathway to Culinary Arts Food Service & Management

Cip Code: 30.9999; Degree Code: 0517

Major: AAS General Technology 30.9999

Concentration: Pathway to Culinary Arts Food Service & Management 12.0504

Student Name _____ Student ID _____ Advisor _____

AY2025-2026

Possible Prerequisites			Semester	Hours	Grade	ACTS
ENG	0051	Writing Seminar		NC		
ENG	0053	English Fundamentals		NC		
MATH	0021	Foundations of Math Reasoning		NC		
MATH	0083	Math Fundamentals		NC		

First Semester (15 credit hours)			Semester	Hours	Grade	ACTS
ENG	1003	Choose one: Composition I		3		ENGL1013
ENG	1203	Workplace Essentials				ENGL2023
CA	1013	Fabrication		3		
CA	1023	Culinary Techniques I Lab		3		
CA	1063	Food Safety and Sanitation		3		
CA	1263	Nutrition		3		

Year 1 - Spring Semester (15 credit hours)			Semester	Hours	Grade	ACTS
MATH	1013	Choose one: Mathematical Applications		3		MATH1003
MATH	1023	College Algebra				MATH1103
MATH	1083	Quantitative Literacy				MATH1113
CA	1043	Food Preservation		3		
CA	1113	Bakery and Desserts		3		
CA	1123	Culinary Techniques II Lab		3		
CA	1053	Bar and Beverage Management		3		

Year 2 – Fall Semester (15 credit hours)			Semester	Hours	Grade	ACTS
CA	1223	Culinary Techniques III Lab		3		
CA	1233	Menu Planning		3		
CA	1253	Banquets and Catering		3		
		3 hours from Social Science ECON, GEOG, HIST, POSC, PSY, SOC prefixes		3		
MIS	1033	Choose one: Introduction to Computers		3		CPSI1003
MIS	1443	Technical Computer Application				
MIS	1503	Microcomputer Applications				

Year 2 – Spring Semester (15 credit hours)			Semester	Hours	Grade	ACTS
ENG	1003	Choose one: Composition I		3		ENGL1013
ENG	1013	Composition II (ENG1003 is a prerequisite to ENG1013)				ENGL1023
CA	1243	International Cuisine		3		
CA	1323	Culinary Techniques IV Lab		3		
CA	1353	Purchasing/Costing		3		
CA	2053	Culinary Services Internship		3		

Total Required Credit Hours (60)

Expected Graduation Date: _____

Student Signature: _____

Date: _____

Advisor Signature: _____

Date: _____

Students must have completed the TC Culinary Arts degree before receiving the AAS GT Pathway to Culinary Arts Food Service Management