## **ASSOCIATE OF SCIENCE IN CULINARY ARTS**

## **Requirements for AS in Culinary Arts**

Code	Title	Hours
General Education Short-Term Certificate		
EN 111	First-Year Composition I	3
EN 112	First Year Composition II	3
COM 201	Fundamentals of Speech	3
Fine Arts elective <sup>1</sup>		3
Literature elective		3
Humanities elective <sup>2</sup>		3
Mathematics elective <sup>3</sup>		3
Natural Science elective		4
6 hours of Social and Behavioral Science electives $^4$		6
<b>Total Hours</b>		31
Culinary Arts Core Courses <sup>5</sup>		
CAM 112	Food Safety and Sanitation	3
CAM 250	Intro to Culinary Arts	1
HEM 102	Introduction to the Hospitality Industry	3
Choose 2 of the following Certificates:		
Certificate in Dining/Restaurant Supervision (https:// catalog.una.edu/undergraduate/colleges-programs/workforce- development/cert-dining-rest-supervision/)		
Certificate in Kitchen Supervision (https://catalog.una.edu/ undergraduate/colleges-programs/workforce-development/cert- kitchen-supervision/)		
Certificate in Banquet and Event Supervision (https:// catalog.una.edu/undergraduate/colleges-programs/workforce- development/cert-banquet-event-supervision/)		
Total Hours		61-65

<sup>1</sup> CAM 200 - Food and Culture recommended

<sup>2</sup> PHL 250 - Business Ethics recommended

<sup>3</sup> MA 111 - Math Reasoning for the Arts recommended <sup>4</sup> EC 251 - Principles of Macroeconomics recommended

<sup>5</sup> The Culinary Arts core courses are required for each certificate, but only need to be completed one time towards the completion of this degree.