

# ASSOCIATE OF SCIENCE IN CULINARY ARTS

## Requirements for AS in Culinary Arts

Code	Title	Hours
<b>General Education Short-Term Certificate</b>		
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 <sup>4</sup>		6
<b>Total Hours</b>		<b>31</b>
<b>Culinary Arts Core Courses <sup>5</sup></b>		
CAM 112	Food Safety and Sanitation	3
CAM 250	Intro to Culinary Arts	1
HEM 102	Introduction to the Hospitality Industry	3
<b>Choose 2 of the following Certificates:</b>		
Certificate in Dining/Restaurant Supervision ( <a href="https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-dining-rest-supervision/">https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-dining-rest-supervision/</a> )		
Certificate in Kitchen Supervision ( <a href="https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-kitchen-supervision/">https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-kitchen-supervision/</a> )		
Certificate in Banquet and Event Supervision ( <a href="https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-banquet-event-supervision/">https://catalog.una.edu/undergraduate/colleges-programs/workforce-development/cert-banquet-event-supervision/</a> )		
<b>Total Hours</b>		<b>61-65</b>

<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.