## Culinary Arts AS (Chaffey GE)

This program map indicates the major coursework and recommended general educational courses by term that are needed to fulfill your degree in two years if enrolled full-time (approximately 15 units per term). Program completion within this timeframe is dependent on your schedule availability and when courses are offered. Transfer requirements vary based on institution. Please see a Counselor to develop your educational plan and determine appropriate work/life/school balance.

### TOTAL UNITS: 16

#### SEMESTER 1
- **CUL-15 Sanitation, Safety, and Equipment Management** 3 units
- **CUL-440 Introduction to Baking** 4 units
- **HOTFS-10 Introduction to Hospitality Management** 3 units
- **HOTFS-14 Food and Beverage Management** 3 units
- ***ENGL-1A Composition** 3 units

**TOTAL UNITS: 16**

#### SEMESTER 2
- **CUL-17 Principles of Food Preparation** 3 units
- **CUL-444 World Cuisine** 3 units
- **HOTFS-21 Purchasing, Cost Controls and Menu Pricing** 3 units
- **COMSTD-8 Fundamentals of Speech Communication** 3 units
- ***ACCTGFS-30 Personal Finance** 3 units

**TOTAL UNITS: 15**

#### SEMESTER 3
- **CUL-442 Professional Cooking** 4 units
- **HOTFS-32 Hospitality Law** 3 units
- **HOTFS-428 Human Resource Management in Hospitality** 3 units
- **CUL-22 Restaurant and Catering Operations** 3 units
- **PS-1 American Politics** 3 units

**TOTAL UNITS: 16**

#### SEMESTER 4
- **HOTFS-482 Industry Internship: Hospitality Management** 1 unit
- **Chaffey GE: Natural Science with Lab** 4 units
- **THEATRE-1 Introduction to Theatre OR THEATRE-10 Beginning Acting** 3 units
- **Chaffey GE: Humanities** 3 units
- **Chaffey GE: Behavioral Sciences** 3 units

**TOTAL UNITS: 14**

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*English and Mathematics placement relies on high school performance data. Direct placement into transfer-level English (ENGL 1A) and Mathematics (for quantitative reasoning) provides the most efficient path to a degree or certificate.*