



**Eastern New Mexico University**  
**College of Education and Technology**  
**2021-2023 Catalog**

<b>Date:</b>	<b>Major:</b>	Culinary Arts
<b>Name:</b>	<b>Minor:</b>	Optional
<b>ID#:</b>	<b>Degree:</b>	Bachelor of Science (B.S.)

This degree plan is a guideline only. Consult with an adviser before enrolling in courses. For more detailed information on coursework and degree requirements, refer to the catalog and consult with an adviser.

**Note:** The B.S. degree requires a minimum 40 hours of upper-division courses. Developmental and vocational/technical courses will not be counted toward graduation requirements.

<b>BACHELOR'S DEGREE REQUIREMENTS (6 hours)</b>	<b>Course</b>	<b>Credits</b>	<b>Semester</b>	<b>Grade</b>
FYEX 110 First-Year Seminar	_____	3	_____	_____
Diversity/Global Upper-Division	_____	3	_____	_____

<b>GENERAL EDUCATION Requirements (31-33 hours)</b>
---

<b>REQUIREMENTS IN Culinary Arts (25 hours)</b>	<b>Course</b>	<b>Credits</b>	<b>Semester</b>	<b>Grade</b>
CA 102 ServSafe	_____	1	_____	_____
CA 104 Culinary Essentials I	_____	3	_____	_____
CA 120 Applied Culinary Skills I	_____	3	_____	_____
CA 125 Intro to Baking & Pastry	_____	3	_____	_____
CA 204 Culinary Essentials II	_____	3	_____	_____
CA 220 Applied Culinary Skills II	_____	3	_____	_____
CA 225 Intermediate Baking & Pastry	_____	3	_____	_____
FCST 2320 Culinary Nutrition	_____	3	_____	_____
ACCT 2110 Principles of Accounting I	_____	3	_____	_____

<b>REQUIREMENTS IN Hospitality Management (9 hours)</b>	<b>Course</b>	<b>Credits</b>	<b>Semester</b>	<b>Grade</b>
HRTM 320 Hospitality Facilities Management	_____	3	_____	_____
HRTM 410 Food Operations Management	_____	3	_____	_____
HRTM 420 Bar & Beverage Management	_____	3	_____	_____

<b>REQUIREMENTS IN Culinary Arts Upper-Division Courses (18 hours)</b>	<b>Course</b>	<b>Credits</b>	<b>Semester</b>	<b>Grade</b>
CA 325 Cakes & Confections	_____	3	_____	_____
CA 327 Garde Manger	_____	3	_____	_____
CA 410 Foods of the World	_____	3	_____	_____
CA 460 Lunch Production	_____	3	_____	_____
CA 496 Culinary Arts Internship	_____	6	_____	_____

<b>Upper-Division Electives in Culinary Arts Courses (18 hours)</b>	<b>Course</b>	<b>Credits</b>	<b>Semester</b>	<b>Grade</b>
<b>Choose three from:</b>				

CA 330 Mediterranean Cuisine	_____	3	_____	_____
CA 375 American Cuisine	_____	3	_____	_____
CA 425 Food Styling	_____	3	_____	_____
CA 450 Classical French Cuisine	_____	3	_____	_____
CA 455 Asian Cuisine	_____	3	_____	_____

**ELECTIVES As needed to fulfill requirement of 120 total credit hours.**