



Eastern New Mexico University
College of Education and Technology
2019-2021 Catalog

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|-------|---------|---------------------|
| Date: | Major: | Culinary Arts |
| Name: | Minor: | Optional |
| ID#: | Degree: | Bachelor of Science |

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.

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

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| GENERAL EDUCATION Requirements (31-33 hours) |
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| REQUIREMENTS IN Culinary Arts (25 hours) | Course | Credits | Semester | Grade |
|--|--------|---------|----------|-------|
| 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 | _____ | _____ |

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

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

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