

Typical Plan of Study 096				<i>Schedules are prepared semesterly, Times listed within are based on current schedules</i>	
<b>Semester 1</b>				<b>cr</b>	
CUA	1102	Culinary Theory	2	MW 0130-0300PM	2nd 8 weeks
CUA	1135	Skill Development I	5	MTWRF 0800-1200PM	1st 8 weeks
CUA	1145	Skill Development II	5	MTWRF 0800-1200PM	2nd 8 weeks
CUA	1151	Food Safety	1	RF 0100-0200PM	2nd 8 weeks
CUA	1111	Culinary French	1	TR 0130-0230PM	1st 8 weeks
GTGE	1111	College CornerStone	1	T 0130-0330PM	2nd 8 weeks
			<b>15</b>		
<b>Semester 2</b>					
CUA	1214	Dining Room Operations	4	MTWRF 1000-0100PM	1st or 2nd 8 weeks
CUA	1294	Breakfast Cookery	4	MTWRF 0600-0900AM	2nd 8 weeks
ENGL	1033	Technical Writing I (or)	3		
ENGL	1113	Freshman Composition I			
MATH	2003	Business Mathematics (or)	3		
MATH	1513	College Algebra			
POLS	1113	U. S. Government	3		
			<b>17</b>		
<b>Semester 3</b>					
CUA	1375	Bread and Pastry	5	MTWRF 0800-1200PM	1st or 2nd 8 weeks
CUA	2553	Purchasing	3	MWF 0800-1000AM, TBA	2nd 8 weeks
PHIL	1213	Ethics	3		
CS	1013	Computer Literacy & Appls	3		
ENGL	2033	Technical Writing II (or)	3		
ENGL	1213	Freshman Composition II (or)			
SPCH	1113	Intro to Speech Comm			
			<b>17</b>		
<b>Semester 4</b>					
CUA	2315	State Room Kitchen	5	TWRF 0800-0100PM	2nd 8 weeks
CUA	2415	Garde Manger	5	MTWRF 0900-100PM	1st 8 weeks
BADM	2153	Marketing Principles (or)	3		
MGMT	2243	Small Business Mgmt			
PSYC	1113	Introductory Psychology (or)	3		
PSYC	2313	Psyc of Personal Adjust (or)			
SOC	1113	Introductory Sociology (or)			
NSCI	1113	Introduction to Nutrition			
			<b>16</b>		
<b>Semester 5</b>					
CUA	1162	Food Service Management	2	MW 0100-0300PM	1st 8 weeks
CUA	2473	American Cuisine	3	MTWR 0130-0430PM	1st 8 weeks
CUA	2575	International Cookery	5	MTWR 0800-0100PM	1st 8 weeks
HIST	1483	U. S. History to 1865 (or)	3		
HIST	1493	U. S. History Since 1865			
			<b>13</b>		
<b>Semester 6</b>					
CUA	2626	Culinary Internship	6	tba	1st 8 weeks
CUA	2636	Culinary Arts CapStone	6	MTWRF 0915-0130PM	2nd 8 weeks
			<b>12</b>		

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Semester 1			cr			Tuition	est Books	Housing	Meal Plan	est Tool	Semester Total
CUA	1102	Culinary Theory	2	MW 0130-0300PM	2nd 8 weeks	\$ 264.00	\$ 94.40				
CUA	1135	Skill Development I	5	MTWRF 0800-1200PM	1st 8 weeks	\$ 660.00	\$ 150.79	based on prices for a 2 bdrm suite	based on prices for a \$500.00 meal plan		
CUA	1145	Skill Development II	5	MTWRF 0800-1200PM	2nd 8 weeks	\$ 660.00					
CUA	1151	Food Safety	1	RF 0100-0200PM	2nd 8 weeks	\$ 132.00	\$ 96.40				
			<b>13</b>			\$ 1,716.00	\$ 341.59				
<b>Semester 2</b>											
CUA	1214	Dining Room Operations	4	MTWRF 1000-0100PM	1st or 2nd 8 weeks	\$ 528.00	\$ 34.95				
CUA	1294	Breakfast Cookery	4	MTWRF 0600-0900AM	2nd 8 weeks	\$ 528.00	\$ -				
CUA	1375	Bread and Pastry	5	MTWRF 0800-1200PM	1st or 2nd 8 weeks	\$ 660.00	\$ 102.50				
			<b>13</b>			\$ 1,716.00	\$ 137.45	\$ -	\$ -	\$ 100.00	\$ <b>1,953.45</b>
<b>Semester 3</b>											
CUA	2315	State Room Kitchen	5	TWRF 0800-0100PM	2nd 8 weeks	\$ 660.00	\$ 77.90				
CUA	2415	Garde Manger	5	MTWRF 0900-100PM	1st 8 weeks	\$ 660.00	\$ 75.00				
CUA	2473	American Cuisine	3	MTWR 0130-0430PM	1st 8 weeks	\$ 396.00	\$ 102.50				
			<b>13</b>			\$ 1,716.00	\$ 255.40	\$ -	\$ -	\$ 100.00	\$ <b>2,071.40</b>
<b>Semester 4</b>											
CUA	1111	Culinary French	1	TR 0130-0230PM	1st 8 weeks	\$ 132.00	\$ 100.00				
CUA	1162	Food Service Management	2	MW 0100-0300PM	1st 8 weeks	\$ 264.00	\$ 50.65				
CUA	2575	International Cookery	5	MTWR 0800-0100PM	1st 8 weeks	\$ 660.00	\$ -				
CUA	2553	Purchasing	3	MWF 0800-1000AM, TBA	2nd 8 weeks	\$ 396.00	\$ -				
			<b>11</b>			\$ 1,452.00	\$ 150.65	\$ -	\$ -	\$ 100.00	\$ <b>1,702.65</b>
<b>Semester 5</b>											
CUA	2626	Culinary Internship	6	tba	1st 8 weeks	\$ 792.00					
CUA	2636	Culinary Arts CapStone	6	MTWRF 0915-0130PM	2nd 8 weeks	\$ 792.00					
			<b>12</b>			\$ 1,584.00	\$ -	\$ -	\$ -	\$ 100.00	\$ <b>1,684.00</b>

**Incoming culinary students should have/purchase**

<b>Supply Item</b>	<b>Cost</b>	<b>Quantity</b>	<b>Total</b>
3 chef jackets	\$ 21.00	3	\$ 63.00
2 chef pants	\$ 22.15	2	\$ 44.30
3 white aprons	\$ 3.30	3	\$ 9.90
1 small pocket sized notebook	\$ 1.00	1	\$ 1.00
1 indelible marker	\$ 1.00	1	\$ 1.00
1 thermometer	\$ 4.65	1	\$ 4.65
1 university approved knife set	\$ 126.50	1	\$ 126.50
1Small calculator	\$ 5.00	1	\$ 5.00
Pens and pencils	\$ 2.00	1	\$ 2.00
2 pkgs. small note cards 75 a pkg	\$ 3.00	2	\$ 6.00
1 0-220 thermometer	\$ 7.00	1	\$ 7.00
Measuring cups	\$ 10.85	1	\$ 10.85
Measuring spoons	\$ 4.20	1	\$ 4.20
Department approved chef's hat	\$ 7.20	1	\$ 7.20
1 Zester or microplane	\$ 6.90	1	\$ 6.90
1 Stick lighter	\$ 2.00	1	\$ 2.00
1 Roll of masking tape	\$ 3.50	1	\$ 3.50
<b>Total</b>			<b>\$ 305.00</b>

- Not Available at the Bookstore: Black non skid shoes and Black or White Socks
- Tools may only be charged the FIRST TWO WEEKS of the semester.

NAME OF COURSE	COURSE #	BOOK TITLE	Cost	ISBN #	AUTHOR	PUBLISHER
Food Safety	CUA 1151	SERVSAFE	\$ 96.40	1582801819	ORA	ORA
Culinary Theory	CUA-1102	PROF COOKING	\$ 94.40	471663743	GISSLEN	WILEY
Culinary French	CUA-1111	TBA	\$ 100.00	TBA	TBA	TBA
SKILL DEV I	CUA-1135	CHEF'S BK YIELDS	\$ 76.90	471227161	SCHMIDT	WILEY
SKILL DEV I	CUA-1135	CLASSIC KNIFE CUTS	\$ 18.00			ARD
SKILL DEV I	CUA-1135	FOOD LOVERS COMP	\$ 16.99	9780764135774	HERBST	BARRONS
SKILL DEV I	CUA-1135	STUDY GUIDE	\$ 38.90	471663751	GISSLEN	WILEY
FOOD SERV MGT	CUA-1162	NRAEF MGT-Supervision in HOS	\$ 50.65	132331616	NRA	PH
DINING RM MGT	CUA-1214	AT YOUR SERVICE	\$ 34.95	764557475	FISCHER	WILEY
BREAD/PASTRY	CUA-1375	ON BAKING	\$ 102.50	131517236	LABENSKY	PH
INTRO TO WINE	CUA-2101	ABOUT WINE		1401837115	HENDERSO	ITP
			\$ 71.90		N	
BUFFET COOKING	CUA-2315	Meat Buyers Guide	\$ 77.90	9780471747215	Namp	Wiley
GARDE MANAGER	CUA-2415	GARDE MANGER	\$ 75.00	9780470055908	CIA	WILEY
American Regional	CUA-2473	AM. REG. CUISINE	\$ 56.60	471682942	ART INST	WILEY
COLLEGE CS	GTGE-1111	LEADERSHIP LESSON	\$ 36.90	9780470125304	CARROLL	WILEY

Books may be **charged** to student account 2 weeks preceding and 2 weeks after the 1st day of the semester.

*This book list can change, please do not purchase books until you are enrolled in the course. Notice also that you will re-use texts often in our program. A book may be listed multiple times as it will be used in multiple courses. Also note: general education texts are not included in this list.*