



AAS Culinary Arts
Guided Pathway
Effective beginning with the 2022-2023 catalog

First Year - Collin College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1301 Basic Food Preparation	CHEF 1341 American Regional Cuisine
CHEF 1305 Sanitation and Safety	CHEF 2302 Saucier
CHEF 2331 Advanced Food Preparation	IFWA 1310 Nutrition and Menu Planning
^c ENGL 1301 Composition I	RSTO 1325 Purchasing for Hospitality Operations
HAMG 1321 Introduction to Hospitality Industry	^c Humanities/Fine Arts (see list below)
15 credit hours	15 credit hours
SUMMER SEMESTER	
^c Mathematics (see list below)	PSTR 1301 Fundamentals of Baking
6 credit hours	

Second Year - Collin College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1310 Garde Manger	CHEF 1314 A La Carte Cooking (Capstone)
CHEF 1345 International Cuisine	RSTO 1304 Dining Room Service
HAMG 1324 Hospitality Human Resources Management	CHEF 2380 Cooperative Ed. - Culinary Arts/Chef Training
^c Social/Behavioral Sciences (see list below)	^c Speech (see list below)
12 credit hours	12 credit hours

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Contact your advisor at Collin College for information about applying for your associate degree.

^c Core Curriculum transferrable to any public college or university in Texas.

Collin Options:

Mathematics- choose one from: **MATH** 1314, 1316, 1324, 1325, 1332, 1342, 1350, 1351, 2305, 2318, 2320, 2412, 2413, 2414, 2415

Humanities/Fine Arts – choose one from: **ARTS** 1301, 1303, 1304, 1313, **DANC** 2303, **DRAM** 1310, 2361, 2362, 2366, **ENGL** 2322, 2323, 2327, 2328, 2332, 2333, 2341, **HIST** 2311, 2312, 2321, 2322, **HUMA** 1301, **MUSI** 1306, 1307, 1310, **PHIL** 1301, 1304, 2303, 2306, 2307, 2321.

Social/Behavioral Sciences – choose one from: **ANTH** 2302, 2346, 2351, **ECON** 1301, 2301, 2302, **GOVT** 2305, 2306, **HIST** 1301, 1302, 2301, **PSYC** 2301, **SOCI** 1301, 1306.

Speech – choose one from: **SPCH** 1311, 1315, 1321.