

2026-2027 ASSOCIATE IN APPLIED SCIENCE (A.A.S) AWC ADVISEMENT CHECK SHEET

To help you decide upon which courses to include in both the major and elective blocks, you and your advisor should consult university requirements (aztransfer.com) for specific required and recommended courses. Sign in to your Self-Service Student Planning account to load the recommended program map and to track your academic progress.

CULINARY ARTS

Student Name	ID #	Advisor	Major Code: AAS.CULAR Credits: 60
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Students will develop skills necessary to compete for a position in a restaurant, school, hospital, or nursing facility. In addition, the student would be capable of pursuing the option of developing a restaurant, catering business or personal chef career.

Required Major Courses (35 Credits)		Cr	Sem	Notes
CUL 141	Introduction to Culinary Arts	3		
CUL 143	ServSafe Prep and Exam	2		
CUL 144	Menu Planning	2		
CUL 147	Baking	3		
CUL 149	Garde Manger	3		
CUL 246	American Regional Cuisine	3		
CUL 250	International Cuisine	3		
CUL 251	Catering	3		
CUL 253	Food & Beverage Management	3		
CUL 258	Advance Cuisine	5		
CUL 259	Field Experience or	5		
CUL 248	Practical Restaurant Introduction			

General Education Requirements (22 Credits)		Cr	Sem	Notes
See the AAS GE course list in the current catalog for selection of courses.				

Written and Oral Communication (6 credits)		Cr	Sem	Notes
ENG 101 or 107	Freshman Composition	3		

Select one more course from the AAS GE Written and Oral Communication categories- consult your advisor or see requirements in Self-Service

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Arts & Humanities (3 credits)		Cr	Sem	Notes

Quantitative Reasoning (3 credits)		Cr	Sem	Notes

Natural Sciences (4 credits)		Cr	Sem	Notes
PLS 108	Plants and People (Recommended)			

Social & Behavioral Sciences (3 credits)		Cr	Sem	Notes

Institutions of the Americas (3 credits)		Cr	Sem	Notes

General Electives (3 Credits)		Cr	Sem	Notes