

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		