

# Culinary Arts (CA43)

## Associate of Applied Science eMap

This eMap, along with regular meetings with your program advisor and using DegreeWorks, will help you remain on track to finish your program as quickly as possible and graduate from Georgia Northwestern Technical College. This eMap is intended to be used when beginning the program in Fall semester. Starting the program in Spring or Summer semesters may alter the suggested courses or course availability. This pathway is based on the 2024-2025 academic year.



### OCCUPATIONAL CURRICULUM (50 Credit Hours)

Please note: If enrolling for the Fall semester, Occupational Curriculum should be taken first.

1 <sup>st</sup> set of suggested courses			
Course		Hours	Completed
CUUL 1000	Fundamentals of Culinary Arts	4	<input type="checkbox"/>
CUUL 1110	Culinary Safety and Sanitation	2	<input type="checkbox"/>
CUUL 1120	Principles of Cooking (Prerequisite: CUUL 1110)	6	<input type="checkbox"/>
MGMT 1115	Leadership	3	<input type="checkbox"/>

2 <sup>nd</sup> set of suggested courses			
Course		Hours	Completed
CUUL 1320	Garde Manger (Prerequisite: CUUL 1120)	4	<input type="checkbox"/>
CUUL 1220	Baking Principles (Prerequisite: CUUL 1120)	5	<input type="checkbox"/>
CUUL 1129	Fundamentals of Restaurant Operations (Prerequisite: CUUL 1120)	4	<input type="checkbox"/>
CUUL 2170	American Regional Cuisine (Fulfills an elective requirement)		

3 <sup>rd</sup> set of suggested courses			
Course		Hours	Completed
CUUL 1370	Culinary Nutrition and Menu Development (Prerequisite: CUUL 1120)	3	<input type="checkbox"/>
CUUL 1350	Hospitality Beverage Management (Fulfills an elective requirement)		
CUUL 2144	Advanced Baking (Prerequisite: CUUL 1220)	3	<input type="checkbox"/>
CUUL 2142	International Cuisine (Prerequisite: CUUL 1320)	3	<input type="checkbox"/>

CUUL 2142 and CUUL 2144 are the recommended courses.

4 <sup>th</sup> set of suggested courses			
Course		Hours	Completed
CUUL 2160	Contemporary Cuisine (Prerequisite: CUUL 1120, CUUL 1320)	4	<input type="checkbox"/>

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Georgia Northwestern Technical College is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate degrees.

### GENERAL EDUCATION CORE CURRICULUM (15 Credit Hours)

Please note: The Culinary Arts Degree program begins every Fall. General Education courses should be taken at the end of the program so as not to delay beginning the program Fall semester. If beginning in Spring or Summer, student may begin General Education courses until the fall program begins. These courses can be taken in any order and do not all have to be taken in one semester.

General Education Core Curriculum			
Course		Hours	Completed
COMP 1000	Introduction to Computer Literacy	3	<input type="checkbox"/>
ENGL 1101	Composition and Rhetoric	3	<input type="checkbox"/>
XXXX xxxx	Humanities/ Fine Arts Elective	3	<input type="checkbox"/>
XXXX xxxx	Social/ Behavioral Sciences Elective	3	<input type="checkbox"/>
MATH 1103 OR MATH 1111	Quantitative Skills and Reasoning OR College Algebra	3	<input type="checkbox"/>
XXXX xxxx	General Education Core Elective	3	<input type="checkbox"/>

**Total Credit Hours: 65 Minimum Credit Hours Required for Graduation**

### Program planning notes:

- Classes for this program are offered at Floyd County Campus.
- The Culinary Arts program begin every Fall. Students should keep this in mind when enrolling in the program or scheduling courses. If a student joins GNTC in spring or summer they should begin working on their General Education Core Curriculum as they wait for the fall cohort to begin.
- Certificates are embedded into the Culinary Arts AAS Degree. Students will earn a Catering Specialist Certificate (CS61), Food Production Worker Certificate (FPW1), and Prep Cook Certificate (PC51) upon graduating from the Culinary Arts AAS Degree program. For certificate requirements and information, please see the Culinary Arts Certificates eMap.

Additional information for the Culinary Arts AAS Degree and program requirements can be found at [GNTC 2024-2025 Catalog](#).