

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 2026-2027 academic year.



OCCUPATIONAL CURRICULUM (50 Credit Hours)

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

1 st set of suggested courses			
Course		Hours	Completed
CHEF 1000	Fundamentals of Culinary Arts	3	☐
CHEF 1110	Culinary Safety and Sanitation	3	☐
CHEF 1120	Principles of Cooking (Prerequisite: CHEF 1110)	6	☐
MGMT 1115	Leadership	3	☐

2 nd set of suggested courses			
Course		Hours	Completed
CHEF 2010	Garde Manger (Prerequisite: CHEF 1120)	4	☐
CHEF 1500	Baking Principles I (Prerequisite: CHEF 1120)	5	☐
CHEF 1150	Introduction to Nutrition & Sustainable Practices (Prerequisite: CUUL 1120)	3	☐
CHEF 1510	Menu Development	2	☐
CHEF xxxx	Occupational Elective (Recommended: CHEF 2040, American Regional Cuisine)	4	☐

3 rd set of suggested courses			
Course		Hours	Completed
CHEF xxxx	Occupational Elective (Recommended: CUUL 1350, Hospitality Beverage Management or CHEF 200, Baking Principals II)	3	☐
CHEF 2250	Advanced Baking Principals (Prerequisite: CHEF 1500)	6	☐
CHEF 2020	International Cuisine (Prerequisite: CHEF 2010)	3	☐

4 th set of suggested courses			
Course		Hours	Completed
CHEF 2030	Contemporary Cuisine (Prerequisites: CHEF 1120, CHEF 2010)	4	☐

GENERAL EDUCATION CORE CURRICULUM (18 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, students 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	☐
ENGL 1101	Composition and Rhetoric	3	☐
XXXX xxxx	Humanities/ Fine Arts Elective	3	☐
XXXX xxxx	Social/ Behavioral Sciences Elective	3	☐
MATH 1103 OR MATH 1111	Quantitative Skills and Reasoning OR College Algebra	3	☐
XXXX xxxx	General Education Core Elective	3	☐

Total Credit Hours: 68 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.
- Program Advisor for CA43 is Chef Greg Paulson, gpaulson@gntc.edu

Additional information for the Culinary Arts AAS Degree and program requirements can be found at [GNTC 2026-2027 Catalog](#).