AAS Culinary Arts

The following provides information regarding courses required to complete this major at Virginia Western for planning purposes

Completed	Course	Course Title	Credit	Requisite	Term Offered
	SDV 101	Orientation to Culinary Arts	2		F, Sp
	MTE 1	Operations with Positive Fractions	**	Math Placement	F, Sp, Su
	MTE 2	Operations with Positive Decimals and Percents	**	MTE 1	F, Sp, Su
	MTE 3	Algebra Basics	**	MTE 2	F, Sp, Su
	MTH 132	Business Mathematics	3	MTE 1-3	F, Sp, Su
	HRI 106	Principles of Culinary Arts I	3	English Placement	F, Sp, Su
	HRI 158	Sanitation and Safety	3	English Placement	F, Sp, Su
	HRI 154	Principles of Hospitality Management	3	English Placement	F
	HLT 105	Cardiopulmonary Resuscitation	1		F, Sp, Su
	SOC SCI	ECO 201, GEO 210, HIS 111, HIS 112, PLS 211, PSY 200 or SOC 200	3		F, Sp, Su
	Hum/FA	ART 101, ART 102, CST 130, MUS 121, MUS 122, PHI 101 or REL 230	3		F, Sp, Su
	HRI 128	Principles of Baking	3	Pre/Co: HRI 158	F, Sp
	HRI 225	Menu Planning & Dining Room Service	3		Sp
	BUS 111	Principles of Supervision I	3		Sp
	ENG 111	College Composition I	3	English Placement	F, Sp, Su
	HRI 220	Meat, Seafood, and Poultry Preparation	3	Pre: HRI 106, HRI 158	F
	HRI 251	Food and Beverage Cost Control I	3	MTE 1-3	F
	HRI 219	Stock, Soup, and Sauce Preparation	3	Pre/Co: HRI 106, HRI 158	F
	HRI 215	Food Purchasing	3		F
	HRI 119	Applied Nutrition for Food Service	3		F
	HRI 280	Principles of Advanced Baking and Pastry	3	Pre: HRI 128 Pre/Co: HRI 158	F, Sp
	SOC SCI	ECO 201, GEO 210, HIS 111, HIS 112, PLS 211, PSY 200 or SOC 200	3		F, Sp, Su
	HRI 145	Garde Manger	3	Pre: HRI 106, HRI 158	Sp
	HRI 206	International Cuisine	3	Pre: HRI 106, HRI 158, HRI 219	Sp
	HRI 207	American Regional Cuisine	3	Pre: HRI 106, HRI 158, HRI 219	Sp
	HRI 290	Coordinated Internship in Hospitality Management	3	Final Semester	Sp

**MTE classes are developmental courses. Students may place out of these classes based on various measures, including high school GPA, standardized test scores, or placement testing.

Total program credits: 66