

AAS Culinary Arts: Baking

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 |
| | HRI 106 | Principles of Culinary Arts I | 3 | English Placement | F, Sp, Su |
| | MTH 132 | Business Mathematics | 3 | MTE 1-3 | 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 |
| | SOC SCI | ECO 201, GEO 210, HIS 111, HIS 112, PLS 211, PSY 200 or SOC 200 | 3 | | F, Sp, Su |
| | HRI 280 | Principles of Advanced Baking and Pastry | 3 | Pre: HRI 128 Pre/Co: HRI 158 | F, Sp |
| | HRI 281 | Artisan Breads | 3 | | F |
| | HRI 251 | Food and Beverage Cost Control I | 3 | MTE 1-3 | F |
| | HRI 215 | Food Purchasing | 3 | | F |
| | HRI 119 | Applied Nutrition for Food Service | 3 | | F |
| | HRI 282 | European Tortes and Cakes | 3 | HRI 280 | Sp |
| | HRI 284 | Specialty, Spa and Plated Desserts | 3 | HRI 280 | Sp |
| | HRI 285 | Chocolate and Sugar Arts | 3 | HRI 280 | Sp |
| | HRI 286 | Wedding and Specialty Cakes | 3 | HRI 280 | 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