## AAS Culinary Arts (242)

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 |
|  | HRI 158 | Sanitation and Safety | 3 | English Placement | F |
|  | 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 |  |  |
|  | HRI 128 | Principles of Baking | 3 | Pre/Co: HRI 158 | F, Sp |
|  | HRI 225 | Menu Planning \& Dining Room Service | 3 |  | Sp |
|  | HRI 255 | Human Resource Management and Training for Hospitality and Tourism | 3 |  | Sp |
|  | ENG 111 | College Composition I | 3 | English Placement | F, Sp, Su |
|  | HRI 220 | Meat, Seafood, and Poultry Preparation | 3 | $\begin{aligned} & \hline \text { HRI } 106 \\ & \text { HRI } 158 \end{aligned}$ | 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 and HRI 158 | F |
|  | HRI 215 | Food Purchasing | 3 |  | F |
|  | HRI 119 | Applied Nutrition for Food Service | 2 |  | F |
|  | HRI 122 | Applied Nutrition for Food Service Laboratory | 1 | Co: HRI 119 | 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 | $\begin{aligned} & \hline \text { HRI } 106 \\ & \text { HRI } 158 \end{aligned}$ | Sp |
|  | HRI 206 | International Cuisine | 3 |  | Sp |
|  | HRI 207 | American Regional Cuisine | 3 | $\begin{aligned} & \text { HRI } 106 \\ & \text { HRI } 158 \\ & \text { HRI } 219 \\ & \hline \end{aligned}$ | 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

