

CULINARY ARTS (AAS-T)

Courses by Quarter

AAS-T Degree Requirements

An Associate in Applied Science – T degree will be awarded upon successful completion of a minimum of 100 credits in courses numbered 100 or above. All core and general education requirements must be met, with any additional credits to be selected as electives. All General Education courses selected must be transferable.

Program Requirements

Placement testing results may indicate that students need to complete basic skills and/or pre-college English and math in preparation for course work in their program. Often, pre-college courses are prerequisites for college-level courses necessary for graduation. Students will complete college-level English and math prior to earning their first 45 college-level credits. These requirements may be met by taking courses at South Puget Sound Community College, or may be waived based on previous college course work or testing.

Prerequisite: All students must be eligible for MATH 092 Mathematical Reasoning, ENGL 095 Integrated Reading and Writing II and obtain instructor's permission to register for any 100 CAP courses in the Culinary Arts Program.

All students must have successfully completed ENGL 095 Integrated Reading and Writing II and obtain instructor's permission to register for any 200 CAP courses in the Culinary Arts Program.

Courses by Quarter

Code	Title	Credits
Quarter 1		
Transition Studies		
Quarter 2		
CCS 101	Pathways to Success	3
MATH 092	Mathematical Reasoning	5
or ABE 065	Contextualized Math II	
ENGL 090	Integrated Reading and Writing I	5
or ENGL 095	Integrated Reading and Writing II	
Quarter 3		
CAP 100	Introduction to Hospitality	5
CMATH 107	Clippers Math In Society ¹	5
ENGL 098	Transitional English Composition	5
or ENGL& 101	English Composition I	
Quarter 4		
CAP 103	Sanitation	3
CAP 110	Culinary Fundamentals	7
NUTR& 101	Nutrition	5
Quarter 5		
CAP 115	Meat, Poultry, and Seafood Fabrication	6
CAP 120	Cold Food Production	6
Quarter 6		
CAP 125	Garde Manger	6
CAP 130	Dining Room Operations	6

Select one of the following:

CMST& 210	Interpersonal Communication: Diversity	
CMST& 230	Small Group Communication: Diversity	
PSYC 116	Psychology of Human Relations: Diversity	
Quarter 7		
CAP 235	Culinary Baking	6
CAP 240	Hot Line Production I	6
CAP 190 or CAP 290 -	Cooperative Work Experience/Internship	2
Quarter 8		
CAP 245	Hot Line Production II	6
CAP 248	Hot Line Production III	6
Quarter 9		
CAP 250	Menu Development	6
CAP 255	Restaurant Management	6

¹ Some students may place directly into MATH& 107