



PATHWAYS



**YOUR MAP TO
COMPLETION for
2025-2026**

Culinary/Nutrition Science Management

Associate in Applied Science / Certificate / Short-Term Certificate

Full Time	Course Prefix	Course Title	Credit Hours	Semesters Offered	Area
Semester 1	ORI 110	Freshman Seminar	1	Fa Sp Su	IV
	CUA 112	Sanitation, Safety, and Food Service	2	Fa Sp Su	V
	CUA 125	Food Preparation	5	Fa Sp Su	V
	ENG 101	English Composition I	3	Fa Sp Su	I
	BIO 103	Principles of Biology I	4	Fa Sp Su	III
Semester 2	CUA 115	Advanced Food Preparation	3	Fa Sp Su	V
	MTH 116*	Mathematical Applications	3	Fa Sp Su	III
	ART 100*	Art Appreciation	3	Fa Sp Su	II
	HED 224	Personal and Community Health	3	Fa Sp Su	V
Semester 3	CUA 111	Foundations in Nutrition	3	Fa Sp Su	V
	CUA 101	Orientation to the Hospitality Profession	3	Fa Sp Su	V
	CUA 173	Culinary Arts Apprenticeship	3	Fa Sp Su	V
	HMM 105	Principles of Hospitality Management	3	Fa Sp Su	V
	CUA 213	Food Purchasing and Cost Control	3	Fa Sp Su	V
Semester 4	CUA 201	Meat Preparation and Processing	3	Fa Sp Su	V
	CUA 122	Fundamentals of Quantity Cooking	3	Fa Sp Su	V
	HED 226	Introduction to Wellness	3	Fa Sp Su	V
	PSY 200*	General Psychology	3	Fa Sp Su	IV
Semester 5	CUA 163	Foundations of Healthy Cooking Techniques	2	Fa Sp Su	V
	CUA 205	Introduction to Garde Manger	3	Fa Sp Su	V
	CUA 123	Applied Quantity Cooking	3	Fa Sp Su	V
	CIS 149	Digital Literacy	3	Fa Sp Su	V
Culinary/Nutrition Science Management AAS TOTAL HOURS 65					
Culinary/Nutrition Science Management Certificate TOTAL HOURS 52					
Culinary and Hospitality Introduction Short-Term Certificate TOTAL HOURS 10					
Culinary/Nutrition Management Level 1 TOTAL HOURS 12					
Culinary/Nutrition Management Level 2 TOTAL HOURS 11					
Culinary/Nutrition Management Level 3 TOTAL HOURS 9					

* May be substituted per Culinary Arts Instructor's approval

WALLACE STATE
HANCEVILLE • ONEONTA