



CUA PROJECTED COURSE SCHEDULE 2018-19 AND 2019-20

CULINARY CORE COURSES	Fall 2018		Spring 2019		Sum 2019		Fall 2019		Spring 2020		Sum 2020	
	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half
CUA 1135 Skill Development I	•••		••		•		•••		••		•	
CUA 1145 Skill Development II		•••		••		•		•••		••		•
CUA 1151 Food Safety	•	•	•		•		•	•	•		•	
CUA 1102 Culinary Theory	•	•	•		•		•	•	•		•	
GTGE 1111 College Cornerstone		•	•		•			•	•		•	
CUA 2415 Garde Manger	•	•	•	•	•		•	•	•	•	•	
CUA 2552 Controlling Foodservice Costs	•			•		•	•			•		•
CUA 1375 Bread & Pastry Production	•	•	•	•	•		•	•	•	•	•	
CUA 1311 Meat Fabrication	•	•	•	•	•		•	•	•	•	•	
CUA 1294 Breakfast Cookery		•		•	•	•		•		•	•	•
CUA 2473 American Cuisine	•			•		•	•			•		•
CUA 1415 Dining Room Operations	•	•	•	•	•		•	•	•	•	•	
CUA 1162 Hospitality HR Management	•		•		•		•		•		•	
CUA 2315 Restaurant Cookery	•	•	•	•	•		•	•	•	•	•	
CUA 2575 International Cookery		•	•			•		•	•			•
CUA 2623 Culinary Arts Capstone	•		•		•		•		•		•	
CUA 2809 Culinary Arts Internship		•	•		•			•	•		•	

CULINARY ELECTIVE COURSES	Fall 2018		Spring 2019		Sum 2019		Fall 2019		Spring 2020		Sum 2020	
	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half	1st Half	2nd Half
CUA 1243 Intro to Fruit & Vegetable Carving												•
CUA 2143 Intro to Wine Studies						•						
CUA 2103 Aquaponics	•		•				•		•			
CUA 2123 Advanced Baking				•						•		
CUA 2153 Cake Decorating					•							•
CUA 2183 Showpieces						•					•	
CUA 2213 Contemporary American Restaurant				•						•		
CUA 2283 Modern Experimental Kitchen					•							
CUA 2133 Charcuterie												•
CUA 2113 Seasonal Kitchen						•						
CUA 2253 Artisan Breads			•						•			
CUA 2163 Tortes & Gateaux				•						•		