

**TSCC Degree Pathway –
Culinary Arts**
Complete College America
(12 + 12 + 6 = 30)

Brittany Foster
Program Coordinator/Instructor
334-420-4424/334-799-6547
bfoster@trenholmstate.edu

This degree pathway document serves as an advising resource and course guide for faculty and students. Students are strongly advised to enroll in any required Math or English courses during the first semester. Course offerings are subject to change based on availability during any semester and final enrollment numbers.

Semester 1: Fall				
Course Name	Credit Hours	Contact Hours	Area	Course Notes
MTH or BIO	3 or 4	3	III	
CUA 101-Ori.of Hosp. Profession	3	3	v	
CUA 110-Basic Food Prep	3	3	V	Register w/CUA120
CUA 120-Basic Lab I	2	6	V	Register w/CUA110
CUA 112-Sanitation, Safety & Food Service	2	2	V	
Additional Class	13	17		
ORI 101-Orientation to College	1	1		
Class Total	14	18		

Semester 2: Spring				
Course Name	Credit Hours	Contact Hours	Area	Course Notes
CUA201-Meat Prep	3	7	V	
ENG 101- English Comp I	3	3	I	
CUA204-Foundations of Baking	3	6	V	
CUA 102 Catering	3	3	V	
CUA 111-Nutrition	3	3	V	
Class Total	15	22		

Summer Semester				
Course Name	Credit Hours	Contact Hours	Area	Course Notes
CUA251-Menu Design	3	3	V	
CUA262-Management & Supervision	3	3	V	
MTH or BIO	3 or 4	3	III	
CUA 210 Beverage Management	2	2	V	
Additional Classes	11	11		
CUA 213 Food Cost	3	3	V	
Classes Total	14	14		

<p>TSCC Degree Pathway – Culinary Arts <i>Complete College America</i> <i>(12 + 12 + 6 = 30)</i></p>	<p>Brittany Foster Program Coordinator/Instructor 334-420-4424/334-799-6547 bfoster@trenholmstate.edu</p>
---	--

This degree pathway document serves as an advising resource and course guide for faculty and students. Students are strongly advised to enroll in any required Math or English courses during the first semester. Course offerings are subject to change based on availability during any semester and final enrollment numbers.

Semester 4: Fall				
Course Name	Credit Hours	Contact Hours	Area	Course Notes
CUA 208-Advanced Baking	3	7	V	
CUA 173 Apprenticeship	3	3	V	
CUA 115-Advanced Food Prep	3	7	V	
PSY 200-Psychology	3	3	IV	
Class Total	12			

Semester 5: Spring				
Course Name	Credit Hours	Contact Hours	Area	Course Notes
HSM 112-Hospitality Law	3	3	V	
CUA 281-Qualifying Dinner	3	9	V	
Humanities & Fine Arts	3	3	II	
CUA 206-Adv. Garde Manger	2	4	V	
Class Total	11			
Total Credit Hours	66-67			

Faculty Advisors

Loren Lunde - Instructor
334-420-4495
llunde@trenholmstate.edu

Katrice Small - Instructor
334-420-4496
ksmall@trenholmstate.edu

Wiley Poundstone – Lab Tech
334-420-4436
wpoundstone@trenholmstate.edu