

## 2023-2024

#### www.WSUTECH.edu

# Culinary Arts, AAS

CRN		COURSE NAME	CREDITS
CUL	105	Culinary Fundamentals	3
CUL	115	Culinary Nutrition	3
CUL	120	Modern Banquet Cookery	3
CUL	125	Baking & Pastry Skill Development	3
CUL	133	Bistro Practicum I	3
CUL	130	Culinary Innovation & Sustainability	3
CUL	135	Cuisines and Cultures of the United Star	
CUL	145	Cuisines and Cultures of the Mediterran	
CUL	150	Cuisines and Cultures of Northern Europ	
CUL	155	Cuisines and Cultures of Asia	3
CUL	105	Culinary Arts Electives - 12 Credits	12
HEM	105 115		1
HEM ENG	115 101	Introduction to the Hospitality Industry Composition I	3
SPH	101	Interpersonal Communication	3
JEII	111	Humanities Elective	3
		Math Elective	3
		Social Science Elective	3
Culinary Arts Electives			
CUL	110		bilitv
CUL	140	Global Cuisines and Cultures	/
CUL	160	Garde Manger	
CUL	170	Advanced Baking: Chocolate and Confec	tionary
CUL	175	Advanced Baking: Cakes and Desserts	
CUL	180	Advanced Baking: Breads and Rolls	
CUL	137	Bistro Practicum II	
CUL	143	Bistro Practicum III	
CUL	147	Bistro Practicum IV	
CUL	165	Culinary Arts Internship	
HEM	205	Alcohol Beverage Law	
HEM	210	Beer and Spirits	
HEM	225	Wine Fundamentals	
HEM	230	Mixology	
Total			61.00

### LOCATION

#### WSU Tech NICHE

124 S. Broadway | Wichita, KS 67202 316.677.9400 Get maps at WSUTECH.edu/Campuses

#### COSTS\*

#### PROGRAM TOTAL

\$12,279.00

\*Cost does not include online fees, books or tools. Financial Assistance may be available to those who qualify. Total calculated based on the lowest cost combination of elective credits required.

#### PLACEMENT & WAGE DATA

#### www.WSUTECH.edu/Placement

Get historical data on job placement rates and average wages from WSU Tech graduates.