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| **CAS in Culinary Arts**  **Advisor:**  **Credits 34** | | | |
| **First Year** | | | |
| **Fall Semester** | | **Spring Semester** | |
| **Course Name** | **Credits** | **Course Name** | **Credits** |
| CULA 100 Culinary Arts Fundamentals | 2 credits | CULA 157 Pantry and Garde Manger | 3 credits |
| CULA 101 Introduction to Knife Skills and Butchery | 2 credits | CULA 161 Meats and Vegetables | 3 credits |
| CULA 105 Food Service Sanitation | 2 credits | CULA 165 Baking and Pastry | 5 credits |
| CULA 160 Soups, Stocks, and Sauces | 3 credits |  |  |
| CULA 162 Storeroom Management and Receiving Ops | 2 credits | NUTR 221N Basic Human Nutrition | 3 credits |
| WRIT 101 College Writing | 3 credits | ANTY 133X Food and Culture | 3 credits |
| M 105 Contemporary Mathematics | 3 credits |  |  |
| **Total: 17** | | **Total: 17** | |
| **Additional Comments** | | **Additional Comments** | |
| **Complete Graduation Application**  **Certificate of Applied Science in Culinary Arts** | |  | |
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**Business Technology**

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