

ASSOCIATE OF ARTS DEGREE (AA)

STUDENT LEARNING OUTCOMES - Graduates of this program will have the opportunity to:

- Demonstrate basic cooking skills including product identification, knife skills, cold food production and cooking skills.
- Be able to produce commonly used stocks, the foundation sauces and a large compliment of secondary sauces.
- Demonstrate proficiency in the restaurant operation.
- Demonstrate proficiency in food service sanitation.
- Demonstrate a basic understanding of commercial food and beverage purchasing.

ALL CSN COURSES TRANSFER; HOWEVER, THOSE WITH “B” SUFFIXES SPECIFICALLY DO NOT TRANSFER TO NSC, UNLV, AND UNR. IN SUBJECT AREA LISTED BELOW WHERE SPECIFIC COURSE NUMBERS ARE NOT LISTED, CONSULT A COUNSELOR/ADVISOR TO ENSURE TRANSFERABILITY OF ALL COURSES.

Courses with “G” suffixes are designated Honors level courses and can be used to fulfill equivalent general education requirements.

GENERAL EDUCATION REQUIREMENTS (36 Credits):

SPECIAL PROGRAM REQUIREMENTS (27 Credits):

	CR	SEMESTER		CR	SEMESTER
ENGLISH: ENG 100 or 101 or 113 and 102 or 114	6-8	_____	CUL 110 Basic Cookery	4	_____
LITERATURE: ENG 223 or above	3	_____	CUL 125 Principles of Baking	3	_____
FINE ARTS: ART 160	3	_____	CUL 130 Garde Manger	3	_____
HUMANITIES: COM 101 and HIST, International Language (111 or above) or PHIL	6	_____	CUL 225 Advanced Baking	3	_____
ANALYTICAL THINKING: PHIL 102	3	_____	CUL 250 Saucier	3	_____
MATHEMATICS: MATH 124	3	_____	FAB 102 Food Service Sanitation II	2	_____
LIFE AND PHYSICAL SCIENCES: BIOL 121, CHEM 110	8	_____	FAB 112 Restaurant Management I	3	_____
U.S. AND NEVADA CONSTITUTIONS: PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217	4-6	_____	FAB 160 Hospitality Purchasing	3	_____
			HMD 101 Introduction to the Hospitality Industry	3	_____

63
Total Credits

CUL A03

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.