

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.
- Demonstrate proficiency in the restaurant operation.
- Be able to produce commonly used stocks, the foundation sauces and a large compliment of secondary sauces.
- 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 (35 Credits):**

	CR	SEMESTER
<b>ENGLISH:</b> ENG 100 or 101 or 113 and 102 or 114	6-8	_____
<b>LITERATURE:</b> ENG 223 or above	3	_____
<b>FINE ARTS:</b> ART 160	3	_____
<b>HUMANITIES:</b> COM 101 and HIST, International Languages 111 or above or PHIL	6	_____
<b>ANALYTICAL THINKING:</b> PHIL 102	3	_____
<b>MATHEMATICS:</b> MATH 124	3	_____
<b>LIFE AND PHYSICAL SCIENCES:</b> BIOL 121, CHEM 107	7	_____
<b>U.S. AND NEVADA CONSTITUTIONS:</b> PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217	4-6	_____

**SPECIAL PROGRAM REQUIREMENTS (27 Credits):**

	CR	SEMESTER
<b>CUL 110</b> Basic Cookery	4	_____
<b>CUL 125</b> Principles of Baking	3	_____
<b>CUL 130</b> Garde Manger	3	_____
<b>CUL 225</b> Advanced Baking	3	_____
<b>CUL 250</b> Saucier	3	_____
<b>FAB 102</b> Food Service Sanitation II	2	_____
<b>FAB 112</b> Restaurant Management I	3	_____
<b>FAB 160</b> Hospitality Purchasing	3	_____
<b>HMD 101</b> Introduction to the Hospitality Industry	3	_____

ASSOCIATE OF ARTS

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Total Credits

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.