# Culinary Arts Management

## Program Focus

### Quarters 1-3

- **CL102**: Introduction to Baking & Pastry Techniques
- **CL103**: Sustainable Purchasing & Controlling Costs
- **CL106**: Fundamentals of Classical Techniques
- **CL117**: Latin Cuisine
- **CL118**: Foundations of Classical Techniques
- **CL128**: American Regional Cuisine
- **CL203**: World Cuisine
- **CL209**: Classical European Cuisine

### Quarters 4-6

- **CL202**: Garde Manger
- **CL204**: Asian Cuisine
- **CL210**: Management, Supervision & Career Development
- **CL215**: Management by Menu
- **CL220**: Food & Beverage Operations Management
- **CL231**: A La Carte
- **CL237**: Capstone/Portfolio
- **CL301**: Art Culinaire
- **CL305**: Culinary Arts Elective I

### Quarters 7-9

- **CL330**: Facilities Management & Design
- **CL333**: Leadership & Organizational Development
- **CL337**: Foodservice Technology & Information
- **CL341**: Human Resource Management
- **CL343**: Hospitality Marketing
- **CL348**: Legal Issues & Ethics for Culinarians
- **CL350**: Foodservice Financial Management
- **CL360**: Exploring Wines & the Culinary Arts
- **CL365**: Culinary Arts Elective II

### Quarters 10-12

- **CL435**: Quality Service Management & Training
- **CL440**: Innovation & Entrepreneurship
- **CL443**: Capstone/Portfolio
- **CL445**: Senior Culinary Practicum
- **CL452**: Global Management & Operations in the Hospitality Industry
- **CL499**: Management Externship

## General Education

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>EN101</td>
<td>English I</td>
</tr>
<tr>
<td>EN102</td>
<td>English II</td>
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<tr>
<td>EN103</td>
<td>General Education Elective I</td>
</tr>
<tr>
<td>COM105</td>
<td>Public Speaking</td>
</tr>
<tr>
<td>MT113</td>
<td>Ideas of Mathematics</td>
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<td>SC104</td>
<td>Nutrition</td>
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<td>EC310</td>
<td>Economics</td>
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<td>EN305</td>
<td>Professional Communication</td>
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<td>HU305</td>
<td>Critical Thinking</td>
</tr>
<tr>
<td>SP101</td>
<td>Beginning Spanish Conversation &amp; Culture</td>
</tr>
</tbody>
</table>

## Student Consumer Information

Please visit our Student Consumer Information page to find the average time to completion for continuously enrolled students for each credential level offered. This data is available at the average credit load, full-time or at full load. Changing programs, beginning programs at the mid-term start date, taking remedial courses, taking time off from coursework, registering for fewer hours or unsuccessful attempts at course completion will increase the total length of the program and overall cost of education from what is disclosed. Transfer credits awarded toward your program will likely decrease the overall length and cost of education.

Course descriptions for elective and general education courses can be referenced in the catalog.

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### Example Schedule

- **Start Date**: ___________________________
- **Length of Quarter**: _______________________
- **Breaks Between Quarters**: ___________________
- **Approx. Hours in Class per Week**: __________
- **Approx. Hours Outside of Class—Homework**: __________

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school.
Course descriptions describe the learning opportunities that were provided through their various activities. Each student will participate in the activities that will lead to successfully meeting the learning outcomes.