Quarters 1-3

CUL102 Fundamentals of Classical Techniques
CUL104 Concepts and Theories of Culinary Techniques
CUL132 Management by Menu
CUL141 American Regional Cuisine
CUL152 Latin Cuisine
CUL244 Asian Cuisine
CUL248 Introduction to Baking and Pastry Techniques
CUL252 Food and Beverage Operations Management

Quarters 4-6

CUL137 Sustainable Purchasing & Controlling Costs
CUL201 Garde Manger
CUL215 Management, Supervision and Career Development
CUL261 À la Carte Kitchen
CUL272 Capstone
FB325 Merchandising for Food Services
FB340 Beverage Purchasing, and Inventory Control and Menu Authoring
HOS171 Introduction to Hospitality
R5104 Accounting
Program Elective

Quarters 7-9

CUL310 Human Resource Management
CUL320 Hospitality Marketing
CUL330 Legal Issues and Ethics for Culinarians
CUL340 Leadership and Organizational Development
CUL350 Catering and Event Management
CUL360 Quality Service Management and Training
CUL420 Facilities Management and Design
CUL430 Foodservice Technology and Information
CUL460 Exploring Wines and the Culinary Arts
FB345 Club Operations Management
FB350 Etiquette of Professional Service
FB470 New World Wines and Emerging Regions
Program Elective

Quarters 10-12

CUL410 Foodservice Financial Management
CUL455 Management Internship
CUL470 Senior Culinary Practicum
CUL480 Innovation and Entrepreneurship
CUL498 Baccalaureate Capstone
FB335 Sales and Public Relations
HOS361 Hospitality Law
Program Elective

General Education

ENGL1301 English Composition
HECO1322 Nutrition
MATH1310 College Mathematics
PSYC2301 General Psychology
SPCH1315 Public Speaking
SOC1336 Social Problems

Humanities English Elective
Humanities History Elective

Mathematics and Science Elective
Mathematics and Science Elective
Social Science Elective

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 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 this program. Also, transfer credits awarded toward your program will likely decrease the usual length and cost of education. Descriptions for elective and general education courses can be referenced in the catalog.

STUDENT CONSUMER INFORMATION:
https://www.artinstitutes.edu/austin/student-consumer-information

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school.

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073019
CUL203

A LA CARTE KITCHEN
This 3-credit course introduces students to the A La Carte kitchen, emphasizing a “la minute” method of food preparation. The course focuses on the management and operation of an A La Carte operation, the concept of “la minute,” effective customer service, and the use of food and beverage management tools. Students will develop a menu and learn to control costs using budgeting techniques, standard costing, and variable costing methods. Credit: 3

CUL211

CATERING & EVENT MANAGEMENT
This 3-credit course introduces students to the fundamentals of catering, special events, and sales in the hospitality industry and the skills that caterers need to operate an effective catering business. Students will explore the operations of catering businesses, learn how to plan and execute events, and gain experience in catering management. Credit: 3

CUL250

EXPLORING WINES & THE CULINARY ARTS
This 3-credit course explores the relationship between wine and food. Students will learn about the history of wine, the science of wine-making, and the role of wine in the hospitality industry. The course will also cover the process of wine evaluation, the role of wine in wine and food pairing, and the marketing and sale of wine in the hospitality industry. Credit: 3

CUL345

BEVERAGE PURCHASING, INVENTORY MANAGEMENT, AND CONTROL
This course covers the process of purchasing and managing beverages in the hospitality industry. Students will learn about the factors that affect beverage purchasing decisions, the importance of inventory management, and the strategies for controlling beverage costs. Credit: 3

CUL390

ACCOUNTING
This course introduces the nature and purpose of accounting, presents the accounting cycle, and teaches bookkeeping to prepare accounting documents. Credit: 3

GENERAL EDUCATION REQUIREMENTS (AR = 4 CREDITS)

ENGL1307

ENGLISH COMPOSITION
ECOL1312

NUTRITION
COLL1301

COLLEGE MATHEMATICS
SOC1304

SOCIAL PROBLEMS

FOREIGN LANGUAGE REQUIREMENTS (choose one)

FRAN1401

INTRODUCTION TO FRENCH

HUMANITIES ENGLISH (choose one)

ENGL1303

INTRODUCTION TO LITERATURE

ENGL2307

INTRODUCTION TO PROFESSIONAL WRITING

ENGL3311

AN INTRODUCTION TO PROFESSIONAL WRITING

ARTS1303

ART HISTORY I

ARTS1304

ART HISTORY II

HIS1301

U.S. HISTORY I

HIS1302

U.S. HISTORY II

HIS1303

WORLD CIVILIZATIONS I

HIS1304

WORLD CIVILIZATIONS II

MATHEMATICS & SCIENCE ELECTIVE

Biol1308

BIOLOGY

ENVR1401

ENVIRONMENTAL SCIENCE

MATH1310

MATHEMATICS

PHYS1301

PHYSICS

SOCIAL SCIENCE ELECTIVE (choose one)

PSY2319

PSYCHOLOGY

PSY2320

PSYCHOLOGY

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