

Navajo Technical University

Name: _____

ID#: _____

Associate of Applied Science – Culinary Arts (61-62 Credits)

The A.A.S. Culinary Arts degree program is designed to provide graduates with the knowledge and skills necessary for employment in a number of food service industry settings. Students will obtain training in professional cooking and baking so they will understand the demands of product delivery. Students will also receive management training specific to a variety of demands in the industry such as food and beverage management, human resources management, and planning and management of both large and small scale catering and banquet events. Graduates will have gained a better understanding of their own interpersonal communication skills as they relate to both back-of-the-house and front-of-the-house communication demands.

GENERAL EDUCATION REQUIREMENTS		Credits	Prerequisites	Semester/Transfer	Grade
English: ENGL 1110		3	ENGL 100 or satisfactory placement scores		
Mathematics: MATH 1220 or higher		4	MATH 1215		
Dine Studies: NAVA 1110, NAVA 2210 or NAVA 2230		3-4			
Natural or Physical Science: 1.		4			
Humanities: COMM 1130 or COMM 2120		3			
Information Tech/Applied Computers: BCIS 1115 or higher		3			
SSC 100	College Success Skills	1			
CULINARY ARTS CORE REQUIREMENTS					
Semester ONE		Credits			
CUL 103	Food Safety and Sanitation	3			
CKG 101	Professional Cooking I	8			
Semester TWO		Credits			
CKG 111	Professional Cooking II	8	CKG 101		
BKG 209	Professional Baking Basics	3	CKG 101		
CKG 112	Professional Internship	3			
Semester THREE		Credits			
CUL 201	ServSafe Essentials	3			
CUL 105	Nutrition	3			
Semester FOUR		Credits			
CUL 205	Food & Beverage Management	3			
CUL 206	Banquets & Catering	3			
CUL 207	Management and Supervision	3			
TOTAL REQUIRED CREDIT HOURS		61-62			

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Updated 7/17/2026