



# The Culinary & Hospitality Institute

Jefferson State Community College

## Advising Options for Incoming, First Semester, Culinary Students

### Option 1

CUA 101 Orientation to Hospitality	3 hrs
CUA 111 Foundations in Nutrition	3 hrs
CUA 112S Sanitation & Safety	2 hrs
Lab Science (i.e. Biology, Physical Science, Chemistry, Anatomy)	4 hrs
	<b>12 hrs</b>

### Option 2

CUA 101 Orientation to Hospitality	3 hrs
CUA 110 Basic Food Prep	3 hrs
CUA 120 Basic Food Prep Lab	2 hrs
CUA 112s Sanitation & Safety	2 hrs
ENG 101 English Composition	3 hrs
	<b>13 hrs</b>

### Option 3 (ideal for students starting college in Summer Semester)

HMM 105s Principles of Management	3 hrs
CUA 112s Sanitation & Safety	2 hrs
CUA 180 Special Topics in Hospitality Service	1 hr
ENG 101 English Composition	3 hrs
SPH 107 Public Speaking	3 hrs
	<b>12 hrs</b>

**Options 1 & 2 are interchangeable for Fall or Spring semesters—either option may be taken, one does not rely on the other. If you are not a full-time student, then fewer hours may be taken each semester.**

**\*Additional course recommendations available upon culinary advising.**