



CTLS Associate of Applied Science Degree in Culinary Arts

Year 1 - Semester I	
Projected Courses	Credits
Introduction to the Business of Tourism/Hospitality	3
Communication	3
Sanitation, Safety & Hygiene	3
Food Prep 1	4
Applied Hospitality Mathematics	3
Year 1 - Semester II	
Projected Courses	Credits
Information Technology	3
Accounting 1	3
Food & Beverage Services	4
Introduction to Management	3
Baking Technology	4
Year 1 - Semester III	
Projected Courses	Credits
Quality Customer Service	3
What Makes Us Anguillan (One month)	0
International Cuisine	4
Year 2 - Semester I	
Projected Courses	Credits
Food Science & Nutrition	3
Food & Beverage Labour Cost Control	3
Food Preparation II	4
Entrepreneurship	3
Year 2 - Semester II	
Projected Courses	Credits
Language Science I	3
Wine & Spirits	3
Food Preparation III	4
Kitchen Organization	4
Caribbean Studies	
Year 2 - Semester III	
Projected Courses	Credits
Menu Planning	3
Baking Technology III	4
International Cuisine	4
Year 3 - Semester I	
Projected Courses	Credits
Quality Food Production & Service	4
Internship (480 hours)	6