

FLINT HILLS TECHNICAL COLLEGE

Associate of Applied Science, Hospitality and Culinary Arts

Total Credits: 65-72

Fall

Course #	Course Title	Credits
HCA 104	Culinary Techniques & Theory	3
HCA 106	Introduction to Baking and Pastries	3
HCA 109	Introduction to Garde Manger	3
HCA 110	Restaurant Management & Leadership	3
HCA 128	Food Sanitation	1
HCA 216	Culinary Nutrition	3
	Total	16

Spring

Course #	Course Title	Credits
HCA 107	Sustainability and Environmental Issues	1
HCA 131	Baking Theory, Pastry and Confections	3
HCA 132	Intermediate Culinary Techniques & Theory	3
HCA 133	Catering and Banquet Production	3
HCA 134	Advanced Garde Manger	3
HCA 135	Hospitality Accounting, Purchasing and Cost Controls	3
HHS 268	F/A Heartsaver CPR	2
	Total	18

Fall

Course #	Course Title	Credits
HCA 200	American Regional Cuisine	3
HCA 201	Food Truck Practicum	2
	must choose one elective	
HCA 233	Modern Gastronomy	2
HCA 234	Special Diets, Allergens & Food Accommodations	2
HCA 235	Advanced Baking & Retail Production	2
	Choose one English Course	
EG 100	English for Technical Professions	3
EG 103	English Composition I*	3
	Choose one Communications Course	
SP 100	Public Speaking*	3
SP 200	Interpersonal Communications*	3
	Choose one Behavioral Science Course	
PY 100	Introduction to Psychology*	3
SO 100	Introduction to Sociology*	3
	Total	15

Spring

Course #	Course Title	Credits
HCA 202	Hospitality Supervision & Marketing	3
HCA 203	World Cuisine	3
HCA 221-223	Technical Internship	3
	Choose one Science Course	
CH125/126	Chemistry I and Chemistry I Lab*	3/2
BI 101/BI 101	General Biology and General Biology Lab*	3/1

PS 150/151	Physical Science and Physical Science Lab*	3/2
	Choose one Mathematics Course	
MA 108	Essentials Math*	3
MA 110	College Algebra*	3
	Total	16-17

*[Kansas Systemwide General Education](#)