

Post-Secondary Opportunities Information

POST-SECONDARY OPPORTUNITIES

- Successful completion of concurrent college credits leads to a Certificate of Completion (CCL) in Culinary Arts I.
- Additional college credits lead to an Associate in Applied Science (AAS) in Culinary Studies and a Bachelor of Interdisciplinary Studies (BIS) in Hospitality Leadership at NAU.
- ASU Bachelor of Applied Science (BAS) Degree options

COURSES AND CREDITS

Estrella Mountain Community College Concurrent Enrollment Credits

Concurrent Enrollment is not available to high school graduates and students with a GED.

- 1st Semester
 - CUL 113 Commercial Baking Techniques (3 credits)
 - CUL 115 Food Service Sanitation, Safety and Stewarding (2 credits)
 - CUL 105 Principles and Skills of Professional Cooking (3 credits)

[Students must earn a 70% or higher in ALL 1st semester courses to fulfill the 2nd semester college prerequisite.]

- 2nd Semester
 - CUL 103 Breakfast and Cold Foods (3 credits)
 - CUL 120 Food Costing, Purchasing, and Inventory Control (3 credits)
 - CUL 201 International Cuisine (3 credits)

COST REQUIREMENTS

- West-MEC pays the college tuition (in-state tuition only; out-of-state students are responsible for the difference between in-state and out-of-state tuition) for students accepted to the Culinary Program.
 - \$15 registration fee per semester
 - \$97 per credit hour due soon after classes begin
 - Cost based upon meeting Maricopa residency and U.S. citizen/legal residency criteria (Must complete "Maricopa Community Colleges Student Declaration of Citizenship or Status" form. Visit www.maricopa.edu/residency)
- Additional cost for textbooks and uniforms will apply
- Courses taken under concurrent enrollment may impact federal financial aid eligibility. To obtain additional information, students are encouraged to inquire with the college or university where they intend to enroll.
- For more information about program costs, on-time graduation rates, median debt of students who completed the program, and other important information, please visit EMCC website at: <https://www.estrellamountain.edu/disclosures/programs>

ENROLLMENT INFORMATION

- Students that withdraw from the West-MEC program may receive college credit based on the number of completed courses.
- In a post-secondary setting, students are responsible for learning the policies of the institution to ensure that credits transfer to fulfill specific degree requirements. Visit www.aztransfer.com for Arizona colleges and universities.
- The Maricopa County Community College District does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities. For Title IX/504 concerns, call the following number to reach the appointed coordinator: (480) 731-8499. For additional information, as well as a listing of all coordinators within the Maricopa College system, visit <http://www.maricopa.edu/non-discrimination>.

Northern Arizona University Pathway to Bachelor Degree- please see next page



Program information may change as West-MEC strives to provide the best opportunities for students. Refer to www.west-mec.edu for most current information. Program is taught by industry certified instructors. West-MEC does not discriminate on the basis of race, color, national origin, gender, age, or disability in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of their operations.

Revised 5/10/2023

**Certificate in Culinary Principles – West-MEC to
Associate of Applied Science in Culinary Studies – EMCC to
Bachelor of Interdisciplinary Studies - Hospitality Leadership 90/30 - NAU
SAMPLE PLAN OF STUDY – 2020-2021**

CCL in Culinary Principles			
Course #	Course Title	Credits	Completed
West-MEC			
CUL 105	Principles and Skills for Professional Cooking	3	
CUL 113	Commercial Baking Techniques	3	
CUL 115	Food Service Sanitation, Safety and Stewarding	2	
CUL 103	Breakfast and Cold Foods	3	
CUL 120	Food Costing, Purchasing and Inventory Control	3	
CUL 213	Buffet Catering	3	
TOTAL		17	

AAS Culinary Major: 3564			
Course #	Course Title	Credits	Completed
Estrella Mountain Community College			
CUL 130 OR CUL 203 AND CUL 205	Savory Foods I OR American Regional Cuisine AND French Cuisine	6	
CUL 170	Dining Room Operations I	3	
CUL 201	International Cuisine	3	
CUL 127 OR CUL 260	Classical Deserts OR Bakery II	3	
CUL 223 OR CUL 270	Food Service Management OR Dining Room Operations II	3	
FON 100	Introductory Nutrition	3	
Restricted Electives: Any CUL, FRE, HRM, MGT, SPA, or FON course not used in required courses		0-5	
TOTAL		21-26	

AGEC and NAU Interdisciplinary Studies Requirements			
Course #	Course Title	Credits	Completed
ENG 101 or ENG 107	English (FYC)	3	
ENG 102 or ENG 108	English (FYC)	3	
COM 225 (NAU Requirement)	Public Speaking (L)	3	
MAT 14x or higher	Math (MA) - Recommend 4+ credit math class to meet NAU 90/30 requirements.	4-6	
CIS 105 OR BPC 110	Computer/Statistics (CS)	3	
	Humanities (HU)*	3	
	Humanities (HU)*	3	
	Social & Behavioral (SB)*	3	
COM 100, 110, 230 (NAU Requirement)	Social & Behavioral (SB)	3	
	Science (SQ)*	4	
	Science (SQ or SG)*	4	
CRE 101 or test exempt	College Critical Reading and Critical thinking or test exempt	0-3	
CIS or BPC (NAU Requirement)	2nd Computer Literacy more advanced than CIS 105 or BPC 110	3	
*Choose 1 course for SB, HU, SQ or SG that meets Cultural (C) and 1 that meets [Historical (H) or Global Awareness (G)]		TOTAL	39-44

Electives Needed to Reach 90 credits			
Course #	Course Title	Credits	Completed
TOTAL		0-13	

NOTE: West-MEC dual/concurrent enrollment credits can transfer to any degree at NAU, this is the recommended pathway for students pursuing the AAS in Culinary Studies. West-MEC dual/concurrent enrollment credits will transfer as electives.



BIS Hospitality Leadership 90/30			
Course #	Course Title	Credits	Completed
Northern Arizona University - Scottsdale Community College			
HA 315W	Hospitality Leadership & Ethics	3	
HA 351	Corporate Finance for Hospitality Managers	3	
HA 355	Revenue Management & Cost Control for Restaurants	3	
HA 378	Catering Events in Hotels, Resorts & Convention Centers	3	
HA 407	Meetings, Event & Convention Industry Management	3	
HA 410	Managing Customer Service	3	
HA 415	Hospitality Industry Analytics	3	
HA 380	Global Issues in Hospitality	3	
HA 401	Resort Operations	3	
HA 490C	Senior Seminar	3	
Total Credits: 120		Total: 30	