Navajo Technical University (NTU) might offer introductory courses in Computer Science (CS), Business Computer Information Systems (BCIS), and Cybersecurity (CYB) that could complement a Culinary Arts major. While course offerings can change, here are some typical introductory courses that a student at NTU might consider:

1. **Introduction to Computer Science (CS 101)**: This course would cover fundamental concepts in computer science, including programming basics, algorithms, and problem-solving techniques. It provides a broad overview of the field.

2. **Introduction to Information Technology (BCIS 101)**: This course introduces students to the basic principles and concepts of information technology, including computer hardware, software, networks, and databases. It might also cover topics like computer ethics and the impact of technology on society.

3. **Introduction to Cybersecurity (CYB 101)**: This course would provide an overview of cybersecurity principles and practices, including information security fundamentals, risk management, encryption, and security policies. It's essential knowledge for anyone using computers and the internet, especially in fields like Culinary Arts where digital systems are increasingly prevalent.

4. **Computer Applications in Business (BCIS 102)**: This course could cover essential business applications such as spreadsheets, word processing, presentation software, and databases. It would provide practical skills for using technology in a business environment, which could be valuable for managing culinary businesses or working in food service management.

5. **Introduction to Networking (BCIS 105)**: This course would introduce students to the basics of computer networking, including network types, protocols, and architectures. Understanding networking fundamentals can be useful for managing digital communication systems in culinary establishments or understanding how online ordering and reservation systems work.

These courses can provide a foundational understanding of technology that can complement a Culinary Arts major, especially in today's digital age where technology plays an increasingly significant role in various aspects of the culinary industry, from inventory management to marketing. However, it's essential for students to consult with their academic advisors to ensure that these courses align with their degree requirements and career goals.