



Culinary Arts Associate in Applied Science Degree

Culinary Arts Track

FIRST YEAR COURSE SCHEDULE			
	Credits		Credits
First Semester		Second Semester	
CUL 100-fund. Of the Culinary Arts Profession OR CUL 105-Applied Intro to Culinary Arts	2	CUL 250-Garde Manager	4
CUL 125-sanitation and Safety	2	CUL 211-Basic Food Production	4
CUL 215-Basic Baking	4	CUL 230-Basic Nutrition OR NSF 101-Human Nutrition & Wellness	3
CUL 290-Catering	4	CIT 105-Intro to Computers (Digital Literacy)^	3
Quantitative Reasoning (MAT 105 or MAT 110 preferred)	3	CUL 220-Advanced Baking and Pastry Arts	4
Total Credit Hours	15	Total Credit Hours	18

^Computer/Digital Literacy must be demonstrated either by competency exam or by completing a computer/digital literacy course.

Progression in the Culinary Arts program is contingent upon achievement of a grade of "C" or better in each technical course and maintenance of a 2.0 cumulative grade point average or better (on a 4.0 scale).

NOTE: General education and business courses (BAS) must be taken during the summer or prior to the program. The sequencing of these courses may also vary. Please discuss with your advisor.

SECOND YEAR COURSE SCHEDULE			
	Credits		Credits
Third Semester		Fourth Semester	
CUL 240-Meats, Seafood, & Poultry	4	CUL 270-Human Relations Management	3
CUL 260-International Cuisine	4	CUL 280-Cost & Control	3
Oral Communications	3	CUL 298-Culinary Arts Practicum Exp. OR CUL 299-Culinary Arts Coop. Education Exp.	1 (2-3)
Written Communications	3	Natural Sciences Course	3
		Social/Behavioral Course	3
		Heritage/Humanities Course	3
Total Credit Hours	14	Total Credit Hours	16-18

Food & Beverage Management Track

FIRST YEAR COURSE SCHEDULE			
	Credits		Credits
First Semester		Second Semester	
CUL 100-fund. Of the Culinary Arts Profession OR CUL 105-Applied Intro to Culinary Arts	2	CUL 250-Garde Manager	4
CUL 125-sanitation and Safety	2	CUL 211-Basic Food Production	4
CUL 215-Basic Baking	4	CUL 230-Basic Nutrition OR NSF 101-Human Nutrition & Wellness	3
CUL 290-Catering	4	CIT 105-Intro to Computers (Digital Literacy)^	3
Quantitative Reasoning (MAT 105 or MAT 110 preferred)	3	CUL 220-Advanced Baking and Pastry Arts	4
BAS 160-Intro to Business	3	BAS 282-Principles of Marketing	3
Total Credit Hours	18	Total Credit Hours	21

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SECOND YEAR COURSE SCHEDULE					
Third Semester		Credits	Fourth Semester		Credits
CUL 240-Meats, Seafood, & Poultry	4		CUL 270-Human Relations Management	3	
CUL 260-International Cuisine	4		CUL 280-Cost & Control	3	
Oral Communications	3		CUL 298-Culinary Arts Practicum Exp. OR CUL 299-Culinary Arts Coop. Education Exp.	1 (2-3)	
Written Communications	3		Natural Sciences Course	3	
BAS 283-Principles of Management OR BAS 170-Entrepreneurship	3		Social/Behavioral Course	3	
			Heritage/Humanities Course	18	
Total Credit Hours		17	Total Credit Hours		16-18

Catering & Personal Chef Track

FIRST YEAR COURSE SCHEDULE					
First Semester		Credits	Second Semester		Credits
CUL 100-fund. Of the Culinary Arts Profession OR CUL 105-Applied Intro to Culinary Arts	2		CUL 250-Garde Manager	4	
CUL 125-sanitation and Safety	2		CUL 211-Basic Food Production	4	
CUL 215-Basic Baking	4		CUL 230-Basic Nutrition OR NSF 101-Human Nutrition & Wellness	3	
CUL 290-Catering	4		CIT 105-Intro to Computers (Digital Literacy) [^]	3	
Quantitative Reasoning (MAT 105 or MAT 110 preferred)	3		CUL 220-Advanced Baking and Pastry Arts	4	
BAS 160-Intro to Business	3				
Total Credit Hours		18	Total Credit Hours		18

[^]Computer/Digital Literacy must be demonstrated either by competency exam or by completing a computer/digital literacy course.

Progression in the Culinary Arts program is contingent upon achievement of a grade of "C" or better in each technical course and maintenance of a 2.0 cumulative grade point average or better (on a 4.0 scale).

NOTE: General education and business courses (BAS) must be taken during the summer or prior to the program. The sequencing of these courses may also vary. Please discuss with your advisor.

SECOND YEAR COURSE SCHEDULE					
Third Semester		Credits	Fourth Semester		Credits
CUL 240-Meats, Seafood, & Poultry	4		CUL 270-Human Relations Management	3	
CUL 260-International Cuisine	4		CUL 280-Cost & Control	3	
Oral Communications	3		CUL 298-Culinary Arts Practicum Exp. OR CUL 299-Culinary Arts Coop. Education Exp.	1 (2-3)	
Written Communications	3		Natural Sciences Course	3	
BAS 283-Principles of Management	3		Social/Behavioral Course	3	
			Heritage/Humanities Course	3	
Total Credit Hours		17	Total Credit Hours		16-18

*All Diploma Options – if a diploma is sought, two of the three following courses may be used for the six (6) hours general education.

These courses will not count toward the AAS degree.

- WPP 200 (3)
- TEC 200 (3)
- EFM 100 (3)