



**Culinary Arts**  
 Associate in Applied Science  
 Four-Semester Pathway - Academic Year 2019-2020

Semester 1	Requirement	Recommended	Prerequisites	Corequisites	Credits	My Plan
	Mathematics Elective (100-level or higher)	MATH-130 Technical Math	MATH-030		3	
ENGL-100	English Composition		ENGL-090, ENGL-095		3	
CULA-103 <b>OR</b> DIET-160	ServSafe® <b>OR</b> Foodservice Sanitation				1	
CULA-102	Introduction to Culinary, Hospitality & Tourism				3	
CULA – 110 and 120 or 130 and 140	Choose 2 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA-103/DIET-160, CULA-102, MATH-030	8	
<b>Semester 2</b>						
ENGL-115	Introduction to Literature		ENGL-100		3	
NUTR-110	Normal Nutrition & Lab		ENGL-090, ENGL-095, MATH-030		4	
PSYC-100	Introduction to Psychology			ENGL-090, ENGL-095	3	
CULA - 110 and 120 or 130 and 140	Choose Remaining 2 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA-103/DIET-160, CULA-102, MATH-030	8	
<b>Summer</b>						
CULA-200	Culinary Arts externship	Taken after freshman labs are completed with department approval	CULA-103/DIET-160, CULA-102, 110, 120, 130, 140 & Dept Approval		3	
<b>Semester 3</b>						
	Fine Arts or Humanities Elective	SPAN-101 Spanish I	See course prerequisites	See course corequisites	3	
BUSN-255	Human Resource Management			ENGL-100	3	
CULA 210 & 220 or 230 & 240	Choose 2 – Buffet Preparation Techniques & Advanced Cooking Specialties or Advanced Pastry & Baking, Planning/Dining Room Service		CULA-103/DIET-160, CULA-102, 110, 120, 130, & 140	CULA-230 & 240 are corequisites	8	
<b>Semester 4</b>						
	Social Science elective		See course prerequisites	See course corequisites	3	
CULA-250	Food Service Management		CULA-103/DIET-160, CULA-102, 110, 120, 130, & 140		3	
CULA-210 & 220 or 230 & 240	Choose Remaining 2 – Buffet Preparation Techniques & Advanced Cooking Specialties or Advanced Pastry & Baking & Planning/Dining Room Service		CULA-103/DIET-160, CULA-102, 110, 120, 130, & 140	CULA-230 & 240 are corequisites	8	

## Culinary Arts

<b>General Education Requirements</b>					
COURSE CODE	COURSE TITLE	PREREQUISITES	COREQUISITES	CREDITS	MET
ENGL-100	English Composition	ENGL-090, ENGL-095		3	
ENGL-115	Introduction to Literature	ENGL-100		3	
	Mathematics Elective (100-level or higher)	MATH-030		3	
NUTR-110	Normal Nutrition & Lab	ENGL-090, ENGL-095, MATH-030		4	
	Fine Arts or Humanities Elective*			3	
	<i>*Spanish I is recommended</i>				
PSYC-100	Introduction to Psychology		ENGL-090, ENGL-095	3	
	Social Science Elective			3	

<b>Major Required Courses</b>					
COURSE CODE	COURSE TITLE	PREREQUISITES	COREQUISITES	CREDITS	MET
BUSN-255	Human Resource Management		ENGL-100	3	
CULA-103 <b>OR</b> DIET-160	ServSafe® <b>OR</b> Foodservice Sanitation			1	
CULA-102	Introduction to Culinary, Hospitality & Tourism			3	
CULA-110	Culinary Skills		CULA-103/DIET-160, CULA-102, MATH-030	4	
CULA-120	Basic Food Preparation		CULA-103/DIET-160, CULA-102, MATH-030	4	
CULA-130	Basic Baking		CULA-103/DIET-160, CULA-102, MATH-030	4	
CULA-140	Food and Beverage Purchasing		CULA-103/DIET-160, CULA-102, MATH-030	4	
CULA-200	Culinary Arts Externship	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140, DEPT APPROVAL		3	
CULA-210	Buffet Preparation Techniques	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140		4	
CULA-220	Advanced Cooking Specialties	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140		4	
CULA-230	Advanced Pastry and Baking	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140	CULA-240	4	
CULA-240	Planning/Dining Room Service	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140	CULA-230	4	
CULA-250	Food Service Management	CULA-103/DIET-160, CULA-102, CULA-110, CULA-120, CULA-130, CULA-140 OR HSPM-101 and MATH-030		3	