



**Culinary Arts**  
 Associate in Applied Science  
 Four-Semester Pathway - Academic Year 2018-2019

| Semester 1                        | Requirement  | Recommended  | Prerequisites                                | Corequisites                    | Credits | My Plan |
|-----------------------------------|--|--|--|---------------------------------|---------|---------|
| FIGS-100                          | Freshman Interest Group Elective   |  |  |                                 | 1       |         |
|                                   | Mathematics Elective (100-level or higher)   | MATH-130 Technical Math  | MATH-030                                     |                                 | 3       |         |
| ENGL-100                          | English Composition  |  | ENGL-090, ENGL-095                           |                                 | 3       |         |
| CULA-100                          | Introduction to Culinary Arts  |  |  | FIGS-100                        | 3       |         |
| CULA – 110 and 120 or 130 and 140 | Choose 2 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing   |  |  | CULA-100, 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-100, MATH-030              | 8       |         |
| <b>Summer</b>                     |  |  |  |                                 |         |         |
| CULA-200                          | Culinary Arts externship   | Taken after freshman labs are completed with department approval | CULA-100, 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  |  |  |                                 | 3       |         |
| CULA 210 & 220 or 230 & 240       | Choose 2 – Buffet Preparation Techniques & Advanced Cooking Specialties or Advanced Pastry & Baking, Planning/Dining Room Service            |  | CULA-100, 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-100, 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-100, 110, 120, 130, & 140               | CULA-230 & 240 are corequisites | 8       |         |

## Culinary Arts

| <b>General Education Requirements</b> |  |                              |                     |                |            |
|---------------------------------------|--|------------------------------|---------------------|----------------|------------|
| <b>COURSE CODE</b>                    | <b>COURSE TITLE</b>                        | <b>PREREQUISITES</b>         | <b>COREQUISITES</b> | <b>CREDITS</b> | <b>MET</b> |
| ENGL-100                              | English Composition                        | ENGL-090, ENGL-095           |                     | 3              |            |
| ENGL-115                              | Introduction to Literature                 | ENGL-100                     |                     | 3              |            |
| FIGS-100                              | Freshman Interest Group Elective           |                              |                     | 1              |            |
|                                       | 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> |                               |   |                     |                |            |
|-------------------------------|-------------------------------|---|---------------------|----------------|------------|
| <b>COURSE CODE</b>            | <b>COURSE TITLE</b>           | <b>PREREQUISITES</b>  | <b>COREQUISITES</b> | <b>CREDITS</b> | <b>MET</b> |
| BUSN-255                      | Human Resource Management     |   |                     | 3              |            |
| CULA-100                      | Introduction to Culinary Arts |   | FIGS-100            | 3              |            |
| CULA-110                      | Culinary Skills               |   | CULA-100, MATH-030  | 4              |            |
| CULA-120                      | Basic Food Preparation        |   | CULA-100, MATH-030  | 4              |            |
| CULA-130                      | Basic Baking                  |   | CULA-100, MATH-030  | 4              |            |
| CULA-140                      | Food and Beverage Purchasing  |   | CULA-100, MATH-030  | 4              |            |
| CULA-200                      | Culinary Arts Externship      | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140, DEPT APPROVAL           |                     | 3              |            |
| CULA-210                      | Buffet Preparation Techniques | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140                          |                     | 4              |            |
| CULA-220                      | Advanced Cooking Specialties  | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140                          |                     | 4              |            |
| CULA-230                      | Advanced Pastry and Baking    | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140                          | CULA-240            | 4              |            |
| CULA-240                      | Planning/Dining Room Service  | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140                          | CULA-230            | 4              |            |
| CULA-250                      | Food Service Management       | CULA-100, CULA-110, CULA-120, CULA-130, CULA-140 OR HSPM-101 and MATH-030 |                     | 3              |            |