



**Culinary Arts**  
**Associate in Applied Science**  
**Four Semester Pathway Academic Year 2021-2022**

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 OR NUTR 160	ServSafe® OR 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/NUTR 160, CULA 102, MATH 030	8	
<b>Semester 2</b>						
ENGL 115	Introduction to Literature		ENGL 100 or ENGL 101		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/NUTR 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/NUTR 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 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose either - Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		8	
<b>Semester 4</b>						
	Social Science elective		See course prerequisites	See course corequisites	3	
CULA 250	Food and Beverage Management		CULA 103/NUTR 160, CULA 102, 110, 120, 130, & 140		3	
CULA 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose Remaining courses –Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		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 or ENGL 101		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	
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		ENGL 100 or ENGL 101	3	
CULA 102	Introduction to Culinary, Hospitality & Tourism			3	
CULA 103 OR NUTR 160	ServSafe® OR Foodservice Sanitation			1	
CULA 110	Culinary Skills		CULA 103/NUTR 160, CULA 102, MATH 030	4	
CULA 120	Basic Food Preparation		CULA 103/NUTR 160, CULA 102, MATH 030	4	
CULA 130	Basic Baking		CULA 103/NUTR 160, CULA 102, MATH 030	4	
CULA 140	Food and Beverage Purchasing		CULA 103/NUTR 160, CULA 102, MATH 030	4	
CULA 200	Culinary Arts Externship	CULA 103/NUTR 160, CULA 102, CULA 110, CULA 120, CULA 130, CULA 140, DEPT APPROVAL		3	
CULA 231	Advanced Pastry	CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 232	Advanced Baking	CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 241	Planning/Dining Room Service	CULA 103/NUTR 160, CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 250	Food and Beverage Management	CULA 103/NUTR 160, CULA 102, CULA 110, CULA 120, CULA 130, CULA 140 OR HSPM 101 and MATH 030		3	
CULA 260	Modern Culinary Trends	CULA 103/NUTR 160, CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 261	Catering	CULA 103/NUTR 160, CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 262 OR CULA 264	CULA 262 Chef in Residence OR CULA 264 Classical French Cuisine	CULA 102, CULA 103/NUTR 160, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 263	International Cuisine	CULA 102, CULA 110, CULA 120, CULA 130 and CULA 140		2	
CULA 270	Beverage	ENGL 100, Program Acceptance		2	