



**CULINARY ARTS  
Diploma  
Day  
PROGRAM PLANNING GUIDE**

Course Number	Course Title	Class	Hours Per Week		Credits
			Lab	Work	
<u>FIRST SEMESTER-First 8 Weeks</u>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 140	Culinary Skills I	2	6	0	5
ENG 111	Writing and Inquiry	3	0	0	3
MAT 110	Math Measurement & Literacy	2	2	0	3
<u>FIRST SEMESTER-Second 8 Weeks</u>					
CUL 160	Baking I	1	4	0	3
CUL 170	Garde Manger I	1	4	0	3
CUL 240	Culinary Skills II	1	8	0	5
HRM 245	Human Resource Mgmt-Hosp	3	0	0	3
<u>SECOND SEMESTER-First 8 Weeks</u>					
_____	*Elective List I	-	-	-	6
<u>SECOND SEMESTER-Second 8 Weeks</u>					
_____	**Elective List II	-	-	-	10

**TOTAL GRADUATION REQUIREMENT: 43 SEMESTER CREDIT HOURS**

**Elective List I (Select two courses from the following list):**

CUL 112/A	Nutrition for Foodservice	3	2	0	4
HRM 220	Cost Control-Food and Bev	3	0	0	3
HRM 260	Procurement for Hosp	3	0	0	3

**Elective List II (Select 10 Credit Hours from the following list):**

BPA 150	Artisan & Specialty Bread	1	6	0	4
CUL 130	Menu Design	2	0	0	2
CUL 260	Baking II	1	4	0	3
CUL 270	Garde Manger II	1	4	0	3

Date Revised: Feb. 2025  
 (PPG revised–no crse changes)  
 POS Start Date: 2019\*FA

\* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PUPORSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.