



CULINARY ARTS
A.A.S. Degree
Day

Hours Per Week

Course Number	Course Title	Class	Lab	Work	Credits
<u>FIRST SEMESTER- First 8 Weeks –Fall</u>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 140	Culinary Skills I	2	6	0	5
MAT 110	Math Measurement & Literacy	2	2	0	3

FIRST SEMESTER- Second 8 Weeks –Fall

CUL 240	Culinary Skills II	1	8	0	5
CUL 170	Garde Manger I	1	4	0	3
ENG 111	Writing & Inquiry	3	0	0	3

SECOND SEMESTER – First 8 Weeks -Spring

CUL 160	Baking I	1	4	0	3
HRM 245	Human Resource Management-Hosp	3	0	0	3
CUL 135	Food & Beverage Service	2	0	0	2
CUL 135A	Food and Beverage Service Lab	0	2	0	1
CUL 112/A	Nutrition for Foodservice	3	2	0	4

SECOND SEMESTER – Second 8 Weeks -Spring

CUL 260	Baking II	1	4	0	3
CUL 270	Garde Manger II	1	4	0	3
HRM 260	Procurement for Hosp	3	0	0	3

*** (Elective – 2nd 8-wk Spring or 1st 8-wk Fall – options listed below)**

THIRD SEMESTER – First 8 Week- Fall

CUL 250	Classical Cuisine	1	8	0	5
SPA 120	Spanish for the Workplace	3	0	0	3
WBL 112 HE	Work Based Learning	0	0	20	2

THIRD SEMESTER – Second 8 Week- Fall

HRM 220	Food and Beverage Cost Control	3	0	0	3
CUL 230	Global Cuisine	1	8	0	5

GENERAL EDUCATION – Take Any Semester

PSY 118	Interpersonal Psychology	3	0	0	3
HUM 115	Critical Thinking or ART 113	3	0	0	3
COM 120	Intro Interpersonal Communication	3	0	0	3

***ELECTIVES**

CUL 214 Wine Appreciation (2nd 8-wk Spring)

CUL 130 Menu Design (1st 8-wk Fall)

COMPLETES GRADUATION REQUIREMENTS OF 72 SEMESTER CREDIT HOURS

Date Revised: May 2025

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

* NOTE: Some pre-reqs listed above may not appear in Self-Service or in course catalog; however, they are required by the department or division. Availability of classes is based on the previous academic year and is subject to change.