



## CULINARY ARTS

A.A.S. Degree

Day

		<u>Hours Per Week</u>			
Course Number / Course Title		Class	Lab	Work	Credits
<b><u>FIRST SEMESTER- First 8 Weeks -Fall</u></b>					
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
<b><u>FIRST SEMESTER- Second 8 Weeks -Fall</u></b>					
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
<b><u>SECOND SEMESTER- First 8 Weeks -Spring</u></b>					
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
<b><u>SECOND SEMESTER-Second 8 Weeks-Spring</u></b>					
CUL 260	Baking II		4	0	3
CUL 270	Garde Manger II	1	4	0	3
HRM 260	Procurement for Hosp	3	0	0	3
* (Elective - 2 <sup>nd</sup> 8-wk Spring or 1 <sup>st</sup> 8-wk Fall - options listed below)					
<b><u>THIRD SEMESTER- First 8 Week- Fall</u></b>					
CUL 250	Classical Cuisine	1	8	0	5
SPA 120	Spanish for the Workplace	3	0	0	3
WBL 112HE	Work Based Learning	0	0	20	2
<b><u>THIRD SEMESTER-Second 8 Week- Fall</u></b>					
HRM 220	Food and Beverage Cost Control	3	0	0	3
CUL 230	Global Cuisine	1	8	0	5
<b><u>GENERAL EDUCATION - Take Any Semester</u></b>					
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
<b><u>*ELECTIVES</u></b>					
CUL 214 Wine Appreciation (2 <sup>nd</sup> 8-wk Spring)					
CUL 130 Menu Design (1 <sup>st</sup> 8-wk Fall)					
CUL 287 Cultural Experience (summer study abroad)					

### COMPLETES GRADUATION REQUIREMENTS OF 72 SEMESTER CREDIT HOURS

Date Revised: November 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.