

**CULINARY ARTS  
AAS Degree**

**Day**

**PROGRAM PLANNING GUIDE**

Course Number	Course Title	Class	Hours Per Week		Credits
			Lab	Work	
<b>FIRST SEMESTER</b>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 140	Culinary Skills I	2	6	0	5
ENG 111	Writing & Inquiry	3	0	0	3
MAT 110	Math Measurement & Literacy	2	2	0	3
<b>SECOND SEMESTER</b>					
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
_____	***Spring Elective List I	-	-	-	2
<b>THIRD SEMESTER</b>					
ENG 112	Writing/Research in the Disc	3	0	0	3
HRM 260	Procurement for Hosp	3	0	0	3
PSY 118	Interpersonal Psychology	3	0	0	3
<b>FOURTH SEMESTER</b>					
WBL 112	Work-Based Learning I	0	0	20	2
CUL 135	Food & Beverage Service	2	0	0	2
CUL 135A	Food & Beverage Serv Lab	0	2	0	1
CUL 250	Classical Cuisine	1	8	0	5
_____	***Fall Elective List	-	-	-	5
<b>FIFTH SEMESTER</b>					
CUL 230	Global Cuisines	1	8	0	5
HRM 220	Cost Control-Food and Bev	3	0	0	3
SPA 120	Spanish for the Workplace	3	0	0	3
_____	***Spring Elective List II	-	-	-	2
<b>SIXTH SEMESTER</b>					
CUL 112	Nutrition for Foodservice	3	0	0	3
_____	*Humanities/Fine Arts Elective	-	-	-	3

**TOTAL GRADUATION REQUIREMENT 72 SEMESTER CREDIT HOURS**

Date Revised: April 2014

POS Start Date: 2014\*FA

Page 1 of 2

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

**\*HUMANITIES/FINE ARTS ELECTIVES (Select 3 credit hours from the following courses):**

HUM	115	Critical Thinking	3	0	0	3
ART	113	Art Methods and Materials	2	2	0	3

**\*\*\*MAJOR ELECTIVES (A minimum of 9 credit hours must be taken from the following lists):****Spring Elective List I (Select one course from the following list):**

CUL	130	Menu Design	2	0	0	2
CUL	214	Wine Appreciation	1	2	0	2

**Fall Elective List (Select one set from the following list):**

BPA	150	Artisan & Specialty Bread	1	6	0	4
BPA	210	Cake Design & Decorating	1	4	0	3

**OR**

CUL	260	Baking II	1	4	0	3
CUL	270	Garde Manger II	1	4	0	3
CUL	287	Cultural Experience	2	2	0	3

**Spring Elective List II (Select one course from the following list):**

BPA	150	Artisan & Specialty Bread	1	6	0	4
BPA	210	Cake Design & Decorating	1	4	0	3
CUL	287	Cultural Experience	2	2	0	3
WBL	122	Work-Based Learning II	0	0	20	2



Date Revised: April 2014

POS Start Date: 2014\*FA

Page 2 of 2

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