

PROGRAM: Culinary Arts AAS A55150

8 Weeks	8 Weeks	16 Weeks	FALL SEMESTER I		
Session 1	Session 2	Full Term	Course	Credit Hours	Program Notes
x			CUL 110 Sanitation and Safety	2	Fall and Spring
		x	CUL 135 Food & Beverage Service	2	Fall and Spring
		x	CUL 135A Food & Bev. Service Lab	1	Fall and Spring
		x	CUL 140 Culinary Skills I	5	Fall Course
x			ENG 111 Writing & Inquiry <i>Pre-req ENG-002 or ENG 025</i>	3	
	x		HRM 110 Intro. To Hospitality & Tour.	3	Fall Only

8 Weeks	8 Weeks	16 Weeks	SPRING SEMESTER I		
Session 1	Session 2	Full Term	Course	Credit Hours	Program Notes
x			CUL 112 Nutrition for Foodservice	3	Spring Only
		x	CUL 160 Baking I	3	Spring and Fall
		x	CUL 240 Culinary Skills II	5	Spring Course
	x		MAT 143 Quantitative Literacy <i>Pre-req MAT-003 or MAT 025 and ENG-002 or ENG 025</i>	3	

SUMMER SEMESTER					
8 Weeks	10 Weeks	Course		Credit Hours	Program Notes
x		CUL 170 Garde Manger I		3	Summer Course
x		Humanities/Fine Arts Elective		3	
x		Social/Behavioral Science Elective		3	

8 Weeks	8 Weeks	16 Weeks	FALL SEMESTER II		
Session 1	Session 2	Full Term	Course	Credit Hours	Program Notes
x			COM 120 Intro. to Interpersonal Com. <i>Pre-req ENG-002 or ENG 025</i>	3	
		x	CUL 230 Global Cuisines OR	5	Fall Only
		x	CUL 245 Contemporary Cuisine		
		x	CUL 270 Garde Manger II	3	Fall Only
	x		HRM 220 Cost Control Food & Beverage	3	Fall Only

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Session 1	Session 2	Full Term	Course	Credit Hours	Program Notes
		x	CUL 250 Classical Cuisine OR	5	Spring Only
		x	CUL 245 contemporary Cuisine	5	Fall and Spring
		x	CUL 260 Baking II	3	Spring Only
	x		HRM 245 Human Resource Mgmt. Hosp	3	Spring Only
		x	WBL 112 Work Based Learning I	2	Spring, Fall and Summer