



2017 - 2018 Culinary Arts Associate of Applied Science Degree

Fall Year 1	Courses	Credit Hours	
CUL 1010 (8 weeks)	Sustainability in the Food Service Industry	1	15
CUL 1110 (8 weeks)	Food Service Career Skills	1	
CUL 1150 (16 weeks)	Culinary Mathematics	3	
CUL 1310 (8 weeks)	Food Safety and Sanitation	1	
ENG 1010 (16 weeks)	College Composition I	3	
PSY 1010 (16 weeks)	Human Relations	3	
SPK 2010 (16 Weeks)	Oral Communication	3	
Spring Year 1	Courses	Credit Hours	
CUL 1510 (8 weeks)	Culinary Skills I	4	
CUL 1520 (8 weeks) / CUL 1520L	Culinary Skills II / Lab	4/0	
CUL 2160 (8 weeks)	Baking for Culinary Students	4	15
ENG 1020 (16 weeks)	College Composition II	3	
Fall Year 2	Courses	Credit Hours	
CUL 1530 (8 weeks)	Culinary Skills III	4	
CUL 2210 (8 weeks)	Purchasing and Product Identification	4	
CUL 2310 (8 weeks)	Garde Manger	4	4=
FBM 2210 (16 weeks)	Menu Planning and Analysis	3	15
Spring Year 2	Courses	Credit Hours	
CUL 1410 (8 weeks)	Nutritional Cooking	1	15
CUL 2250 (8 weeks)	Table Service	4	
CUL 2510 (8 weeks)	Restaurant Techniques	4	
FBM 2410 (16 weeks)	Food and Beverage Management	3	
WRKCM 2010 (8 weeks)	Work Experience	3	
Program Total			60