



2018 - 2019 Culinary Arts Associate of Applied Science Degree

| Fall Year 1 | Courses | Credit Hours | |
|-----------------------------------|---------------------------------------------|-----------------|----|
| CUL 1010 (8 weeks) | Sustainability in the Food Service Industry | 1 | |
| CUL 1110 (8 weeks) | Food Service Career Skills | 1 | |
| CUL 1150 (16 weeks) | Culinary Math | 3 | 15 |
| 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 | |
| ENG 1020 (16 weeks) | College Composition II | 3 | 15 |
| 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 | |
| Fall Year 2 | Courses | Credit Hours | |
| CUL 1530 (8 weeks) | Global Cuisine and Buffet Production | 4 | |
| CUL 2210 (8 weeks) | Purchasing and Product Identification | 4 | |
| CUL 2310 (8 weeks) | Garde Manger | 4 | |
| FBM 2210 (16 weeks) | Menu Planning and Analysis | 3 | 15 |
| Spring Year 2 | Courses | Credit Hours | |
| CUL 1410 (8 weeks) | Nutritional Cooking | 1 | |
| CUL 2250 (8 weeks) | Table Service | 4 | 15 |
| 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 |