

## 2019 - 2020 **Culinary Arts Associate of Applied Science Degree**



| Fall Year 1          | Courses                                     | Credit<br>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 Math                               | 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<br>Hours |    |
| ENG 1020 (16 weeks)  | College Composition II                      | 3               |    |
| CUL 1510 (8 weeks)   | Culinary Skills I                           | 4               |    |
| CUL 1520 (8 weeks)   | Culinary Skills II                          | 4               |    |
| CUL 2160 (8 weeks)   | Baking for Culinary Students                | 4               | 15 |
|                      |   |                 |    |
| Fall Year 2          | Courses                                     | Credit<br>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 |
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| Spring Year 2        | Courses                                     | Credit<br>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 |