



**2021 - 2022  
Culinary Arts  
Associate of Applied Science Degree  
Academic Plan**

<b>Fall Year 1 Courses</b>		<b>Prerequisite(s)</b>	<b>Credit Hours</b>	
COM 1010	Composition and Critical Thinking I		3	<b>15</b>
CUL 1010	Sustainability in the Food Service Industry		1	
CUL 1110	Food Service Career Skills		1	
CUL 1150	Culinary Math		3	
CUL 1310	Food Safety and Sanitation	Co-requisite(s): BAK 1110, BAK 1210	1	
FBM 2410	Food and Beverage Management		3	
MTH 1010	Quantitative Literacy		3	
<b>Spring Year 1 Courses</b>		<b>Prerequisite(s)</b>	<b>Credit Hours</b>	
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010	3	<b>15</b>
CUL 1510	Culinary Skills I	Co-requisite(s): CUL 1310	4	
CUL 1520	Culinary Skills II	CUL 1310, CUL 1510	4	
CUL 2160	Baking for Culinary Students	Co-requisite(s): CUL 1310	4	
<b>Fall Year 2 Courses</b>		<b>Prerequisite(s)</b>	<b>Credit Hours</b>	
CUL 1530	Global Cuisine and Buffet Production		4	<b>15</b>
CUL 2210	Purchasing and Product Identification		4	
CUL 2310	Garde Manger	CUL 1520	4	
FBM 2210	Menu Planning and Analysis		3	
<b>Spring Year 2 Courses</b>		<b>Prerequisite(s)</b>	<b>Credit Hours</b>	
CUL 1410	Nutritional Cooking		1	<b>15</b>
CUL 2250	Table Service	Program Dean/Director Approval	4	
CUL 2510	Restaurant Techniques	Program Dean/Director Approval	4	
PSY 2050	Self and Society	COM 1010, MTH 1010; Co-requisite: COM 1020	3	
WRKCM 2010	Work Experience	Senior Status	3	
<b>Program Total</b>			<b>60</b>	