



2022 - 2023
Culinary Arts
Associate of Applied Science Degree
Academic Plan

Fall Year 1		Courses	Prerequisite(s)	Credit Hours	
COM 1010	Composition and Critical Thinking I			3	15
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			1	
FBM 2410	Food and Beverage Management			3	
MTH 1010	Quantitative Literacy			3	
Spring Year 1		Courses	Prerequisite(s)	Credit Hours	
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010		3	15
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	
Fall Year 2		Courses	Prerequisite(s)	Credit Hours	
CUL 1530	Global Cuisine and Buffet Production	CUL 1310, Program Director/Dean approval		4	15
CUL 2210	Purchasing and Product Identification			4	
CUL 2310	Garde Manger	CUL 1310, CUL 1520		4	
FBM 2210	Menu Planning and Analysis			3	
Spring Year 2		Courses	Prerequisite(s)	Credit Hours	
CUL 1410	Nutritional Cooking	CUL 1310		1	15
CUL 2010	Culinary Arts Work Experience	Senior Status		3	
CUL 2250	Table Service	Program Dean/Director Approval, TIPS certification		4	
CUL 2510	Restaurant Techniques	CUL1520, Program Dean/Director Approval		4	
PSY 2050	Self and Society	COM 1010, MTH 1010; Co-requisite: COM 1020		3	
Program Total					60