DEGREE MAP

The following sequence is an example of how this program can be completed within the recommended time frame. It presumes that all course and program prerequisites have been met. Completion times may vary depending on individual circumstances. Students should consult an advisor when they plan their individual completion path using MyDegreePlan.

Program Name: Culinary Arts - Associate of Applied Science Degree

Locations Offered: Downtown Center

First Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 107 Restaurant Sanitation	F2F	3
Core Curriculum	CUL 215 Cooking Essentials	F2F	3
Core Curriculum	CUL 220 Breads and Baking Theory	F2F	3
Core Curriculum	CUL 221 Pastry Basics	F2F	3
Gen Ed-Composition	ENG 101 Composition	F2F	3

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 225 Garde Manger I	F2F	3
Core Curriculum	CUL 226 Garde Manger II	F2F	3
Core Curriculum	CUL 242 Dining Service Management	F2F	3
Gen Ed-Composition	ENG 102 English Composition	F2F	3
Gen Ed-Technology Literacy	CIS 116 Computer Essentials or CIS 120 Intro to Info Systems	F2F, OL	3

Third Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 105 Nutrition in Food Service	F2F	3
Core Curriculum	CUL 204 Food Service Purchasing and Control	F2F	3
Core Curriculum	CUL 217 Saucier	F2F	3
Core Curriculum	CUL 275 International Cuisine	F2F	3
Gen Ed-Mathematics	BUS 104 Business Math or MAT 132 Applied Math or higher	F2F, OL	3-4

Fourth Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 224 Field Experience in Culinary Arts	F2F	1-4
Core Curriculum	CUL 280 Advanced Techniques in Gourmet Food Prep I	F2F	3
Core Curriculum	CUL 281 Advanced Techniques in Gourmet Food Prep II	F2F	3
Gen Ed-Liberal Arts		F2F, OL	3
Gen Ed-Liberal Arts		F2F, OL	3
Elective		F2F, OL	2-6

Total credits required: 64

*Key: F2F = Face-to-Face   OL = Online   Reviewed: 3/1/2021

Notes: CUL courses are taught in eight-week sessions.