

Culinary Arts - Culinary Arts (AAS) (68 credits)

Degree Type

Associate in Applied Science

Requirements for Associate in Applied Science (AAS) Degree - Culinary Arts (68 credits)

Course #	Title	Credits
CULN 111	Introduction to the Culinary Industry	2
CULN 112	Sanitation and Safety	2
CULN 120	Fundamentals of Cookery	5
CULN 130	Intermediate Cookery	5
CULN 132	Batch Cookery	5
CULN 150	Fundamentals of Baking	5
CULN 191	Catering Field Experience	1
	CULN 100, MATH 100, or MATH 103	3
ENG 100	Composition I	3
CULN 115	Menu Merchandising	2
CULN 160	Dining Room Operations	5
CULN 220	Advanced Cookery	5
CULN 240	Garde Manger	4
CULN 271	Purchasing and Cost Control	4
CULN 291	Culinary Field Experience	2
MGT 124	Human Resources Management	3
	FSHN 185 or FSHN 285	3
	BUS/COM 130 or COM 145 or SP 151	3
	Humanities Elective	3
	Social Science Elective	3

Course Sequencing

Culinary Arts full-time students would take courses in sequence:

First Semester (17 credits)

Course #	Title	Credits
CULN 111	Introduction to the Culinary Industry	2
CULN 112	Sanitation and Safety	2
CULN 120	Fundamentals of Cookery	5
CULN 150	Fundamentals of Baking	5
	CULN 100, MATH 100, or MATH 103	3

Second Semester (17 credits)

Course #	Title	Credits
CULN 130	Intermediate Cookery	5
CULN 132	Batch Cookery	5
	BUS/COM 130 or COM 145 or SP 151	3
CULN 191	Catering Field Experience	1
ENG 100	Composition I	3

Summer (2 credits)

Course #	Title	Credits
CULN 291	Culinary Field Experience	2

Third Semester (18 credits)

Course #	Title	Credits
CULN 160	Dining Room Operations	5
CULN 220	Advanced Cookery	5
CULN 115	Menu Merchandising	2
MGT 124	Human Resources Management	3
	Humanities Elective	3

Fourth Semester (14 credits)

Course #	Title	Credits
CULN 240	Garde Manger	4
CULN 271	Purchasing and Cost Control	4
	FSHN 185 or FSHN 285	3
	Social Science Elective	3