

Culinary Arts (A55150) – 67-68 Credit Hours

2018-2019

Fall – 1 st Year				
Course Number	Course Name	Lec	Lab	Credit
CIS 110	Introduction to Computers	2	2	3
CUL 110	Sanitation & Safety	2	0	2
CUL 135	Food and Beverage Service	2	0	2
CUL 140	Culinary Skills I	2	6	5
CUL 160	Baking I	1	4	3
ENG 111	Expository Writing	3	0	3
Total				18

Spring – 1 st Year				
Course Number	Course Name	Lec	Lab	Credit
CUL 112	Nutrition for Food Service	3	0	3
CUL 240	Culinary Skills II	1	8	5
HRM 245	Human Resource Management- Hospitality	3	0	3
	Communications Elective	3	0	3
	Social/Behavioral Science Elective	3	0	3
Total				17

Major Electives				
Course Number	Course Name	Lec	Lab	Credit
AGR 139	Intro to Sustainable Agriculture	3	0	3
AGR 214	Agricultural Marketing	3	0	3
ART 122	Three-Dimensional Design	0	6	3
ART 264	Digital Photography I	1	4	3
BUS 121	Business Math	2	2	3
BUS 280	REAL Small Business	4	0	4
HRM 225	Beverage Management	3	0	3
SPA 111	Elementary Spanish I	3	0	3
SPA 120	Spanish for the Workplace	3	0	3
WBL 110	World of Work	1	0	1

Fall – 2 nd Year				
Course Number	Course Name	Lec	Lab/Exp	Credit
CUL 170	Garde Manager I	1	4	3
CUL 260	Baking II	1	4	3
HRM 220	Cost Control – Food & Beverage	3	0	3
	Natural Sciences/Math Elective			3-4
	Major Elective			3
Total				15-16

Spring – 2 nd Year				
Course Number	Course Name	Lec	Lab	Credit
CUL 245	Contemporary Cuisines	1	8	5
CUL 270	Garde Manger II	1	4	3
WBL 112*	Work-Based Learning I	0	20	2
	Major Elective			4
	Humanities/Fine Arts Elective	3	0	3
Total				17

It is strongly recommended to take courses in bold during the 1st year.

* May be replaced by WBL 111 Fall 2nd Year and WBL 121 Spring 2nd Year.