

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 (Daytime Program)-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

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| 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, VC | 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, VC | 3 |
| Gen Ed-Mathematics | BUS 104 Business Math or MAT 132 Applied Math or higher | F2F, VC | 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, VC | 3 |
| Gen Ed-Liberal Arts | | F2F, VC | 3 |
| Elective | | F2F, VC | 2-6 |

Total credits required: 64

*Key: F2F = Face-to-Face VC = Virtual Campus Reviewed: 3/1/2018

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