

Program Planning Guide
Culinary Arts, Associate in Applied Science Degree, A55150

Program Length: 4 semesters or a 2 semester Fast Track
Career Pathway Options: Associate in Applied Science in Culinary Arts
Program Site/s: Chatham Main Campus; Dunn Center; Lee Main Campus

Suggested Course Schedule:	Hours				Notes:
	Class	Lab	Clinical	Credit	
1st Semester (Fall)					
ACA	Student Success Course			1	
CUL 110	Sanitation and Safety	2	0	0	2
CUL 140	Culinary Skill I	2	6	0	5
CUL 240	Culinary Skills II	1	8	0	5
NUT 110	Nutrition	3	0	0	3
		8	14	0	16

2nd Semester (Spring)					
CUL 112	Nutrition for Food Service	3	0	0	3
CUL 112A	Nutrition for Food Service Lab	0	3	0	1
CUL 120	Purchasing	2	0	0	2
CUL 170	Garde Manger I	1	4	0	3
ENG 111	Writing and Inquiry	3	0	0	3
	Humanities/Fine Arts elective	3	0	0	3
		12	7	0	15

3rd Semester (Fall)					
CIS 110	Intro to Computers	2	2	0	3
CUL 135	Food & Beverage Service	2	0	0	2
CUL 160	Baking I	1	4	0	3
ENG 114	Professional Research & Reporting	3	0	0	3
MAT 110	Mathematical Measurements	2	2	0	3
WBL 111	Work Based Learning I	0	10	0	1
	Social/Behavioral Science Elective	3	0	0	3
		13	18	0	18

4th Semester (Spring)					
CUL 165	Therapeutic Cuisine	1	4	0	3
Take one:					
CUL 275	Catering Cuisine	1	8	0	5
CUL 283	Farm to Table	2	6	0	5
HRM 245	Human Resource Mgmt-Hospitality	3	0	0	3
WBL 121	Work Based LearningII	0	10	0	1
	Major Elective (take 4 credits)				4
					16

Electives (Select 4 SHC)					
ACC 115	College Accounting	3	2	0	4
BUS 110	Introduction to Business	3	0	0	3
BUS 137	Principles of Management	3	0	0	3
BUS 280	REAL Small Business	4	0	0	4
CUL 140A	Culinary Skills I Lab	0	3	0	1
CUL 240A	Culinary Skills II Lab	0	3	0	1
CUL 260	Baking II	1	4	0	3
CUL 270	Garde Manger II	1	4	0	3
CUL 275	Catering Cuisine	1	8	0	5
CUL 283	Farm to Table	2	6	0	5

Total Semester Hours Credit Required for Graduation: 65