



Program Planning Guide

Culinary Arts Associate in Applied Science (A55150)

Program Length: 4 semesters or 2 semester Fast Track

Program Sites: Lee Main Campus; Chatham Main Campus

Career Pathway Options: Associate in Applied Science Degree in Culinary Arts

Suggested Course Schedule		Class	Lab	Work	Credits	Notes:
1st Semester (fall)						
ACA 122	College Transfer Success	0	2	0	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	
ENG 111	Writing and Inquiry	3	0	0	3	
	Total Semester Hours	8	16	0	16	
2nd Semester (spring)						
CUL 112	Nutrition for Food Service	3	0	0	3	
CUL 112A	Nutrition for Fdsv Lab	0	3	0	1	
CUL 120	Purchasing	2	0	0	2	
CUL 170	Garde Manger I	1	4	0	3	
MAT 110	Math Measurement & Literacy	2	2	0	3	
Humanities/Fine Arts Elective		3	0	0	3	
	Total Semester Hours	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	Prof Research & Reporting	3	0	0	3	



NUT 110	Nutrition	3	0	0	3	
WBL 111	Work-based Learning I	0	10	0	1	
Social/Behavioral Science Elective		3	0	0	3	
Total Semester Hours		13	18	0	18	
4th Semester (spring)						
CUL 165	Therapeutic Cuisine	1	4	0	3	
HRM 245	Human Resource Mgmt - Hosp	3	0	0	3	
WBL 121	Work-based Learning II	0	10	0	1	
Take one course from:						
CUL 275	Catering Cuisine	1	8	0	5	
CUL 283	Farm to Table	2	6	0	5	
Elective (must take 4 credits)					4	
Total Semester Hours Cr/					16	
Elective List:						
ACC 115	College Accounting	3	2	0	4	
BUS 110	Intro 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 283	Farm to Table	2	6	0	5	
WBL 131	Work-based Learning III	0	10	0	1	
Total Semester Hours Credit Required for Graduation: 65						