

Culinary Arts (grid only)

Semester 1

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
<u>EASC 111 - Environmental Conservation</u>		3 credits	Scientific Reasoning
<u>THM 110 - Introduction to the Hospitality Industry</u>		3 credits	
<u>ENGL 101 - English Composition I</u>		3 credits	Writing/Research/Info Lit
<u>FNMT 118 - Intermediate Algebra</u>	FNMT 017 or FNMT 019 completed or FNMT 118 (or higher) placement	3 credits	Quantitative Reasoning
<u>CULA 170 - Elementary Food Preparation, Principles, and Practices</u>		4 credits	

Semester 2

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
<u>CIS 103 - Computer Applications & Concepts</u>		3 credits	Tech Comp
<u>CULA 171 - Quantity Food Preparation</u>	<u>CULA 170</u>	4 credits	
<u>CULA 151 - Elementary Baking and Pastry</u>		4 credits	
<u>NUTR 106 - Nutrition for Healthy Lifestyle</u>		3 credits	
<u>ENGL 102 - The Research Paper</u>	<u>ENGL 101</u> with a grade of "C" or better	3 credits	Writing/Research/Info Lit

Semester 3

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
ENGL 117 - Group & Team Communications		3 credits	Oral Communication /Creative Exp.

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
<u>CULA 210 - American Cuisine</u>	<u>CULA 151, CULA 171</u>	4 credits	
<u>CULA 211 - Techniques of Garde Manger and International Cuisine</u>	<u>CULA 151, CULA 171</u>	4 credits	
<u>THM 285 - Dining Room Management</u>	<u>THM 110, THM 276</u> or <u>CULA 171</u>	3 credits	
<u>THM 180 - HR Management in the Hospitality Industry</u>	<u>THM 110</u>	3 credits	

Semester 4

Course Number and Name	Prerequisites and Corequisites	Credits	Gen Ed Req.
<u>CULA 270 - Advanced Food Production and Finishing</u>	<u>CULA 210 & CULA 211</u>	4 credits	
<u>CULA 288 - Culinary Arts Work Experience</u>	THM 180 CULA 270, which may be taken concurrently	3 credits	
<u>CULA 271 - Food, Beverage Management, and Labor Cost Controls</u>	<u>THM 110, CULA 171, CIS 103</u> and <u>FNMT 118</u> or higher	3 credits	
<u>CULA 161 - Food Service Safety and Sanitation</u>		2 credits	
<u>HIST 142 - Food History</u>		3 credits	<u>Cultural Analysis & Interpretation</u>

Minimum Credits Needed to Graduate: 65

Courses and Completion Sequence

The following courses and sequence of courses is designed for the optimal success and completion of the Culinary Arts degree/certificate. Any alterations should be discussed with your academic advisor.

Semester 1

Course Number and Name	Credits	Advisory Notes	CourseType
<u>EASC 111 - Environmental Conservation</u>	3 credits		Scientific Reasoning
<u>THM 110 - Introduction to the Hospitality Industry</u>	3 credits	THM 110 is a prerequisite for CULA 271, THM 285, and THM 180	Major Course
<u>ENGL 101 - English Composition I</u>	3 credits	ENGL 101 is a prerequisite for ENGL 102	Writing/Research/Info Lit 1
<u>FNMT 118 - Intermediate Algebra</u>	3 credits	FNMT 118 is a prerequisite for CULA 271	Quantitative Reasoning
<u>CULA 170 - Elementary Food Preparation, Principles, and Practices</u>	4 credits	CULA 170 is a prerequisite for CULA 171	Major Course

Semester 2

Course Number and Name	Credits	Advisory Notes	Course Type
<u>CIS 103 - Computer Applications & Concepts</u>	3 credits	CIS 103 is a prerequisite for CULA 271	Tech Comp
<u>CULA 171 - Quantity Food Preparation</u>	4 credits	CULA 171 is a prerequisite for CULA 210, CULA 211, and CULA 271	Major Course
<u>CULA 151 - Elementary Baking and Pastry</u>	4 credits	CULA 151 is a prerequisite for CULA 210 and CULA 211	Major Course

Course Number and Name	Credits	Advisory Notes	Course Type
<u>NUTR 106 - Nutrition for Healthy Lifestyle</u>	3 credits		Directed Elective
<u>ENGL 102 - The Research Paper</u>	3 credits		Writing/Research/Info Lit 2

Semester 3

Course Number and Name	Credits	Advisory Notes	Course Type
<u>ENGL 117 – Group & Team Communications</u>	3 credits		Oral Communication/Creative Exp.
<u>CULA 210 - American Cuisine</u>	4 credits	CULA 210 is a prerequisite for CULA 270	Major Course
<u>CULA 211 - Techniques of Garde Manger and International Cuisine</u>	4 credits	CULA 211 is a prerequisite for CULA 270	Major Course
<u>THM 285 - Dining Room Management</u>	3 credits	In this applied learning course, students gain valuable hands-on work experience providing dining room service for campus dining events	Major Course
<u>THM 180 - HR Management in the Hospitality Industry</u>	3 credits		Major Course

Semester 4

Course Number and Name	Credits	Advisory Notes	Course Type
<u>CULA 270 - Advanced Food Production and Finishing</u>	4 credits	Prerequisite: CULA 210, CULA 211	Major Course

Course Number and Name	Credits	Advisory Notes	Course Type
<u>CULA 288 - Culinary Arts Work Experience</u>	3 credits	In this applied learning course, students gain valuable hands-on industry work experience in the field.	Major Course
<u>CULA 271 - Food, Beverage Management, and Labor Cost Controls</u>	3 credits		Major Course
<u>CULA 161 - Food Service Safety and Sanitation</u>	2 credits		Major Course
<u>HIST 142 - Food History</u>	3 credits		Cultural Analysis & Interpretation