

Nashville State Community College
The Randy Rayburn School of Culinary Arts **A.A.S. Degree**

This sequence can be followed by students who begin college-level work in the fall semester. Prerequisites may apply to specific courses; it is the student's responsibility to determine if prerequisites have been met. Additional semesters will be required if prerequisite courses, including Learning Support courses, must be completed. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____ **A#** _____ **CATALOG YR:** 2019-2020

| FIRST YEAR – FALL SEMESTER | | | | | NOTES |
|---|-----------|------|-------|---|-------|
| Course No. and Title | Cr. | Term | Grade | Prerequisite | |
| ENGL 1010 English Composition I | 3 | | | Level 2 placement in English or Level 1 placement in English with concurrent enrollment in ENGL 0815 and level 2 placement in Reading or level 1 placement in Reading with concurrent enrollment in READ 0815 | |
| CULA 1310 Fundamentals of Baking | 3 | | | None | |
| CULA 1320 Culinary I (Fundamentals) | 3 | | | None | |
| CULA 2310 Food and Beverage Management | 3 | | | None | |
| MATH 1010 Math for General Studies OR MATH 1530 Introductory Statistics OR MATH 1630 Finite Mathematics | 3 | | | Level 2 placement in Math or concurrent enrollment in Math Support | |
| NSCC 1010-First Year Experience | 1 | | | For first-time freshmen only | |
| Total Credit Hours | 16 | | | | |
| FIRST YEAR – SPRING SEMESTER | | | | | |
| Course No. and Title | Cr. | Term | Grade | Prerequisite | |
| BUSN 1360 Software Applications for Business | 3 | | | Level 2 placement in Reading | |
| COMM 2025 Fundamentals of Comm OR COMM 2045 Public Speaking | 3 | | | ENGL 1010 | |
| CULA 1200 Sanitation and Food Safety | 2 | | | None | |
| CULA 1321 Advanced Baking and Pastry | 3 | | | CULA 1310 with a grade of "C" or higher Co- or Prerequisite: CULA 1200 and 1320 with a grade of "C" or higher | |
| CULA 1325 Culinary II (Fabrication) | 3 | | | CULA 1320 with a grade of "C" or higher; Co- or Prerequisite: CULA 1200 and with a grade of "C" or higher | |
| Total Credit Hours | 14 | | | | |
| SECOND YEAR – FALL SEMESTER | | | | | |
| Course No. and Title | Cr. | Term | Grade | Prerequisite | |
| CULA 1305 Nutrition for Culinary Arts | 3 | | | None | |
| CULA 1330 Garde Manger | 3 | | | Prerequisites: CULA 1200 and CULA 1325 with a grade of "C" or higher | |
| CULA 2376 International Food | 3 | | | Prerequisites: CULA 1200 and CULA 1325 with a grade of "C" or higher | |
| BUSN 1305 Introduction to Business | 3 | | | None | |
| Humanities: ART 1035 Introduction to Art OR MUS 1030 Introduction to Music | 3 | | | Level 1 placement in English; Level 2 placement in Reading or concurrent enrollment in READ 0815 | |
| Total Credit Hours | 15 | | | | |
| SECOND YEAR – SPRING SEMESTER | | | | | |
| Course No. and Title | Cr. | Term | Grade | Prerequisite | |
| CULA 1240 Dining Room Service | 2 | | | None | |
| CULA 2331 Cooking for Special Diets | 3 | | | CULA 1200, CULA 1305, and CULA 1325 with a grade of "C" or higher. | |
| CULA 2375 Purchasing and Cost Control | 3 | | | BUSN 1360 | |
| CULA 2380 Culinary Internship | 2 | | | Prerequisites: CULA 1200, CULA 1310 and CULA 1325 with a grade of "C" or higher. | |
| CULA 2390 Culinary Capstone (Final Production) | 3 | | | Prerequisites: CULA 1200, CULA 1330, and CULA 2376 with a grade of "C" or higher. | |
| ECON 2100 Principles of Macroeconomics OR PSYC 1030 General Psychology OR SOC 1010 Intro to Sociology | 3 | | | See Catalog | |
| Total Credit Hours | 16 | | | | |
| Total A.A.S. Degree Credit Hours | 61 | | | | |

Note: All Culinary Arts core curriculum courses require a grade of "C" or higher for graduation.