

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

This course sequence will be followed for any culinary arts student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses, including Learning Support courses, must be completed PRIOR to registering for a course. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____		A#: _____			CATALOG YR: 2021-22
FIRST YEAR - FALL SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	
First 5-Week Session					
NSCC 1010 First-Year Experience	1			For first-time college students only	
First 7-Week Session					
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better	
CULA 1009 Culinary Math Skills	1				
CULA 1200 Sanitation and Safety	2				
Second 7-Week Session					
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better	
HMG 1030 Intro to Hospitality Management	3				
Full Semester					
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	
Total Credit Hours	15/16				
FIRST YEAR - SPRING SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
CULA 1325 Culinary II (Fabrication)	3			Pre- or co-requisite: CULA 1200 with "C" or better; Prerequisites: CULA 1310 and CULA 1320 with "C" or better	
BUSN 1360 Software Applications for Business	3			Level 2 placement in Reading	
Second 7-Week Session					
CULA 1321 Advanced Baking & Pastry	3			Pre- or co-requisite: CULA 1200 with "C" or better; Prerequisites: CULA 1310 and CULA 1320 with "C" or better	
CULA 2375 Purchasing and Cost Control	3			CULA 1320, BUSN 1360	
Full Semester					
MATH 1010 Math for General Studies or MATH 1630 Finite Math	3			Level 2 placement in Math OR concurrent enrollment in Math Support	
Total Credit Hours	15				
SECOND YEAR - FALL SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
CULA 1330 Garde Manger	3			CULA 1200 & 1325 with "C" or better	
CULA 2310 Food and Beverage Management	3				
Second 7-Week Session					
CULA 2376 International Foods	3				
CULA 1305 Nutrition for Culinary Professionals	3				
Full Semester					
Humanities Course: PHIL 1000 Critical Thinking or ART 1035 or MUS 1030	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	
Total Credit Hours	15				
SECOND YEAR - SPRING SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
HMG 1130 Supervision in the Hospitality Industry	3				
CULA 1240 Dining Room Service	2				
Second 7-Week Session					
CULA 2390 Culinary Capstone	3			CULA 1200, 1330, & 2376 with "C" or better	
CULA 1000 Career Development OR CULA 2380 Culinary Internship	1			Based on past work experience, credit may be given for CULA 2180 Culinary Internship instead of CULA 1000	
Full Semester					
Social Science Course: PSYC 1030 Intro to Psychology or SOCI 1010 Intro to Sociology or ECON 2100 Principles of Macroeconomics	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	
COMM 2025 Principles of Communication	3			ENGL 1010 English Composition I	
Total Credit Hours	15				
Total A.A.S. Degree Credit Hours	60/61				

PROGRAM NOTES:

*Please refer to the Technical Certificate Culinary Apprenticeship Advising Sheet if interested in pursuing the American Culinary Federation Certified Fundamental Cook Apprenticeship Program.

*To receive your degree, you must complete and file an **Intent to Graduate** form. This form can be obtained from the Records Office or downloaded from the Records Office website.

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

(Revised 12-2021)