

NAME: _____ **DATE:** _____ **A#** _____

FIRST YEAR – FALL SEMESTER				
Course No. and Title	Credit	Term	Grade	Prerequisite
CULA 1200 Sanitation and Food Safety	2			NONE
CULA 1310 Fundamentals of Baking	3			Co- or Prerequisite: CULA 1200 and 1320 with a grade of "C" or higher
CULA 1320 Culinary I (Fundamentals) (Formerly CUL 1040)	3			Co- or Prerequisite: CULA 1200 with a grade of "C" or higher; 1 class hour, 4 lab hours
ENGL 1010 English Composition I	3			Level 2 placement in English or Level 1 placement in English with concurrent enrollment in ENGL 0815; Reading: Level 2 placement in Reading or concurrent enrollment in READ 0815
INFS 1010 Computer Applications	3			Level 2 placement in Reading; 2 class hours, 2 lab hours
¹ Mathematics Elective	3			See catalog or list below
Total Credit Hours	17			
FIRST YEAR – SPRING SEMESTER				
Course No. and Title	Credit	Term	Grade	Prerequisite
CULA 1305 Nutrition for Culinary Arts (Formerly CUL 1050)	3			NONE
CULA 1325 Culinary II (Fabrication) (Formerly CUL 1045)	3			CULA 1320 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 2300 Food and Beverage Management (Formerly CUL 1010)	3			NONE
CULA 1321 Advanced Baking and Pastry Formerly CUL 2020	3			CULA 1310 with a grade of "C" or higher
SPCH 1010 Fundamentals of Speech Comm or SPCH 1112 Speech	3			ENGL 1010 and Level 2 placement in Reading or concurrent enrollment in READ 0815
Total Credit Hours	15			
SUMMER SEMESTER				
CULA 2180 Culinary Internship I	1			CULA1320 with a grade of "C" or higher
SECOND YEAR – FALL SEMESTER				
Course No. and Title	Credit	Term	Grade	Prerequisite
CULA 1330 Garde Manger (Formerly CUL 2030)	3			CULA 1325 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 2376 International Food (Formerly CUL 2055)	3			CULA 1325 with a grade of "C" or higher
CULA 2280 Culinary Internship II	1			CULA 2180 with a grade of "C" or higher
BUSN 1305 Introduction to Business (Formerly BUS 1113)	3			NONE
² Humanities/Fine Arts Elective	3			See catalog or list below
Total Credit Hours	13			
SECOND YEAR – SPRING SEMESTER				
Course No. and Title	Credit	Term	Grade	Prerequisite
CULA 2331 Cooking for Special Diets (Spring Only)	3			CULA 1305 and CULA 1325 with a grade of "C" or higher; 1 class hours, 4 lab hours
CULA 2375 Purchasing and Cost Control (Formerly CUL 2010)	3			INFS 1010
CULA 1240 Dining Room Service (Formerly CUL 2035) (Spring Only)	2			None
CULA 2390 Culinary Capstone (Final Production) (Formerly CUL 2050)	3			CULA 1320, CULA 1321, CULA 1325, CULA 1330, CULA 2376 with a grade of "C" or higher
Social/Behavioral Sciences Elective	3			See catalog or list below
Total Credit Hours	14			
Total Degree Credit Hours	60			

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

¹Mathematics Elective: Choose one of the following courses: MATH 1010 Math for Liberal Arts, MATH 1530 Probability/Statistics, or MATH 1610 Finite Mathematics

²Humanities Electives: Choose from ART 1030 (recommended); ARTH 2010, 2020; ENGL 2010, 2020, 2030, ENGL 2110 Survey of American Literature (recommended), 2120, 2133, 2140, 2210, 2220, 2310, 2320; MUS 1030; PHIL 1030, PHIL 1111 Introduction to Ethics (recommended), 2022, 2200; THEA 1030.

³Social Behavioral Sciences Electives: ECON 2010, ECON 2020, GEOG 1010, GEOG 1020, POLS 1030, POLS 2010, PSYC 1030, PSYC 2120, PSYC 2130, SOCI 1010, SOCI 1020, SOCI 2010