

# Culinary Arts: Associate in Applied Science Degree

## Fall (Semester 1)

<b>Course</b>	<b>Course Title/Category</b>	<b>Credits</b>
CULN 111	Introduction to the Culinary Industry	2
CULN 112	Sanitation and Safety	2
CULN 116	Introduction to Culinary Sustainability	1
CULN 121	Culinary Fundamentals	4
CULN 130	Intermediate Cookery	5
	Written Communication: ENG 100 or ENG 106	3-4

1. Written Communication: ENG 106 is recommended.

## Spring (Semester 2)

<b>Course</b>	<b>Course Title/Category</b>	<b>Credits</b>
CULN 100	Math for the Culinary Arts	3
CULN 150	Fundamentals of Baking	5
CULN 160	Dining Room Operations	5

## Fall (Semester 3)

<b>Course</b>	<b>Course Title/Category</b>	<b>Credits</b>
CULN 185	Culinary Nutrition	3
CULN 221	Continental Cuisine	5
CULN 222	Asian Pacific Cuisine	5
CULN 271	Purchasing and Cost Control	4

## Spring (Semester 4)

<b>Course</b>	<b>Course Title/Category</b>	<b>Credits</b>
CULN 115	Menu Merchandising	2
CULN 242	Applied Garde Manger	5
CULN 275	Human Resource Management and Supervision	3
CULN 294	Culinary Arts Practicum	5
	<b>Total Credits</b>	<b>62-63</b>