

Associate of Arts in Culinary Arts – Semester Breakdown

Year 1					
Semester 1			Semester 2		
Course #	Course Name	Credits	Course #	Course Name	Credits
EN__	English Composition	3		Humanities & Fine Arts	3-4
HS150	Welcome to Hospitality	3	SI__	Natural & Physical Sciences Requirement	4
CUL 145	Culinary Math	3	CUL140	Culinary Foundations I	4
HS154	Nutrition for Foodservice Professionals	3	HS140	Menu Planning	3
CUL120	Foodservice Safety and Sanitation	2	HS208	Managing Service in Food and Beverage Operations	3
HFB215	Purchasing and Receiving	2	CUL160	Culinary Foundations II	4
Total		16	Total		21-22
Year 2					
Semester 3			Semester 4		
Course #	Course Name	Credits	Course #	Course Name	Credits
CUL293	Culinary Practicum	3	CS__	Computer Literacy Requirement	3
	Social & Behavioral Sciences	3	CUL200	Basic Baking I: Breads and Baking	4
			CUL220	Basic Baking II: Patisserie	4
			HS160	Hospitality Supervision	3
			HS155	Basic Hotel & Restaurant	3
Total		6	Total		17
Year 3					
Semester 5					
Course #	Course Name	Credits	Course #	Course Name	Credits
CUL180	Garde Manger	4			
CUL240	Pacific and Asian Cuisine	4			
CUL280	Culinary Capstone	4			
HS222	Planning and Control for	3			
Total		15	Total		
Program Total					75-76