

## Culinary Arts Associate in Science

68 Credits

START HERE

Name: \_\_\_\_\_

ID: \_\_\_\_\_

Advisor: \_\_\_\_\_

Semester 1 - Fall		Credits	Landmark	Grade
CULA 111W	Soups, Sauces & Basic Techn.	1	⚡	
CULA 112W	Intro. Food Production	1	⚡	
CULA 114W	Quantity Food Production	1	⚡	
CULA 115W	Food Theory/Meat Fab.	3	⚡	
CULA 116W	Food Service Sanitation	3	⚡	
CULA 122W	Intro. To Garde Manger	1	⚡	
ENGL 120W	College Composition	4		
	HUMANITIES Elective	3		

### Landmark Courses

should be taken in the order shown to ensure you stay on track and graduate on time!



Take advantage of the summer semester to complete some of your **general education** courses!

Semester 2 - Spring		Credits	Landmark	Grade
CULA 113W	Hot Food Techniques	1	⚡	
CULA 117W	Intro. To Baking	1	⚡	
CULA 118W	Patisserie	1	⚡	
CULA 121W	Baking Theory	3	⚡	
CULA 123W	Table Service & Mixology	3	⚡	
CULA 126W	Cake Decoration & Design	1	⚡	
	LIBERAL ARTS Elective	3		
	MATHEMATICS Elective	4		

Semester 3 - Summer		Cr.	Grade
CULA 211W	Culinary Co-op II	3	

Semester 4 - Fall		Credits	Landmark	Grade
CULA 213W	Charcuterie	1	⚡	
CULA 214W	Buffet	1	⚡	
CULA 215W	Food Sculpture & Design	1	⚡	
CULA 216W	Menu Analysis & Restaurant Design	3	⚡	
CULA 217W	Buffet theory	1	⚡	
CULA 229W	Advanced Garde Manger	1	⚡	
CULA 246W	Culinary Co-op II	1	⚡	
	ENGLISH Elective	3		
	SOCIAL SCIENCE Elective	3		

### Advising Notes

- Take English and Math in your first year.
- Meet with your Academic Advisor every semester.
- Explore transfer opportunities.
- Take advantage of Tutoring services.
- Consider Summer courses to catch up or get ahead.
- Maintain an overall GPA of 2.0 to graduate.
- Check your student email DAILY!

Semester 5 - Spring		Credits	Landmark	Grade
BIOL 112W	Nutrition	3		
CULA 219W	Regional American Cuisine	1	⚡	
CULA 220W	A la Carte Cookery	1	⚡	
CULA 221W	International Cuisine	1	⚡	
CULA 222W	Food Service Management	3	⚡	
CULA 223W	History & Culture Theory	1	⚡	
CULA 224W	Healthy Cuisine	1	⚡	
CULA 227W	Product Purchasing & Marketing	2	⚡	
CULA 228W	Senior Practicum	0	⚡	
	LIBERAL ARTS Elective	3		

Program COMPLETE!