

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 | | |

| 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 | ⚡ | |
| RRM 220W | Food and Beverage Operations | 3 | ⚡ | |
| | MATHEMATICS Elective | 4 | | |

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 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 | | |

| 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 | | |

- 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!

Program COMPLETE!