

CULINARY ARTS - CULINARY SALES AND MARKETING, ASSOCIATE IN APPLIED SCIENCE DEGREE

NMC Code 129

The Culinary Sales and Marketing program will prepare students for food sales, marketing, and procurement positions within the food industry. If you are interested in a sales career within in the food service industry, the more you know about the products you sell and to whom you are selling to, the better prepared you will be. By combining an education in food preparation with business courses, this program will position you one step ahead of the competition.

Note: Admission to the Culinary Arts program requires placement into MTH 08 or higher and placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies or higher.

Requirements

Major Requirements

Course	Title	Credits
General Education Requirements		
ENG 111	English Composition	4
BUS 231 or ENG 112	Professional Communications English Composition	3-4
Any Group 1 Humanities course		3
Math Competency ¹		
Any Group 1 Science course with a lab		4
ECO 202	Principles of Microeconomics	3
Occupational Specialty Requirements		
BUS 105	Business Math	3
CUL 110	Safety and Sanitation	2
CUL 111	Professional Cookery	5
CUL 118	Introduction to Baking	4
CUL 190	Culinary Internship	2
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
CUL 215	Garde Manger	4
MKT 201	Principles of Marketing	3
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
Total Credits		60-61

¹ Placement into MTH 111 Intermediate Algebra *or* higher, *or* completion of MTH 23 Beginning Algebra

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 110	Safety and Sanitation	2

CUL 111	Professional Cookery	5
CUL 118	Introduction to Baking	4
ENG 111	English Composition	4
Credits		15
Spring		
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
BUS 231 or ENG 112	Professional Communications or English Composition	3-4
ECO 202	Principles of Microeconomics	3
Credits		14-15
Year 2		
Fall		
BUS 105	Business Math	3
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
Credits		15
Spring		
CUL 215	Garde Manger	4
Humanities Elective		3
MKT 201	Principles of Marketing	3
Science w/lab		4
Credits		14
Summer		
CUL 190	Culinary Internship	2
Credits		2
Total Credits		60-61

Program Notes

Mathematics requirement: Completion of MTH 23 Beginning Algebra or Placement into MTH 111 Intermediate Algebra is required for graduation.

Placement into college level English & MTH 23 Beginning Algebra are required for many culinary classes.

GLCI Lab Courses require work outside of regular class hours.