

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

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.