



Culinary Arts

Associate in Applied Science

Part-Time Map Academic Year 2025-2026

Semester 1	Requirement	Recommended	Prerequisites	Corequisites	Credits	My Plan
CULA 103	ServSafe®				1	
CULA 102	Introduction to Culinary, Hospitality & Tourism				3	
CULA 110 or CULA 120 or CULA 130 or CULA 140	Choose 1 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA 102, CULA 103, MATH 040	4	
Semester 2					8	
	Mathematics Elective (100 level or higher)	MATH 130 Technical Math	MATH 040		3	
CULA 110 or CULA 120 or CULA 130 or CULA 140	Choose 1 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA 102, CULA 103, MATH 040	4	
Semester 3					7	
ENGL 100	English Composition		ENGL 080		3	
NUTR 110	Normal Nutrition & Lab		ENGL 080, MATH 040		4	
Semester 4					7	
PSYC 100	Introduction to Psychology			ENGL 080	3	
CULA 110 or CULA 120 or CULA 130 or CULA 140	Choose 1 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA 102, CULA 103, MATH 040	4	
Semester 5					7	
CULA 250	Food and Beverage Management		CULA 102, CULA 103, 110, 120, 130, & 140		3	
CULA 110 or CULA 120 or CULA 130 or CULA 140	Choose 1 – Culinary Skills & Basic Food Preparation or Basic Baking & Food and Beverage Purchasing			CULA 102, CULA 103, MATH 040	4	
Semester 6					7	
CULA 200	Culinary Arts externship	Taken after freshman labs are completed with department approval	CULA 102, CULA 103, 110, 120, 130, 140 & Dept Approval		3	
Semester 7					3	
BUSN 255	Human Resource Management			ENGL 100	3	
CULA 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose either - Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		4	
					7	

Semester 8	Requirement	Recommended	Prerequisites	Corequisites		My Plan
	Fine Arts or Humanities Elective	SPAN 101 Spanish I	See course prerequisites	See course corequisites	3	
CULA 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose either - Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		4	
Semester 9					7	
	Social Science elective		See course prerequisites	See course corequisites	3	
CULA 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose Remaining courses –Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		4	
Semester 10					7	
ENGL 115	Introduction to Literature		ENGL 100 or ENGL 101		3	
CULA 260, 261, 262 or 264 & 263 or 231, 232, 241 & 270	Choose Remaining courses –Chef in Residence or Classical French Cuisine, International Cuisine, Modern Culinary Trends & Catering or Advanced Pastry & Baking I & II, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		4	
					7	
				Total Credits	67	

[Advice on Choosing Electives](#)



Associate in Applied Science Curriculum Worksheet

Culinary Arts

General Education Requirements					
COURSE CODE	COURSE TITLE	PREREQUISITES	COREQUISITES	CREDITS	MET
ENGL 100	English Composition	ENGL 080		3	
ENGL 115	Introduction to Literature	ENGL 100 or ENGL 101		3	
	Mathematics Elective (100 level or higher)	MATH 040		3	
NUTR 110	Normal Nutrition & Lab	ENGL 080 or ENGL 101, MATH 040		4	
	Fine Arts or Humanities Elective			3	
PSYC 100	Introduction to Psychology		ENGL 080 or ENGL 101	3	
	Social Science Elective			3	
Major Required Courses					
COURSE CODE	COURSE TITLE	PREREQUISITES	COREQUISITES	CREDITS	MET
BUSN 255	Human Resource Management		ENGL 100 or ENGL 101	3	
CULA 102	Introduction to Culinary, Hospitality & Tourism			3	
CULA 103	ServSafe®			1	
CULA 110	Culinary Skills		CULA 102, CULA 103, MATH 040	4	
CULA 120	Basic Food Preparation		CULA 102, CULA 103, MATH 040	4	
CULA 130	Basic Baking		CULA 102, CULA 103, MATH 040	4	
CULA 140	Food and Beverage Purchasing		CULA 102, CULA 103, MATH 040	4	
CULA 200	Culinary Arts Externship	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140, DEPT APPROVAL		3	
CULA 233	Advanced Baking	CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 234	Advanced Pastry Techniques	CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 241	Planning/Dining Room Service	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 250	Menu Planning and Development	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140 OR HSPM 101 and MATH 040		3	
CULA 260	Modern Culinary Trends	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 261	Catering	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 264	Classical French Cuisine	CULA 102, CULA 103, CULA 110, CULA 120, CULA 130, CULA 140		2	
CULA 263	International Cuisine	CULA 102, CULA 110, CULA 120, CULA 130 and CULA 140		2	
CULA 270	Beverage	ENGL 100 or ENGL 101, Program Acceptance		2	

2025-2026