



Culinary Arts

Associate in Applied Science

Four Semester Pathway Academic Year 2025-2026

Semester 1	Requirement	Recommended	Prerequisites	Corequisites	Credits	My Plan
	Mathematics Elective (100 level or higher)	MATH 130 Technical Math	MATH 040		3	
ENGL 100	English Composition		ENGL 080		3	
CULA 103	ServSafe®				1	
CULA 102	Intro to Culinary, Hospitality & Tourism				3	
Choose 2: CULA 110, CULA 120, CULA 130, CULA 140	Choose 2 – Culinary Skills, Basic Food Preparation, Basic Baking & Food, Beverage Purchasing			CULA 102, CULA 103, MATH 040	8	
Semester 2						
ENGL 115	Introduction to Literature		ENGL 100 or ENGL 101		3	
NUTR 110	Normal Nutrition & Lab		ENGL 080 or ENGL 101 , MATH 040		4	
PSYC 100	Introduction to Psychology			ENGL 080 or ENGL 101	3	
Choose Remaining 2: CULA 110, CULA 120, CULA 130, CULA 140	Choose Remaining 2 – Culinary Skills, Basic Food Preparation, Basic Baking & Food, Beverage Purchasing			CULA 102, CULA 103, MATH 040	8	
Summer						
CULA 200	Culinary Arts Externship	Taken after freshman labs are completed with department approval	CULA 102, CULA 103, 110, 120, 130, 140 & Department Approval		3	
Semester 3						
	Fine Arts or Humanities Elective	SPAN 101 Spanish I			3-4	
BUSN 255	Human Resource Management			ENGL 100 or ENGL 101	3	
CULA 260, CULA 261, CULA 263 and CULA 264 or CULA 233, CULA 234, CULA 241 and CULA 270	Choose either - Modern Culinary Trends, Catering, International Cuisine, and Classical French Cuisine or Advanced Baking, Advanced Pastry Techniques, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		8	
Semester 4						
	Social Science elective		See course prerequisites	See course corequisites	3	
CULA 250	Menu Planning and Development		CULA 102, CULA 103, 110, 120, 130, & 140		3	
CULA 260, CULA 261, CULA 263 and CULA 264 or CULA 233, CULA 234, CULA 241 and CULA 270	Choose remaining - Modern Culinary Trends, Catering, International Cuisine, and Classical French Cuisine or Advanced Baking, Advanced Pastry Techniques, Planning/Dining Room Service & Beverage		CULA 102, CULA 110, CULA 120, CULA 130, CULA 140		8	

				Total Credits	67	
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[Advice on Choosing Electives](#)

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	