



**Culinary Arts and Occupations
Associate of Applied Science
2024-2025**

SPRING START			
	SPRING SEMESTER		
CULN 1103	Culinary Calculations	3 Credits	
CULN 1112	Essentials of Dining Room Service	2 Credits	
CULN 1203	Sanitation and Safety	3 Credits	
CULN 1207	Introduction to Culinary Skills	7 Credits	
CULN 1223	Nutrition	3 Credits	
	CTS: Prep Cook		
	TOTAL SEMESTER CREDITS	18	
	SUMMER SEMESTER		
CULN 1219	Culinary Production for Dining Facilities	9 Credits	
CULN 1233	Food & Beverage Operations	3 Credits	
	TOTAL SEMESTER CREDITS	12	
	FALL SEMESTER		
CULN 2303	Baking and Pastry I	3 Credits	
CULN 2409	A la Carte	9 Credits	
CULN 2413	Baking and Pastry II	3 Credits	
	TOTAL SEMESTER CREDITS	15	
	SPRING SEMESTER		
ENGL 1010	Rhetoric & Composition	3 Credits	
MATH 1105	College Algebra	3 Credits	
Humanities - Choose from General Education Courses: History (HIST), English (ENGL 2XXX) except ENGL 2045 and 2070, or Communications (CMCN) except CMCN 1170, 1270, and 2145.	List Course:	3 Credits	
Social/Behavioral Science - Choose from General Education Courses: Anthropology (ANTH), Criminal Justice (CJUS), Economics (ECON), Geography (GEOG), Political Science (POLI), Psychology (PSYC), or Sociology (SOCL).	List Course:	3 Credits	
Natural/Physical Science - Choose from General Education Courses: Biology (BIOL), Chemistry (CHEM), Environmental Science (ENSC), Geology (GEOL), Physical Science (PHSC), or Physics (PHYS).	List Course:	3 Credits	
	TOTAL SEMESTER CREDITS	15	
Associate of Applied Science - Culinary Arts & Occupations		60	
TOTAL DEGREE CREDITS			

A grade of "C" or higher is required in all courses.

DEGREE NOTES: This degree plan is an academic planning resource. The applicable edition of the college catalog is the official source for all degree requirements. The college reserves the right to change, modify, or alter this resource without notice. The college strongly encourages students to consult their advisors for questions regarding degree completion. OAA08/24