



CULINARY ARTS & OCCUPATIONS

TECHNICAL DIPLOMA

2025-2026

FALL START		
	FALL 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	18
	TOTAL SEMESTER CREDITS	
	SPRING SEMESTER	
CULN 1219	Culinary Production for Dining Facilities	9 Credits
CULN 1233	Food and Beverage Operations	3 Credits
CULN 2303	Baking and Pastry I	3 Credits
	TOTAL SEMESTER CREDITS	15
	SUMMER SEMESTER	
CULN 2409	A la Carte	9 Credits
CULN 2413	Baking and Pastry II	3 Credits
	TOTAL SEMESTER CREDITS	12
	Technical Diploma: Culinary Arts & Occupations	45
	TOTAL DEGREE CREDITS	

DEGREE NOTES

A GRADE OF C or HIGHER IS REQUIRED IN ALL COURSES.

- This degree plan is a planning resource. The program requirements listed in the applicable edition of the college catalog are the official source for all degree requirements. The college reserves the right to alter this resource without notice. OAA 04/25