



CULINARY ARTS & OCCUPATIONS

ASSOCIATE OF APPLIED SCIENCE

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	
	TOTAL SEMESTER CREDITS	18
	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
	FALL SEMESTER	
ENGL 1010	Rhetoric and 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.	3 Credits
Social Science	Choose from General Education courses: Criminal Justice 1010, Anthropology (ANTH), Geography (GEOG), Political Science (POLI), Psychology (PSYC), or Sociology (SOCI).	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).	3 Credits
	TOTAL SEMESTER CREDITS	12
	Technical Diploma: Culinary Arts & Occupations	
	TOTAL DEGREE CREDITS	60

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