



YEAR ONE

Quarter 1	13 Credits
CUL111 - Intro to Professional Cookery	2
CUL 112 - Stocks, Sauces and Soups	2
CUL110 - Sanitation	1
CUL 102 - American Cuisine Project: A Global Chef's Perspective	2
INT 110 - Intro to Integrative Studies	4
CUL 136 - Menus	2
Quarter 2	14 Credits
CUL127 - Breakfast Production	2
CUL 118 - Methods of Cooking	2
CUL 109 - Storeroom Operations and Purchasing	2
CIS190 - Principles of Computer Applications	4
MTH122 - Quantitative Literacy	4
Quarter 3	16 Credits
CUL125 - Quantity Food Production	4
CUL145 - Baking and Pastry	4
ENG111 - Composition I	4
SCI 123 - Human Nutrition	4
Quarter 4	15 Credits
CUL244 - Garde Manger	2
CUL 246 - Fish and Sauce	2
CUL 248 - Meat and Sauce	2
CUL 232 - Food Service Management	2
SPN 111 - Spanish I	4

YEAR TWO

Quarter 5	15 Credits
CUL 255 or 281 - Catering or Banquets	2
CUL139 - Advanced Skills	2
CUL 122 - Cost Control	4
CUL126 - Professional Development	1
COM 101 - Effective Communication Skills	4
CUL 292 - Modern Cuisine: The Science of Cooking	2
Quarter 6	14 Credits
ENG 112 - Composition II	4
CUL 142 - Fine Dining Service	2
CUL 249 - Fine Dining - Lunch or Dinner	4
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
Quarter 7	8 Credits
CUL 206 - Internship Practicum	4
CUL 207 - Internship Theory	4

YEAR ONE

Quarter 1	15 Credits
CUL111 - Intro to Professional Cookery	2
CUL 112 - Stocks, Sauces and Soups	2
CUL109 - Storeroom Operations and Purchasing	2
CUL 110 - Sanitation	1
CUL 102 - American Cuisine Project: A Global Chef's Perspective	2
CUL 136 - Menus	2
CUL127 - Breakfast Productions	2
CUL 118 - Methods of Cooking	2
Quarter 2	16 Credits
CUL 122 - Cost Control	4
CUL125 - Quantity Food Production	4
CUL 145A - Baking and Pastry	4
SCI 123 - Human Nutrition	4
Quarter 3	13 Credits
CUL244 - Garde Manger	2
CUL 246 - Fish and Sauce	2
CUL 248 - Meat and Sauce	2
CUL 255 or 281 - Catering or Banquets	2
CUL 292 - Modern Cuisine: The Science of Cooking	2
CUL 139 - Advanced Skills	2
CUL 126 - Professional Development	1
Quarter 4	12 Credits
CUL 142 - Fine Dining Service	2
CUL 249 - Fine Dining - Lunch or Dinner	2
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
CUL 232 - Food Service Management	4
Quarter 5	8 Credits
CUL 206 - Internship Practicum	4
CUL 207 - Internship Theory	4

*Subject to change



Culinary Arts Bachelor's Degree Typical Course Sequence*

YEAR ONE

Quarter 1 13 Credits

CUL 111 - Intro to Professional Cookery	2
CUL 112 - Stocks, Sauces and Soups	2
CUL 110 - Sanitation	1
CUL 102 - American Cuisine Project: A Global Chef's Perspective	2
INT 110 - Intro to Integrative Studies	4
CUL 136 - Menus	2

Quarter 2 14 Credits

CUL 127 - Breakfast Production	2
CUL 118 - Methods of Cooking	2
CUL 109 - Storeroom Operations and Purchasing	2
CIS 190 - Principles of Computer Applications	4
MTH 122 - Quantitative Literacy	4

Quarter 3 16 Credits

CUL 125 - Quantity Food Production	4
CUL 145 - Baking and Pastry	4
ENG 111 - Composition I	4
SCI 123 - Human Nutrition	4

Quarter 4 12 Credits

CUL 244 - Garde Manger	2
CUL 246 - Fish and Sauce	2
CUL 248 - Meat and Sauce	2
CUL 232 - Food Service Management	2
SPN 111 - Spanish I	4

YEAR TWO

Quarter 5 15 Credits

CUL 255 or 281 - Catering or Banquets	2
CUL 139 - Advanced Skills	2
CUL 122 - Cost Control	4
CUL 126 - Professional Development	1
CUL 292 - Modern Cuisine: Science of Cooking	2
COM 101 - Effective Communication Skills	4

Quarter 6 14 Credits

CUL 142 - Fine Dining Service	2
CUL 249 - Fine Dining - Lunch or Dinner	4
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
ENG 112 - Composition II	4

Quarter 7 8 Credits

CUL 206 - Internship Practicum	4
CUL 207 - Internship Theory	4

Quarter 8 18 Credits

CUL 321 - Contemporary Pastry Arts	2
MKG 235 - Marketing Principles	4
SCI 223 - Life Span Nutrition	4
Aesthetic Awareness Elective	4
BEV 201 - Introduction to Beer, Wines and Spirits	4

YEAR THREE

Quarter 9 18 Credits

CUL 319 - Global Flavors	4
SBM 321 - Entrepreneurship	4
CUL 390 - Cooking for Dietary Needs	2
HOS 272 - Financial Accounting	4
SPN 112 - Spanish II	4

Quarter 10 20 Credits

HOS 372 - Managerial Accounting	4
CUL 372 - Menu to Plate Concepts	4
SCI 300 - Food Science	4
PHL 210 - Ethics and Business	4
Liberal Arts Requirement	4

Quarter 11 18 Credits

INT 311 - Advanced Integrative Studies with Capstone	4
CUL 325 - Foodservice Public Relations	4
CUL 436 - Facilities Planning	2
CUL 420 - Foodservice R&D	4
SCI 221 - Environmental Science	4

Quarter 12 16 Credits

CUL 494 - CAPSTONE	4
CUL 410 - Flavor Theory	4
HOS 444 - Leadership	4
Cultural Literacy Elective	4

* Subject to change