



**Sample 4 Year Plan
Associate of Applied Science
Professional Services
Culinary Arts Concentration**

| | | Fall Semester | | Spring Semester | | |
|-------------------|------------------|---|-------------------|------------------------|---|-------------------|
| First Year | | Course Information | Credit Hrs | | Course Information | Credit Hrs |
| | AP | UNIV 1000 – Freshman Orientation | 1 | | CULA 1330 – Garde Manger | 3 |
| | AP | ENGL 1010 – English Composition I | 3 | AP | COMM 2045 – Public Speaking | 3 |
| | | CULA 1320 – Culinary I (Fundamentals) | 3 | AP | MATH Core OR Natural Science w/Lab Core | 3-4 |
| | | CULA 1305 – Nutrition for Culinary Arts | 3 | | CULA 1325 – Culinary II (Fabrication) | 3 |
| | | CULA 1200 – Sanitation and Food Safety | 3 | | CULA 2340 – Human Resource Management | 3 |
| | AP | HHP 1250 – Wellness Concepts and Practice | 3 | | | |
| | TOTAL SCH | | | 16 | TOTAL SCH | |

| | | Fall Semester | | Spring Semester | | |
|--------------------|------------------|---|---|------------------------|---|---|
| Second Year | | CULA 1310 – Fundamentals of Baking | 3 | AP | ENGL 2330 – Topics in World Literature OR Humanities/Fine Arts Core | 3 |
| | | CULA Guided Elective | 3 | | CULA 2380 – Culinary Internship | 3 |
| | AP | Social and Behavioral Science Core | 3 | | CULA Guided Elective | 3 |
| | | CULA 2375 – Purchasing and Cost Control OR CULA 2300 – Food and Beverage Management | 3 | | CULA 2390 – Culinary Capstone | 3 |
| | | MGT 2010 – Principles of Management and Organizational Behavior | 3 | | CULA 1340 – Dining Room Service | 3 |
| | TOTAL SCH | | | 15 | TOTAL SCH | |

***AP** designates General Education Core Course to be completed for your degree.