

# CULINARY ARTS DEGREE

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Program Code: A55150

\*Pending SACSCOC approval

Course	Title	Hours
<b>First Year</b>		
<b>Fall</b>		
CUL-110	Sanitation and Safety	2
CUL-140	Culinary Skills I	5
HRM-220	Cost Control-Food and Beverage	3
CUL-135	Food and Beverage Service	2
ENG-111	Writing and Inquiry	3
<b>Hours</b>		<b>15</b>
<b>Spring</b>		
CUL-112	Nutrition for Foodservice	3
CUL-160	Baking I	3
CUL-240	Culinary Skills II	5
COM-231	Public Speaking	3
MAT-110	Mathematical Measurement and Literacy	3
CUL-130	Menu Design	2
<b>Hours</b>		<b>19</b>
<b>Second Year</b>		
<b>Fall</b>		
CUL-170	Garde Manger I	3
CUL-230	Global Cuisines	5
CUL-260	Baking II	3
WBL-111	Work-Based Learning I	1
HUM-115	Critical Thinking	3
<b>Hours</b>		<b>15</b>
<b>Spring</b>		
CUL-275	Catering Cuisine	5
CUL-283	Farm-To-Table	5
HRM-245	Human Resource Management-Hospitality	3
WBL-121	Work-Based Learning II	1
ECO-251	Principles of Microeconomics	3
<b>Hours</b>		<b>17</b>
<b>Total Hours</b>		<b>66</b>