



YEAR ONE

Quarter 1	13 Credits
CUL111 - Intro to Professional Cookery	2
CUL 112 - Intro to Stocks, Sauces and Soups	2
CUL110 - Sanitation	1
CUL 102 - American Cuisine: A Global Chef's Perspective	2
KCC 101 - Seeking Selfie: Exploring Identity in the 21st Century	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
KCC 102- Mindset Matters: Your Brain and You	4
KCC 103- Making a Difference in a Difficult World	4
Quarter 3	12 Credits
CUL125 - Quantity Food Production : International Kitchen	4
CUL145 - Intro to Baking and Pastry	4
CUL 122- Cost Control	4
Quarter 4	14 Credits
CUL 244 - Garde Manger	2
CUL 246 - Fish and Sauce	2
CUL 248 - Meat and Sauce	2
KCC 104: U@WRK	4
KCC 105- Billfold to Boardroom: The Financially Prepared Professional	4

YEAR TWO

Quarter 5	15 Credits
CUL 255 or 281 - Catering or Symposium	2
CUL139 - Advanced Skills	2
SCI 123 - Human Nutrition	4
CUL126 - Professional Development	1
KCC 106- Risky Business: Balancing Identity and Tension	4
CUL 292- Modern Cuisine: Science of Cooking	2
Quarter 6	14 Credits
CUL 232 - Food Service Management	2
CUL 142 - Fine Dining Service	2
CUL 249 - Fine Dining - Lunch or Dinner	4
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
Elective	2
Quarter 7	8 Credits
CUL 206 - Internship Practicum	6
CUL 207 - Internship Theory	2

YEAR ONE

Quarter 1	15 Credits
CUL111 - Intro to Professional Cookery	2
CUL 112 - Intro to Stocks, Sauces and Soups	2
CUL109 - Storeroom Operations and Purchasing	2
CUL 110 - Sanitation	1
CUL 102 - American Cuisine: 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: International Kitchen	4
CUL 145A - Intro to 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 Symposium	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 Restaurant - Lunch or Dinner	4
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
CUL 232 - Food Service Management	2
Quarter 5	8 Credits
CUL 206 - Internship Practicum	6
CUL 207 - Internship Theory	2

*Subject to change



Culinary Arts Bachelor's Degree Typical Course Sequence*

YEAR ONE

Quarter 1 13 Credits

CUL111 - Intro to Professional Cookery	2
CUL 112 - Intro to Stocks, Sauces and Soups	2
CUL110 - Sanitation	1
CUL 102 - American Cuisine: A Global Chef's Perspective	2
CUL 136 - Menus	2
General Education 1	4

Quarter 2 14 Credits

CUL 127 - Breakfast Production	2
CUL 118 - Methods of Cooking	2
CUL 109 - Storeroom Operations and Purchasing	2
General Education 2	4
General Education 3	4

Quarter 3 12 Credits

CUL125 - Quantity Food Production: International Kitchen	4
CUL 145 - Intro to Baking and Pastry	4
CUL 122 - Cost Control	4

Quarter 4 14 Credits

CUL 244 - Garde Manger	2
CUL 246 - Fish and Sauce	2
CUL 248 - Meat and Sauce	2
General Education 4	4
General Education 5	4

YEAR TWO

Quarter 5 15 Credits

CUL 255 or 281 - Catering or Symposium	2
CUL 139 - Advanced Skills	2
SCI 123 - Human Nutrition	4
CUL126 - Professional Development	1
CUL 292 - Modern Cuisine: Science of Cooking	2
General Education 6	4

Quarter 6 14 Credits

CUL 232 - Food Service Management	2
CUL 142 - Fine Dining Service	2
CUL 249 - Fine Dining Service - Lunch or Dinner	4
CUL 296 - Quick Serve Restaurant	2
CUL 280 - Sustainability	2
Elective	2

Quarter 7 8 Credits

CUL 206 - Internship Practicum	6
CUL 207 - Internship Theory	2

Quarter 8 18 Credits

CUL 321 -Contemporary Pastry Arts *	2
MKG 235 - Marketing Principles	4
SCI 223 - Life Span Nutrition	4
BEV 201 - Introduction to Beer, Wines and Spirits	4
General Education 7	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
General Education 8	4

Quarter 10 20 Credits

HOS 372 - Managerial Accounting	4
CUL 372 - Menu to Plate Concepts	4
SCI 300 - Food Science	4
General Education 9	4
General Education 10	4

Quarter 11 18 Credits

CAP 497 - Capstone I	4
CUL 325 - Foodservice Public Relations	4
CUL 436 - Facilities Planning *	2
CUL 420 - Foodservice R&D *	4
General Education 11	4

Quarter 12 16 Credits

CUL 498 - Capstone II	4
CUL 410 - Flavor Theory	4
HOS 444 - Leadership	4
General Education 12	4

* Subject to change