

CULINARY MANAGEMENT TYPICAL COURSE SEQUENCE, BACHELOR OF APPLIED SCIENCE

	LECTURE HOURS	LAB HOURS	INTERNSHIP HOURS	CLOCK HOURS	QUARTER CREDITS	NUMBER OF WEEKS
FIRST QUARTER						
CULA110 Sanitation & Safety	33	0	0	33	3	11
CULA100 Concepts & Theory of Culinary Techniques	33	0	0	33	3	11
CULA105 Intro to Culinary Skills	0	110	0	110	5	11
GEN101 English I	44	0	0	44	4	11
SECOND QUARTER						
CULA115 American Regional Cuisine	0	110	0	110	5	11
GEN Math Elective	44	0	0	44	4	11
GEN Humanities Elective	44	0	0	44	4	11
CULA120 Purchasing & Product ID	33	0	0	33	3	11
THIRD QUARTER						
CULA125 Intro to Baking Science & Theory	0	110	0	110	5	11
CULA130 Intro to Baking & Pastry	33	0	0	33	3	11
GEN Physical & Life Science Elective	44	0	0	44	4	11
CULA135 Planning & Controlling Costs	44	0	0	44	4	11
FOURTH QUARTER						
CULA200 Garde Manger	20	90	0	110	6	11
CULA207 World Cuisine	0	110	0	110	5	11
CULA210 Nutrition	33	0	0	33	3	11
GEN105 Effective Speaking	44	0	0	44	4	11
GEN203 Latin Cuisine	11	44	0	55	3	11
FIFTH QUARTER						
CULA216 Classic European Cuisine	11	44	0	55	3	11
CULA212 Asian Cuisine	11	44	0	55	3	11
GEN Social Science Elective	44	0	0	44	4	11
CULA220 Management by Menu	44	0	0	44	4	11
IC202 Career Development & Supervision	33	0	0	33	3	11
SIXTH QUARTER						
CULA225 A la Carte Restaurant Kitchen	0	96	0	96	3	11
CULA230 Dining Room Service	0	96	0	96	3	11
CULA240 Internship	0	0	132	132	4	11
CULA235 Food & Beverage Operation Management	44	0	0	44	4	11
SEVENTH QUARTER						
CUL301 History & Culture of Cuisine	44	0	0	44	4	11
GEN149 Spanish I	44	0	0	44	4	11
CUL303 Comp. Software for the Food Service Manager	22	44	0	66	4	11
CUL302 Modern Leadership - Food Service	44	0	0	44	4	11
EIGHTH QUARTER						
CUL304 From Farm to Plate	11	33	0	44	2	11
GEN116 Intro to Financial Mathematics	44	0	0	44	4	11
GEN152 Spanish II	44	0	0	44	4	11
CUL315 Advanced Food & Beverage Cost Control	44	0	0	44	4	11
NINTH QUARTER						
GEN273 Applied Chemistry	44	0	0	44	4	11
GEN221 Economics	44	0	0	44	4	11
CUL313 Property Management	33	0	0	33	3	11
CUL316 Managing Food Service Systems	44	0	0	44	4	11
TENTH QUARTER						
CUL Culinary Elective	0	80	0	80	4	11
GEN321 Global Thinking in a Creative Context	44	0	0	44	4	11
CUL310 Human Resources for Food Service	44	0	0	44	4	11
ELEVENTH QUARTER						
CUL Culinary Elective	0	80	0	80	4	11
IC402 Career Development	44	0	0	44	4	11
CUL321 Contemporary Issues for the Foodservice Manager	33	0	0	33	3	11
CUL320 R&D for the Corporate Test Kitchen	22	44	0	66	4	11
TWELFTH QUARTER						
CUL300 Management Externship	0	0	132	132	4	11
CUL322 Culinary Management in Food Retailing	44	0	0	44	4	11
CUL318 Retirement Community Management	44	0	0	44	4	11