## **DURHAM TECHNICAL COMMUNITY COLLEGE PLAN OF STUDY**

Revised Fall 2021 5 Semesters

# CULINARY ARTS Associate Degree (A55150)

Catalog/Academic Year 2023-2024

# Key to symbols after some courses:

- \* Developmental courses (ENG 002 and/or MAT 003) may be required based on college placement and course requisites.
- \*\*Requires prior approval by Work Based Learning Coordinator.

## **FALL SEMESTER 2023**

	Hours	Hours	Hours	Hours		
Course	Class	Lab	Work	Credit	Program Remarks	Notes
ACA 122 College Transfer Success	0	2	0	1		
CIS 110 Introduction to Computers	2	2	0	3		
CUL 110 Sanitation & Safety	2	0	0	2	Hybrid	
CUL 140 Culinary Skills I	2	6	0	5		
ENG 111 Writing and Inquiry*GE	3	0	0	3		

#### **SPRING SEMESTER 2024**

	Hours	Hours	Hours	Hours		
Course	Class	Lab	Work	Credit	Program Remarks	Notes
CUL 120 Purchasing	2	0	0	2	Hybrid	
CUL 170 Garde Manger I	1	4	0	3		
CUL 240 Culinary Skills II	1	8	0	5		
HRM 245 Human Resource Management – Hospitality	3	0	0	3	Hybrid	
MAT 143 Quantitative Literacy*GE	2	2	0	3		

## **SUMMER TERM 2024**

	Hours	Hours	Hours	Hours		
Course	Class	Lab	Work	Credit	Program Remarks	Notes
CUL 130 Menu Design	2	0	0	2	Hybrid	
COM 231 Public Speaking*GE	3	0	0	3		
PSY 150 General Psychology* <sup>GE</sup>	3	0	0	3		

### **FALL SEMESTER 2024**

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	Hours	Hours	Hours	Hours		
Course	Class	Lab	Work	Credit	Program Remarks	Notes
CUL 112 Nutrition for Foodservice	3	0	0	3	Hybrid	
CUL 135 Food & Beverage Service	2	0	0	2	Hybrid	
CUL 160 Baking I	1	4	0	3		
CUL 270 Garde Manger II	1	4	0	3		
WBL 110 World of Work**	1	0	0	1	Online	
WBL 111 Work-Based Learning I**	0	0	10	1		

GE Fulfills the general education requirements for this degree.

## **SPRING SEMESTER 2025**

	Hours	Hours	Hours	Hours		
Course	Class	Lab	Work	Credit	Program Remarks	Notes
CUL 260 Baking II	1	4	0	3		
CUL 275 Catering Cuisine	1	8	0	5		
HRM 215 Restaurant Management	3	0	0	3	Hybrid	
HUM 115 Critical Thinking*GE	3	0	0	3		
WBL 121 Work-Based Learning II**	0	0	10	1		

# MINIMUM SEMESTER HOURS REQUIRED FOR AAS DEGREE

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For additional information about requirements and graduation, please refer to the <u>Curriculum Program Completion</u> <u>and Graduation</u> policy. Program-specific criteria may be found on the respective <u>Programs</u> page. For questions about this program, consult the Program Director or an advisor for assistance.