

DURHAM TECHNICAL COMMUNITY COLLEGE PLAN OF STUDY

New Fall 2021
3 Semesters

CULINARY ARTS Diploma (D55150)

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.

^{GE} Fulfills the general education requirements for this diploma.

FALL SEMESTER 2023

Course	Hours Class	Hours Lab	Hours Clinical	Hours Credit	Program Remarks	Notes
CUL 110 Sanitation & Safety	2	0	0	2	Hybrid	
CUL 140 Culinary Skills I	2	6	0	5		
CUL 160 Baking I	1	4	0	3		
ENG 111 Writing and Inquiry* ^{GE}	3	0	0	3		

SPRING SEMESTER 2024

Course	Hours Class	Hour Lab	Hours Clinical	Hours Credit	Program Remarks	Notes
CUL 120 Purchasing	2	0	0	2	Hybrid	
CUL 170 Garde Manger I	1	4	0	3		
CUL 260 Baking II	1	4	0	3		
HRM 245 Human Resource Management – Hospitality	3	0	0	3	Hybrid	

FALL SEMESTER 2024

Course	Hours Class	Hour Lab	Hours Clinical	Hours Credit	Program Remarks	Notes
COM 231 Public Speaking* ^{GE}	3	0	0	3		
CUL 112 Nutrition for Foodservice	3	0	0	3	Hybrid	
CUL 135 Food & Beverage Service	2	0	0	2	Hybrid	
CUL 270 Garde Manger II	1	4	0	3		
WBL 110 World of Work	1	0	0	1		
WBL 111 Work-Based Learning I	0	0	10	1		

MINIMUM SEMESTER HOURS REQUIRED FOR DIPLOMA

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