

ASSOCIATE OF APPLIED BUSINESS

BUSINESS MANAGEMENT – CULINARY ARTS

The catalog in force is assigned to students based on the academic year they first applied to the college, and

changes only when students change their major or request the change in writing. Refer to Policy No. 3357:15-13-

2023-24 Catalog Effective Summer 2023

2080



Business, Engineering, and Information Technologies Division

Management and Marketing Department

TECHNICAL Course Number	Course Title	Credits	Pre- and Co-Requisites	Completed Sem./Year
CUL122	Food Fundamentals	3	pre-co-CUL119 and pre-co-CUL120	
CUL123	Fundamental Cooking – Preparation I	3	CUL122	
CUL124	Meat and Fish – Preparation II	3	CUL123	
CUL125	Culinary Nutrition/Menu Planning	3	CUL119 and CUL120	
CUL221	Baking and Pastry – Preparation III	3	CUL122 and ITD122	
CUL222	Advanced Cookery – Preparation IV	3	pre-co-CUL124	
CUL223	Catering, Beverage and Food Services	3	CUL122	
CUL225	Advanced Portfolio Management	3	CUL124 and CUL221	
CUL226	Pantry and Garde Manger	3	CUL122	
CUL230	Culinary Practicum	5	pre-co-CUL222	
	Total	32		
NON-TECH Course Number	Course Title	Credits	Pre- and Co-Requisites	Completed Sem./Year
SSC101	Student Success Seminar^^	1	Take first semester	
BUS121	Business Administration^	3	IDS102 or Proficiency	
or ENT120	or Entrepreneurship^	or 3	or IDS102 or Proficiency	
CUL119	Culinary ServSafe	1		
CUL120	Sanitation and Safety	2		
CUL126	Food Purchasing – Inventory Control	3	CUL122 and ITD122	
ENG124	College Composition^	3	Co-ENG024 or Co-ENG011 or Proficiency	
FIN110	Personal Finance	2		
ITD122	Computer Applications for Professionals^■	3	ITD100 or Proficiency	
MGT121	Principles of Management	3	BUS121 or ENT120	
MTH118	Quantitative Reasoning^	3	Pre/Co-MTH018 or MTH022 or MTH023 or Proficiency	
PHL122	Ethics	3		
SOC225	Diversity in American Society^	3	IDS102 or proficiency	
	Total	30		
	TOTAL CREDIT HOURS	62		

[^]Based upon SSC placement score

^{^^}To promote student success, this course should be taken in the first semester

[■]Successful completion of ITD102, ITD104, ITD105, and ITD106 may be substituted for ITD122

2080

Effective Summer 2023

FULL-TIME STUDENT ADVISING NOTES

Academic Advising

Students should make an appointment to see their advisor before registering for classes each semester. They should have prepared a completed registration form, including courses they wish to take, prior to this meeting.

Course Sequence

The semester-by-semester listing below provides the normal scheduling option for full-time associate degree students who plan to finish in two years.

First Semester		Credit Hours	Pre- and Co-requisites
SSC101	Student Success Seminar^^	1	Take first semester
CUL119	Culinary ServSafe	1	
CUL120	Sanitation and Safety	2	
CUL122	Food Fundamentals	3	pre-co-CUL119 and pre-co-CUL120
ENG124	College Composition^	3	Co-ENG024 or Co-ENG011 or Proficiency
ITD122	Computer Applications for Professionals [^] ■	3	ITD100 or Proficiency
MTH118	Quantitative Reasoning^	<u>3</u>	Pre/Co-MTH018 or MTH022 or MTH023 or Proficiency
		16	
Second Semester			
CUL123	Fundamental Cooking – Preparation I	3	CUL122
CUL226	Pantry and Garde Manger	3	CUL122
CUL126	Food Purchasing – Inventory Control	3	CUL122 and ITD122
PHL122	Ethics	3	
BUS121	Business Administration	3	IDS102 or Proficiency
or	or	or	or
ENT120	Entrepreneurship^	<u>3</u>	IDS102 or Proficiency
T1: 10 4		15	
Third Semester	M 4 15'1 D 4' H	2	CHI 122
CUL124	Meat and Fish – Preparation II	3	CUL123
CUL221	Baking and Pastry – Preparation III	3	CUL122 and ITD122
CUL125	Culinary Nutrition/Menu Planning	3	CUL119 and CUL120
MGT121	Principles of Management	3	BUS121 or ENT120
CUL223	Catering, Beverage and Food Services	<u>3</u>	CUL122
F 4.0		15	
Fourth Semester FIN110	Personal Finance	2	
		2	CLH 222
CUL230	Culinary Practicum	5	pre-co-CUL222
CUL222	Advanced Cookery – Preparation IV	3	pre-co-CUL124
SOC225	Diversity in American Society^	3	IDS102 or proficiency
CUL225	Advanced Portfolio Management	<u>3</u>	CUL124 and CUL221
		16	
	TOTAL CREDITS	62	

[^]Based upon SSC placement score

^{^^}To promote student success, this course should be taken in the first semester

[■]Successful completion of ITD102, ITD104, ITD105, and ITD106 may be substituted for ITD122