

 	<p style="text-align: center;">ASSOCIATE OF APPLIED BUSINESS</p> <p style="text-align: center;">BUSINESS MANAGEMENT – CULINARY ARTS</p> <p style="text-align: center;"><i>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. 3357:15-13-28.</i></p>	<p style="text-align: center;">2025-26 Catalog</p> <p style="text-align: center;">Effective Summer 2025</p> <p style="text-align: center; font-size: 2em;">2080</p>
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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 or ENT120	Business Administration^ or Entrepreneurship^	3 or 3	IDS102 or Proficiency 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 or SOC123	Diversity in American Society^ or Dynamics of the Family	3 or 3	IDS102 or proficiency or 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

PART-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 part-time associate degree students who plan to finish in eight semesters.

<u>First Semester</u>		<u>Credit Hours</u>	<u>Pre- and Co-requisites</u>
SSC101	Student Success Seminar^^	1	<i>Take first semester</i>
CUL119	Culinary ServSafe	1	
CUL120	Sanitation and Safety	2	
CUL122	Food Fundamentals	<u>3</u>	pre-co-CUL119 and pre-co-CUL120
		7	
<u>Second Semester</u>			
ENG124	College Composition^	3	Co-ENG024 or Co-ENG011 or Proficiency
ITD122	Computer Applications for Professionals^	3	ITD100 or Proficiency
MTH118	Quantitative Reasoning^	3	Pre/Co-MTH018 or MTH022 or MTH023 or Proficiency
CUL123	Fundamental Cooking – Preparation I	<u>3</u>	CUL122
		12	
<u>Third Semester</u>			
CUL226	Pantry and Garde Manger	3	CUL122
CUL125	Culinary Nutrition/Menu Planning	3	CUL119 and CUL120
BUS121	Business Administration	3	IDS102 or Proficiency
or	or	or	or
ENT120	Entrepreneurship^	3	IDS102 or Proficiency
		9	
<u>Fourth Semester</u>			
CUL126	Food Purchasing – Inventory Control	3	CUL122 and ITD122
MGT121	Principles of Management	3	BUS121 or ENT120
FIN110	Personal Finance	<u>2</u>	
		8	
<u>Fifth Semester</u>			
CUL124	Meat and Fish – Preparation II	3	CUL123
CUL221	Baking and Pastry – Preparation III	<u>3</u>	CUL122 and ITD122
		6	
<u>Sixth Semester</u>			
CUL225	Advanced Portfolio Management	3	CUL124 and CUL221
CUL223	Catering, Beverage and Food Services	<u>3</u>	CUL122
		6	
<u>Seventh Semester</u>			
CUL230	Culinary Practicum	5	pre-co-CUL222
CUL222	Advanced Cookery – Preparation IV	<u>3</u>	pre-co-CUL124
		8	
<u>Eighth Semester</u>			
PHL122	Ethics	3	
SOC225	Diversity in American Society^	3	IDS102 or proficiency
or	or	or	or
SOC123	Dynamics of the Family	<u>3</u>	IDS102 or proficiency
		6	
	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