



<b>Program: Culinary Arts, AAS (65 credits)</b>		<b>Division: Business</b>	
Student:	ID#:	Catalog Yr: 2016-17	

**GENERAL EDUCATION REQUIREMENTS –AAS (24 credits)**

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Code^
	ORI-103*	College Success Strategies	3	x		All & OL	
	COM-121*	English Composition I	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050 (C or better)	All & OL	WC/IL
	IFT-110*	Microcomputer Applications	3	x	MAT-020 and COM-061 or ESL-060	All & OL	TC
<b>HUMANITIES: 6 credits</b>							
<b>Select 1 course from the following:</b>							
	BUS-106	Business Communications	3	x	COM-121 or COM-122 (C or better)	All	OC
<b>Select 1 course from the following:</b>							
	ART-111	Introduction to Drawing	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	All	AU
	ART-201	Art Appreciation	3		COM-121 or COM-122	All & OL	AU
	COM-110	Intro. to Creative Writing	3		COM-061 or ESL-060 and COM-050/1 or ESL-050	Fall/Sp	AU
	ENG-125*	Introduction to Literature	3		COM-121 or COM-122 (C or better)	All	AU
	PHI-271*	Philosophy	3		COM-121 or COM-122	All	AU
	PHI-275*	Ethics	3		COM-121 or COM-122	Fall/Sp	AU
<b>MATHEMATICS: 3 credits (Select 1 course)</b>							
	BUS-110	Mathematics for Bus. & Fin.	3	x	MAT-030 or MAT 032 (recommended)	All	QR/CA
<b>NATURAL/PHYSICAL SCIENCES: 3 or 4 credits (Select 1 course)</b>							
	ENV-130*	Environment	3	x	COM-061	All & OL	SR
	Or	Lab Science (BIO-120, BIO-150, CHE-120, CHE-150, PHY-120)	4		See catalog		SR
<b>SOCIAL SCIENCES: 3 credits (Select 1 course)</b>							
	ANT-140	Cultural Anthropology	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	All	CU
	HIS-110	US History I	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	F/Su/OL	CU
	HIS-115	US History II	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	Spring	CU
	PSY-130*	General Psychology	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	All & OL	CU
	SOC-130*	Sociology	3	x	COM-061 or ESL-060 and COM-050/1 or ESL-050	All & OL	CU

\*Sections of these courses offered in the Honors Program, check <http://www.racc.edu/Academics/Honors/courses.aspx> for details. **Online (OL)** may not be offered every semester. Please check the schedule.

^Code	This course fulfills the Core Competency for:
WC/IL	Written Communication/Information Literacy
OC	Oral Communication
QR/CA	Quantitative Reasoning/Critical Analysis
CU	Cultural Understanding
AU	Aesthetic Understanding
SR	Scientific Reasoning
TC	Digital/Technical Competence



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**MAJOR REQUIREMENTS (41 credits)**

FALL SEMESTER 1							
√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL 102	Basic Food Preparation & Safety	6	x	COM 021 or ESL 020, MAT 020	Fall	
SPRING SEMESTER 1							
√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL 126	Food Preparation Theory	6	x	CUL 102	Spring	
	BUS 100	Introduction to Business	3	x	COM 050/1 or ESL 050, COM 061 or ESL 060	All & OL	
	CUL 260	Nutrition for the Food Service Professional	3	x	COM 121 or COM 122, MAT 020	Spring	
SUMMER SEMESTER 1							
√	Course #	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL 215	Breakfast Cookery	3	x	CUL 102	Summer	
	CUL 235	Professional Baking	3	x	CUL 102	Summer	
FALL SEMESTER 2							
√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL 201	Food Preparation Practicum	3	x	CUL 126	Fall	
	CUL 240	Garde Manger	3	x	CUL 126	Fall	
	MGT 100	Principles of Management	3	x	COM 050/1 or ESL 050, COM 061 or ESL 060	All & OL	
SPRING SEMESTER 2							
√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL 220	Food Service Sanitation	2	x	COM 021 or ESL 020	Spring	
	CUL 255	Advanced Food Preparation Practicum	3	x	CUL 201	Spring	
	MGT 215	Human Relations in Business	3	x	COM 121 or COM 122	Fall/Sp	

**Advisor's Contact Information:**

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