

## Culinary Arts

### Culinary Arts

TERRY CAMPUS

Fall 2021

*This program provides students with the basic skills necessary for pursuing a career as a chef. Graduates will also be prepared for continuing their studies towards an advanced degree. Classes are a combination of classroom lecture and hands-on cooking in the demonstration kitchen. Students also prepare and serve lunch in the restaurant located on campus. Students must complete a practicum (field experience) prior to graduation.*

*Graduates can expect to find employment in hotels, restaurants, clubs, and institutional settings. The program is a member of the National Restaurant Association and the American Culinary Federation.*

*The Stanton and Terry Campus Culinary Arts programs are accredited by the American Culinary Federation, Foundation Inc.'s Accrediting Commission; 180 Center Place Way; St. Augustine, FL 32095 (800) 624-9458.*

#### PROGRAM SPECIFIC ADVISEMENT STATEMENT

##### Courses - Semester 1

	Credits	Lecture	Lab
<a href="#">SSC 100 - First Year Seminar</a>	1	1	0
<a href="#">CUL 121 - Food Prep I</a>	4	3	4
<a href="#">CUL 119 - Food Safety and Sanitation</a>	2	2	0
<a href="#">ENG 101 - Composition I</a>	3	3	0
<a href="#">MAT 152 - Quantitative Reasoning</a>	3	3	
<a href="#">COM 111 - Human Communications</a>	3	3	0

##### Courses - Semester 2

	Credits	Lecture	Lab
<a href="#">CUL 171 - Garde Manger</a>	4	3	4
<a href="#">ENG 102 - Composition II</a>	3	3	0
<a href="#">CUL 156 - Practicum</a>	3	0	8
<a href="#">CIS 107 - Intro to Computers/Application</a>	3	2	2
<a href="#">PSY 121 - General Psychology</a>	3	3	0
<a href="#">SCI 141 - Nutrition in the Culinary Fld</a>	2	2	0

##### Courses - Semester 3

	Credits	Lecture	Lab
<a href="#">HRI 212 - Food/Beverage Cost Control</a>	3	3	0
<a href="#">CUL 261 - Baking</a>	4	3	4
<a href="#">CUL 280 - American Regional Cuisine</a>	4	3	4
<a href="#">MGT 248 - Culinary Supervisory Developmnt</a>	3	3	0

##### Courses - Semester 4

	Credits	Lecture	Lab
<a href="#">CUL 245 - Applied Hospitality</a>	2	1	4
<a href="#">HRI 210 - Beverage Management</a>	3	3	0
<a href="#">CUL 262 - Pastry</a>	4	3	4
<a href="#">CUL 285 - International Cuisine</a>	4	3	4

*To complete program requirements, you must pass the above courses and earn at least **61 credits**. The number of courses and credits required for graduation may be more depending on your need for developmental education courses*

*and the elective choices you make (if electives are a part of the program). Some programs also have college-level courses that you must take if you do not score at a certain level on the College Placement Test. If this applies to your program, the courses are listed at the top of the sequence sheet before the first semester of the course list.*