

READING AREA COMMUNITY COLLEGE
CURRICULUM GUIDE – Culinary Arts (CUL.AAS) – 62 credits

6 SEMESTER PLAN Catalog: 2010-12

Note: If you do not need pre-college reading/writing courses, you can complete the program in six (6) semesters by following this plan. If you take classes during summer sessions, you can complete sooner.

FIRST SEMESTER

FALL SEMESTER I (11 credits)

Course	Course Description	SEM	CR	GR
ORI 102	College Success Strategies	A	2	
BUS 100	Introduction to Business	A	3	
COM 121	English Composition	A	3	
MAT 020	Basics of College Math*	A	3	

SECOND SEMESTER

SPRING SEMESTER I (9 credits)

Course	Course Description	SEM	CR	GR
IFT 110	Microcomputer Applications	A	3	
BUS 106	Business Communications	A	3	
MAT 030	Algebra I*	A	3	

THIRD SEMESTER

FALL SEMESTER II (12 credits)

Course	Course Description	SEM	CR	GR
CUL 102	Basic Food Preparation & Safety	FA	6	
BUS 110	Business Math	A	3	
SOC 125	Individual & Society OR	A	3	
SOC 130	Sociology OR			
PSY 130	General Psychology			

FOURTH SEMESTER

SPRING SEMESTER II (10 credits)

Course	Course Description	SEM	CR	GR
CUL 126	Food Preparation Theory	SP	6	
HEA 119	Personal Nutrition	SP	1	
MGT 100	Principles of Management	A	3	

SUMMER SESSION (9 credits)

Course	Course Description	SEM	CR	GR
CUL 215	Breakfast Cookery	SU	3	
CUL 235	Professional Baking	SU	3	
ENV 130	The Environment	A	3	

FIFTH SEMESTER

FALL SEMESTER III (9 credits)

Course	Course Description	SEM	CR	GR
CUL 201	Food Preparation Practicum	FA	3	
CUL 240	Garde Manger	FA	3	
HUM/ART	Humanities or Art Elective	A	3	

SIXTH SEMESTER

SPRING SEMESTER III (8 credits)

Course	Course Description	SEM	CR	GR
CUL 220	Food Service Sanitation	SP	2	
CUL 255	Advanced Food Preparation Practicum	SP	3	
MGT 215	Human Relations in Business	FA/SP	3	

* Pre-college level MAT courses needed are based on placement test results.