

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

4 SEMESTER PLAN Catalog: 2012-2013

PRE-COLLEGE LEVEL COURSES (BASED ON PLACEMENT TEST RESULTS). COURSES OFFERED ALL SEMSTERS

Course	Description	CR	GR	SEM	Course	Description	CR	GR	SEM
COM-021	Basics of College Reading	3			COM-040	Basics of College Writing I w/Workshop	4		
COM-061	Advanced Reading	3			COM-041	OR Basics of College Writing I	3		
MAT-010	Math Skills Review *	0			COM-050	Basics of College Writing II w/Workshop	4		
MAT-020	Basics of College Math	3			COM-051	OR Basics of College Writing II	3		
MAT-030	Algebra I	3							
MAT-035	OR Algebra I w/Quadratics	3							

Note: If you enroll full-time and do not need pre-college level reading/writing/math you can complete the program in four (4) semesters by following this plan.

FIRST SEMESTER

FALL SEMESTER I (14 credits)

Course	Course Description	SEM	CR	GR
ORI 102	College Success Strategies	A	2	
CUL 102	Basic Food Preparation & Safety	FA	6	
COM 121	English Composition	A	3	
IFT 110	Microcomputer Applications	A	3	

SECOND SEMESTER

SPRING SEMSTER I (13 credits)

Course	Course Description	SEM	CR	GR
CUL 126	Food Preparation Theory	SP	6	
HEA 119	Personal Nutrition	SP	1	
BUS 100	Introduction to Business	A	3	
BUS 106	Business Communications	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	

THIRD SEMESTER

FALL SEMESTER II (15 credits)

Course	Course Description	SEM	CR	GR
BUS 110	Business Math	A	3	
CUL 201	Food Preparation Practicum	FA	3	
SOC 125	Individual & Society OR			
SOC 130	Sociology OR	A	3	
PSY 130	General Psychology			
CUL 240	Garde Manger	FA	3	
MGT 100	Principles of Management	A	3	

FOURTH SEMESTER

SPRING SEMESTER II (11 credits)

Course	Course Description	SEM	CR	GR
CUL 220	Food Service Sanitation	SP	2	
CUL 255	Advanced Food Preparation Practicum	SP	3	
HUM/ART	Humanities or Art Elective	A	3	
MGT 215	Human Relations in Business	FA, SP	3	