

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

8 SEMESTER PLAN Catalog: 2013-2014

Note: If need pre-college reading/writing/math courses, you can complete the program in eight (8) semesters by following this plan. If you take classes during summer sessions, you can complete sooner.

FIRST SEMESTER

FALL SEMESTER I (8-12 credits)

Course	Course Description	SEM	CR	GR
ORI-102	College Success Strategies	A	2	
COM-021	Basics Coll. Reading	A	3	
COM-040 or 041	BCW I/workshop or Basics Coll. Writing I	A	4 3	
MAT-010 or 020	Math Skills Review and/or Basics of Coll. Math	A	0 3	

SECOND SEMESTER

SPRING SEMESTER I (9-10 credits)

Course	Course Description	SEM	CR	GR
COM-061	Advanced Reading	A	3	
COM-050 or 051	BCW II w/workshop or BCW II	A	4 3	
MAT-020	Basics of Coll. Math	A	3	

THIRD SEMESTER

FALL SEMESTER II (9 credits)

Course	Course Description	SEM	CR	GR
MAT 030	Basics of College Math	A	3	
COM 121	English Composition	A	3	
BUS 100	Introduction to Business	A	3	

FOURTH SEMESTER

SPRING SEMESTER II (9 credits)

Course	Course Description	SEM	CR	GR
IFT 110	Microcomputer Applications	A	3	
BUS 106	Business Communications	A	3	
BUS 110	Business Math	A	3	

FIFTH SEMESTER

FALL SEMESTER III (9 credits)

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

SIXTH SEMESTER

SPRING SEMESTER III (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	

SEVENTH SEMESTER

FALL SEMESTER IV (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	

EIGHTH SEMESTER

SPRING SEMESTER IV (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	