



CULINARY ARTS ASSOCIATE IN SCIENCE DEGREE SAMPLE SEQUENCE MAP

You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Degree programs require the completion of a General Education pattern. Consult a counselor for help determining which pattern is appropriate for your goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

0 – 15 UNITS		Pre- or co-reqs	Credit	GE
Semester 1	Area IA: English Composition: <i>ENGL 122 – First-Year College Composition and Reading</i>	Placement	3	IA
	Area IC: Mathematics Comprehension	Placement	3-5	IC
	CULN 105 – Introduction to the Kitchen		2	
	CULN 153 – Safety and Sanitation		2	
	CULN 175 - Protein Fabrication	CULN 105	2	
	CULN 123 - Stocks, Soups, and Sauces	CULN 105	2	
Total			14-16	

16 – 30 UNITS		Pre- or co-reqs	Credit	GE
Semester 2	Area IB: Communications and Analytical Thinking		3	IB
	Area IV: Social and Behavioral Sciences:		3	IV
	CULN 124 - Breakfast, Brunch, and Bistro Cuisine	CULN 105	2	
	CULN 161 - Baking Foundations	CULN 105	2	
	CULN 192 - Purchasing Operations and Systems Lab	CULN 105	1.5	
	CULN 193 - Inventory and Ordering Systems Lab	CULN 105	1.5	
	Degree Applicable Elective	See counselor	2	
Total			15	

31 – 45 UNITS		Pre- or co-reqs	Credit	GE
Semester 3	Area III : Arts and Humanities:		3	III
	CULN-120 Fundamentals of Cuisine	CULN 105	5	
	CULN-185 Nutritional Guidelines in Food Preparation	CULN 105	2	
	CULN-228 International Cuisines	CULN 105	2	
	Degree Applicable Elective	See counselor	3	
	Total			15

46 – 60 UNITS		Pre- or co-reqs	Credit	GE
Semester 4	Area II: Natural Sciences:		3	II
	CULN 202 - Fundamentals of Modern Restaurant	CULN 105	5	
	CULN 127 - Garde Manger	CULN 105	2	
	Degree applicable elective: 2 units from CULN Arts	See catalog	2	
	Degree Applicable Elective	See counselor	3	
	Total			15

Program total: 60