



**CULINARY ARTS
RESTAURANT MANAGEMENT
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 161 - Baking Foundations	CULN 105	2	
	CULN 153 – Safety and Sanitation		2	
	BUSAC 181 – Applied Accounting	CULN 105	3	
Total			15-17	

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 160 - Fundamentals of Beverage, Wine and Spirits	CULN 105	3	
	CULN 185 – Nutritional Guidelines in Food Prep	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	
Total			14	

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	
	Major Applicable Elective: 3units from Restaurant Management	See catalog	3	
	CULN 201 – Principles of Food, Beverage and Cost Controls	CULN 105	3	
	Degree Applicable Elective	See counselor	1	
	Total			15

46 – 60 UNITS		Pre- or co-reqs	Credit	GE
Semester 4	Degree Applicable Elective	See counselor	7	
	Area II: Natural Sciences:		3	II
	CULN-202 - Fundamentals of Modern Restaurant	CULN 105	5	
	Total			15

Program total: 60