TRIDENT TECHNICAL COLLEGE

Culinary Arts Technology
Associate in Applied Science

Recommended Course Sequence

First Semester – Fall

CUL 104	Introduction to Culinary Arts	Credit: 3
CUL 105	Kitchen Fundamentals	Credit: 3
BKP 101	Introduction to Baking	Credit: 3
CUL 112	Classical Foundations of Cooking	Credit: 3
REQ COM	Select from Communication	Credit: 3
		Total: 15

Second Semester - Spring

BKP 102	Introduction to Pastries	Credit: 3
CUL 118	Nutritional Cooking	Credit: 3
CUL 123	American Bistro	Credit: 3
CUL 129	Storeroom and Purchasing	Credit: 3
CUL ELE	Culinary Arts Elective 1	Credit: 3
		Total: 15

Third Semester - Summer

REQ HUM	Select from Humanities	Credit: 3
REQ MAT	Select from Mathematics/Natural Sciences	Credit: 3
REQ SSC	Select from Behavioral/Social Sciences	Credit: 3
REQ GEN	Select from General Education	Credit: 3
		Total: 12

Fourth Semester - Fall

CUL 128	Culinary Management and Human Resources	Credit: 3
CUL 215	Cuisine of the Americas	Credit: 3
CUL 216	International Cuisine	Credit: 3
CUL 171	Food and Beverage Controls	Credit: 3
		Total: 12

Fifth Semester - Spring

CUL 236	Restaurant Capstone	Credit: 3
CUL 238	Culinary Marketing	Credit: 3
CUL ELE	Culinary Arts Elective 2	Credit: 3
CUL 277	SCWE in Culinary Arts	Credit: 3
		Total: 12

TOTAL SEMESTER HOURS **66**

Culinary Arts Electives

Select six hours from any course with a CUL or BKP prefix not used to meet a major requirement.