



## General Technology - Marine Stewardship Associate in Applied Science

### Recommended Course Sequence

Students must complete at least 12 credit hours in a secondary specialty path. Your degree path may require more than 12 credit hours to complete the associate degree. Your academic advisor must approve all secondary studies.

#### First Semester – Fall

##### Spring 1

REQ GEN	Select from General Education (IDS 109 Recommended)	Credit: 3
CUL 104	Introduction to Culinary Arts	Credit: 3
CUL 105	Kitchen Fundamentals	Credit: 3

##### Spring 2

CUL 112	Classical Foundations of Cooking	Credit: 3
CUL 123	American Bistro	<u>Credit: 3</u>
		Total: 15

#### Second Semester - Spring

##### Spring 1

CUL 118	Nutritional Cooking	Credit: 3
CUL 216	International Cuisine	Credit: 3

##### Spring 2

CUL 215	Cuisine of the Americas	Credit: 3
MASTEW ELE	Marine Stewardship Elective 1	Credit: 3
CUL 171	Food and Beverage Controls	<u>Credit: 3</u>
		Total: 15

#### Third Semester - Fall

##### Fall 1

BKP 101	Introduction to Baking	Credit: 3
BKP 102	Introduction to Pastries	Credit: 3

##### Fall 2

BKP 109	Introduction to Cakes and Decorating	Credit: 3
REQ COM	Select from Communication	Credit: 3
REQ MAT	Select from Mathematics/Natural Sciences	<u>Credit: 3</u>
		Total: 15

#### Fourth Semester – Spring/Summer

*CUL 277	SCWE in Culinary Arts	Credit: 3
*CUL 297	Advanced Stragerie	Credit: 3
REQ SSC	Select from Behavioral/Social Sciences	Credit: 3
REQ HUM	Select from Humanities	Credit: 3
**MNT 001	Marine and Nautical Technology Non-Equivalent	Credit: 2

**FST 001	Fire Science Technology Non-Equivalent	Credit: 2
**CUL 101	Culinary Arts Non-Equivalent	<u>Credit: 2</u>
		Total: 18
	<b>TOTAL SEMESTER HOURS</b>	<b>63</b>

#### **Marine Stewardship Electives**

CUL 178	Farm to Plate	Credit: 3
CUL 180	French Regional Cuisines	Credit: 3
CUL 186	Mediterranean Cuisine	Credit: 3
CUL 187	Cuisines of Asia	Credit: 3
CUL 188	Italian Regional Cuisine	Credit: 3
CUL 242	Vegetarian and Vegan Cuisine	Credit: 3

\*Students will receive experiential credit upon completion of requisite hours of steward training in a galley apprenticeship.

\*\*Students may receive a maximum of two credits for CUL 001, FST 001, and MNT 001 non-equivalent coursework.