

**CULINARY ARTS****DEPARTMENT CHAIR: STEPHANIE ENJAIAN, 207-453-3681****ASSOCIATE IN APPLIED SCIENCE DEGREE***First Semester*

CUL101	Introduction to Culinary Arts	2
CUL111	Food Safety and Sanitation	2
CUL121	Culinary Arts I	5
ENG108	Technical Writing	3
MAT111	Quantitative Reasoning	3

*Third Semester*

CUL131	Culinary Nutrition	2
CUL205	American Regional Cuisine	4
CUL231	Classical Cuisine	5
FSN121	Sustainable Food Systems	3

*Second Semester*

COM104	Introduction to Communication OR	
COM105	Interpersonal Communication	3
CUL122	Culinary Arts II	5
CUL124	Baking and Pastry I	5
CUL132	Food and Beverage Purchasing	3

*Fourth Semester*

CUL232	International Cuisine	5
CUL242	Food Service Management	3
_____	Agriculture, Business, Food Science, or Nutrition Elective	3
_____	Humanities Elective	3
_____	Social Sciences Elective	3

Total Credits 62

**COOKING SKILLS CERTIFICATE**

CUL101	Introduction to Culinary Arts	2
CUL111	Food Safety and Sanitation	2
CUL121	Culinary Arts I	5
CUL122	Culinary Arts II	5
CUL124	Baking and Pastry I	5
	Total Credits	19

**CRITERIA FOR GRADUATION**

Students must complete 62 credits in the Culinary Arts degree or 19 credits in the Cooking Skills certificate and achieve a minimum grade of "C" in all courses. Students must attain a final GPA of 2.0 or higher

Revised June 2021