

Cincinnati State Community College

Culinary Arts

Associate of Applied Science

Required Courses:

Sem. Hours

First Semester, First Year		
FYE-XXX	First Year Experience	1
CUL 100	Culinary Demonstration	2
CUL 101	Culinary 1	3
HRM 105	Food Service Sanitation	1
ENG-101	English Composition	3
IM-111	Computer Applications 1	3
Second Semester, First Year		
BUS-190	Professional Practices	1
CUL 102	Culinary 2	3
CUL 105	Culinary Baking	3
LAW	Professional Practices	1
ENG-10X	Business Law	3
MAT-XXX	Mathematics Elective	3
Semester Three		
CUL 291	Full-Time Cooperative Education 1	2
First Semester, Second Year		
CUL 110	Culinary Nutrition	3
CUL 200	Garde Manger	4
CUL 205	Culinary Production	3
HRM 110	Food Beverage Cost Control	3
HUMXXX	Arts/Humanities Elective	3
Second Semester, Second Year		
CUL 291	Full-Time Cooperative Education 2	2
Semester Six		
XXX-XXX	Arts/Humanities Elective	3
CUL 210	International Cuisine	3
CUL 290	Culinary Capstone	3
ECO 105	Principles of Economics	3
MGT 105	Human Resource Management	3
Electives		
FYE 100	College Survival Skills	1
Math	MAT 111 Business Math, MAT 120 Technical Math	2
English	ENG 102, ENG 103, ENG 104 Technical Communications	3
Arts & Hum	ART 110, COMM 130, PHI 110, PHI 110 Ethics	3

*Denotes course aligned for college credit, with approved CTAG

> Denotes course aligned for articulated credit based on proficiency exam

Pathway Information

Course Name	Postsecondary Institution	Credit Type	Credit Hours
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HRM 105	Food Service Sanitation	Bilateral	1
IM 111	Computer Applications	Bilateral	3
BUS 190	Professional Practices	Bilateral	1