

Culinary Arts (BP) Associate in Applied Science Degree

Semester Sequence

Offered at Brooklyn Park Only

First Semester

CULA1000	Culinary Calculations	1
CULA1106	Culinary Culture and Industry	2
CULA1117	Sanitation and Safety	2
CULA1126	Foundations of Baking and Pastry	4
CULA1136	Garde Manger and Entremétier	4
CULA1156	Classic Culinary Techniques	4

Total Credits 17

Second Semester

CULA1301	Culinary Arts Nutrition	2
CULA1325	Menu Planning	2
CULA1335	Purchasing and Cost Control	2
CULA2056	Global Cuisine	4
PHIL1100	Critical Thinking for College Success	3
SOCI1600	Food and Society	3

Total Credits 16

Third Semester

CULA1290	International and Regional Pastry	4
CULA1526	Dining Experience and Expectations	3
CULA1535	Advanced Garde Manger and Entremétier	4
CULA1540	Advanced Culinary Techniques	4

Total Credits 15

Fourth Semester

CULA1321	Decorative Work and Showpieces	2
CULA1700	Human Relations Management	2
CULA1710	Beverage Management	2
CULA2075	Catering	2
COMM1250	Interpersonal Communication	3
ENGL1060	Food in Literature and Film	3
ENGL1070	Technical Writing	3

Total Credits 17

Graduation (65 Credits)

Semester listings reflect the recommended sequence. Due to circumstances beyond our control, the information herein is subject to change without notice.

5/6/2024 : BP 7104 / EP