



AAS 1586 Culinary Arts
Effective Fall 2019

70 Credits

This is an overview of the program. Any suggested course sequencing is meant to serve as a guideline for your semester planning. Students are expected to see their assigned advisor to develop and review their individual educational plans. The scheduling of courses, program sequencing, and curriculum are subject to change.

Developmental Courses (as determined through College Placement Testing)* and Prerequisites:
** Zero level courses must be completed with a C grade or higher.*

<input type="checkbox"/>	ESL classes	<input type="checkbox"/>	ENGL 050	<input type="checkbox"/>	MATH 006			
<input type="checkbox"/>	ENGL 002	<input type="checkbox"/>	ENGL 051	<input type="checkbox"/>	MATH 090			
<input type="checkbox"/>	ENGL 003	<input type="checkbox"/>	ENGL 057	<input type="checkbox"/>	MATH 008			
<input type="checkbox"/>	ENGL 007							
<input type="checkbox"/>	FS 100/102/103							

*See counselor/advisor to discuss this course or options to self-remediate and successfully place into higher- or college-level course.

General Education Courses		
ENGL 110	3cr	Prerequisites: Eligibility for enrollment into ENGL 101. Co-requisite: ENGL 003
COMM 101 or COMM 203	3cr	Prerequisites: Eligibility for ENGL 101 and completion of any reading Pre: ENGL 101
Humanities & Arts	3cr	Core A Elective
Social & Behavioral Sciences	3cr	Core B Elective
Math or Science	3cr	Core C – Math or Science Elective
Wellness	1cr	See College Catalog for a list of approved courses
First Year Seminar	1cr	Unless exempted by examination. See HACC catalog for a list of approved courses

Required Program Courses			
CIS 105	3cr	Introduction to Software for Business	Prerequisites: ENGL 057 or a combination of ENGL 003, or 007 and 051 with grades of C or higher
CULI 100	1cr	World of Wine (<i>Summer and Fall</i>)	Prerequisites: None
CULI 102	2cr	Culinary Math	Prerequisites: Completion of MATH 008 or 010 with a grade of C or higher.
CULI 113	2cr	Sanitation and Safety	Prerequisites: None
CULI 133	5cr	Culinary Arts I*	Prerequisite or Co-requisite: CULI 113
CULI 143	5cr	Culinary Arts II*	Prerequisites: CULI 133 and CULI 113 with grades of C or higher. Co-requisite: CULI 205; Must have the National Restaurant Association Educational Foundation's SERVSAFE Certification.
CULI 153	5cr	Culinary Arts III*	Prerequisites: CULI 143 and CULI 205 with grades of C or higher. Co-requisite: CULI 206.
CULI 205	2cr	Restaurant Operations I*	Prerequisites: CULI 133 with a grade of C or higher and CULI 113. Co-requisite: CULI 143; Must have the National Restaurant Association Educational Foundation's SERVSAFE Certification.
CULI 206	2cr	Restaurant Operations II*	Prerequisites: CULI 143 and 205 with grades of C or higher; Co-requisite: CULI 153
CULI 207	2cr	Restaurant Operations III*	Prerequisites: CULI 153 and 206 with grades of C or higher.
CULI 291	3cr	Culinary Arts Internship	Prerequisites: CULI 207 with a grade of C or higher.
HTMT 101	3cr	Introduction to the Hospitality Industry	Prerequisites: None
HTMT 104	3cr	Nutrition for Food Service	Prerequisites: Advisor Approval

HTMT 110	3cr	Menu Design and Marketing	Prerequisites: None
HTMT 122	3cr	Food Purchasing, Receiving, and Storing (<i>Spring Only</i>)	Prerequisites: CULI 102
HTMT 125	3cr	Dining Room Management	Prerequisites: None
HTMT 231	3cr	Cost Control: Food and Labor (<i>Fall only</i>)	Prerequisites: None
HTMT 251	3cr	Hospitality Supervision	Prerequisites: None

Advising Notes

*Indicates this course requires a grade of "C" or higher.

=>**CULI 113, Sanitation and Safety**, is a pre or co-requisite for CULI 133, Culinary Arts I. Students must pass the National ServSafe Certification exam in order to advance to CULI 143, Culinary Arts II.

=>CULI 133, Culinary Arts I: Before enrolling in CULI 133, the culinary arts student must meet with your assigned Program Counselor/Advisor. Specific requirements for enrollment include Physical Requirements Form, Uniforms, Knife Kit, and Orientation.

=>In order to register for CULI 205, 206 and 207, students must first meet with class instructor for signature override.

Recommended Sequence For Full-Time Students

Part-time students can complete this program by taking one or more courses each semester.

Fall 1		Spring 1		Summer 1	
CULI 102	2	CULI 143	5	CULI 153	5
CULI 113	2	CULI 205	2	CULI 206	2
CULI 133	5	ENGL 110	3		
FYS Elective	1	HTMT 125	3		
HTMT 101	3	Wellness	1		
Fall 2		Spring 2		Summer 2	
CIS 105	3	Arts/Humanities Elective	3	COMM 101	3
CULI 100	1	CULI 291	3	Math/Science Elective	3
CULI 207	2	HTMT 110	3		
HTMT 104	3	HTMT 122	3		
HTMT 231	3	HTMT 251	3		
Social/Behavioral Science Elective	3				

Counselor/Advisor Contact Information by Campus:

Gettysburg	Harrisburg	Lancaster	Lebanon	York
Student Services	Counseling and Advising	Counseling and Advising	Receptionist Desk	Counseling and Advising
Lobby	Cooper 219	221 Main	Lobby	Leader Suite 104
717-337-3855	717-780-2498	717-358-2988	717-270-4222	717-801-3213