



**Culinary Arts**  
**AAS #1586 (70 credits)**  
**Effective Fall 2018**

**Developmental Courses as determined through College Placement Testing\* and as Prerequisites:**

\* Please note: 0-level courses do not transfer and do not count toward graduation requirements; however, they are required to enter college level courses.

**English as Second Language**

\_\_\_ Any ENGL ESL classes\*

**Reading Comprehension**

\_\_\_ ENGL 001\*

\_\_\_ ENGL 002\*

\_\_\_ ENGL 003\*

**Reading/Writing Combination**

\_\_\_ ENGL 056ST (002/050)\*

\_\_\_ ENGL 057 (051/003)\*

**Writing Fundamentals**

\_\_\_ ENGL 050\*

\_\_\_ ENGL 051\*

**Freshman Year Exp.**

\_\_\_ FS 100 (3 credits)

or

\_\_\_ FS 102 (1 credit)

**Math Testing Prior to 4/16**

\_\_\_ FS107 (option)

\_\_\_ MATH 010\*

**Math Testing AFTER 4/16**

\_\_\_ FS107 (option)

\_\_\_ MATH 008\*

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

General Education Courses		
<b>ENGL 110</b>	<b>3</b>	Pre: Eligibility for ENGL 101; Co-req: ENGL 003
<b>COMM 101 or COMM 203</b>	<b>3</b>	Pre: Eligibility for ENGL 101 and completion of any required reading Pre: ENGL 101
<b>Any Core A</b>	<b>3</b>	Humanities and Arts Elective
<b>Any Core B</b>	<b>3</b>	Social and Behavioral Sciences Elective
<b>Any Core C</b>	<b>3</b>	Math or Natural Science Elective
<b>PE/Wellness</b>	<b>1</b>	See HACC catalog for a list of Wellness courses
<b>FYS Seminar</b>	<b>1</b>	Unless exempted by examination. See HACC catalog for a list of approved courses.

Required Program Courses			
		Course Title	Pre/Co-Req/Notes
<b>CIS 105</b>	<b>3</b>	Computer Software for Business	Pre: ENGL 003 & 051
<b>CULI 100</b>	<b>1</b>	World of Wine <i>(Fall only)</i>	
<b>CULI 102</b>	<b>2</b>	Culinary Math	Pre: MATH 008 or MATH 010
<b>CULI 113</b>	<b>2</b>	Sanitation and Safety	
<b>CULI 133</b>	<b>5</b>	Culinary Arts I **	Pre/Co: CULI 113, Advisor Signature
<b>CULI 143</b>	<b>5</b>	Culinary Arts II **	Pre: CULI 133, ServSafe; Co: CULI 205
<b>CULI 153</b>	<b>5</b>	Culinary Arts III **	Pre: CULI 143, 205, Co: CULI 206
<b>CULI 205</b>	<b>2</b>	Restaurant Operations I **	Pre: CULI 113, 133; Co: CULI 143
<b>CULI 206</b>	<b>2</b>	Restaurant Operations II **	Pre: CULI 143 and 205
<b>CULI 207</b>	<b>2</b>	Restaurant Operations III**	Pre: CULI 206
<b>CULI 291</b>	<b>3</b>	Culinary Arts Internship	Pre: CULI 207
<b>HTMT 101</b>	<b>3</b>	Intro to Hospitality & Tourism Industry	
<b>HTMT 104</b>	<b>3</b>	Nutrition for Food Service <i>(Fall only)</i>	Pre: Advisor Approval
<b>HTMT 110</b>	<b>3</b>	Menu Design and Marketing	
<b>HTMT 122</b>	<b>3</b>	Food Purchasing/Receiving/Storing <i>(spring only)</i>	Pre: Advisor Approval
<b>HTMT 125</b>	<b>3</b>	Dining Room Management	
<b>HTMT 231</b>	<b>3</b>	Cost Control: Food and Labor <i>(Fall only)</i>	
<b>HTMT 251</b>	<b>3</b>	Hospitality Supervision	

## 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.

=>CULI 205: Students must pass a drug test prior to starting this course. More information will be mailed to the student.

=>In order to register for CULI 205, 206 and 207, students must first meet with the class instructor to schedule days and times.

## RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

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

Fall Semester I		Spring Semester I		Summer I	
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 Semester II		Spring Semester II		Summer II	
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				

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 your assigned advisor to develop and review their individual educational plans. Program specific questions can be directed to the faculty contacts. The scheduling of courses, program sequencing and curriculum are subject to change

Counselor/Advisor Contact Information by Campus:				
<u>Gettysburg</u>	<u>Harrisburg</u>	<u>Lancaster</u>	<u>Lebanon</u>	<u>York</u>
Student Services	Counseling and Advising	Counseling and Advising	Receptionist Desk	Welcome Center
Lobby	Cooper	221 Main	Lobby	Leader 102
717-337-3855	717-780-2498	(717) 358-2988	717-270-4222	717-801-3213, ext. 3513