



Culinary Arts
AAS #1586 (70 credits)
Effective Fall 2020

*Students should see your assigned advisor to develop your individual educational plan. The course schedule, program sequencing and curriculum are subject to change.

Developmental Courses (as determined through College Placement Testing) * and Prerequisites:			
<i>* Zero level courses must be completed with a C grade or higher.</i>			
<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"/> ENGL 003	<input type="checkbox"/> ENGL 057		

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

Required Program Courses		
	Course Title	Pre/Co-Req/Notes
CIS 105	3 Computer Software for Business	Pre: ENGL 003 & 051
CULI 100	1 World of Wine (<i>Fall only</i>)	
CULI 102	2 Culinary Math	Pre: MATH 006 with a C or higher
CULI 113	2 Sanitation and Safety	
CULI 133	5 Culinary Arts I **	Pre/Co: CULI 113, Advisor Signature
CULI 143	5 Culinary Arts II **	Pre: CULI 133, ServSafe; Co: CULI 205
CULI 153	5 Culinary Arts III **	Pre: CULI 143, 205, Co: CULI 206
CULI 205	2 Restaurant Operations I **	Pre: CULI 113, 133; Co: CULI 143
CULI 206	2 Restaurant Operations II **	Pre: CULI 143 and 205
CULI 207	2 Restaurant Operations III**	Pre: CULI 206
CULI 291	3 Culinary Arts Internship	Pre: CULI 207
HTMT 101	3 Intro to Hospitality & Tourism Industry	
HTMT 104	3 Nutrition for Food Service	
HTMT 110	3 Menu Design and Marketing	
HTMT 122	3 Food Purchasing/Receiving/Storing	Pre: CULI 102 with a C or higher; Advisor Approval
HTMT 125	3 Dining Room Management	
HTMT 231	3 Cost Control: Food and Labor	
HTMT 251	3 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 or 203	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:				
Gettysburg	Harrisburg	Lancaster	Lebanon	York
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