



(Associate in Applied Science)

Culinary Arts

ICCB Code: AAS 2200

Required Courses							
First Semester	Lec	Lab	Cr	RCC	Sem/Yr	Transfer	
CA 150 Culinary Math	3	0	3				
CA 105 Culinary Fundamentals	2	4	4				
CIS 110 Business Applications for Microcomputers for Microco	2	2	3				
Engl 110 Communicating in the Workplace (or Engl 101)	3	0	3				
Hosp 110 Food Service Sanitation	1	0	1				
Spch 120 Business & Professional Speaking (or Spch 101)	3	0	3				
Subtotals	14	6	17				
Second Semester	Lec	Lab	Cr				
Bus 121 Purchasing & Product Identification (formerly Purchas	3	0	3				
CA 115 Culinary Applications	2	4	4				
CA 120 Baking Fundamentals	2	4	4				
P Rel 110 Supervision	3	0	3				
General Education Elective	3	0	3				
Subtotals	13	8	17				
Third Semester	Lec	Lab	Cr				
Bus 220 Cost Management	3	0	3				
Bus 260 Hospitality Nutrition	3	0	3				
CA 200 Meat, Poultry, and Fish	2	3	3				
CA 220 Pastry Fundamentals	2	3	3				
General Education Elective	3	0	3				
Subtotals	13	6	15				
Fourth Semester	Lec	Lab	Cr				
Bus 262 Dining Room Management (formerly Food Service Pre	3	0	3				
Bus 263 Catering & Banquet Management	3	0	3				
CA 290 Work Experience Practicum & Seminar (or CA 295)	1	10	3				
CA 210 Garde Manger	2	3	3				
CA 230 International Cuisine	2	4	4				
Subtotals	11	17	16				
Program Total 65							

Other Graduation Requirements:

2.00 (C) Grade Point Average for all courses at RCC

Comments: _____
