

Recommended Sequence of Courses

Program of Study: Culinary Arts Major
Department: Culinary Arts
Coordinator: Jim Cason (707) 527-4623
Effective: Fall 2016

Course offerings subject to change. Please consult current Schedule of Classes.

This document is for planning purposes only and is not a guarantee of course offerings.

Course Number	Course Title	Units	Semester Offered	Prerequisites/Advisories						
					In Person	Online	Hybrid	Day	Evening	Weekend
First Semester (first 8 weeks)										
CUL 250	Sanitation & Safety	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 (A)	X			X	X	
CUL 250.1	Culinary Arts Survey	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 and CSKLS 372 (A)	X			X	X	
CUL 252.3	Knife Skills	2.0	Fa, Spr, Sum	CUL 250 (or DIET 50) and CUL 250.1 (P)	X			X	X	
CUL 253.6	Professional Cooking Basics	3.0	Fa, Spr	CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3 (P); ENGL 100 or ESL 100 (A)	X			X		
LIR 10	Introduction to Information Literacy	1.0	Fa, Spr, Sum	ENGL 1A and CS 101A (A)	X	X		X	X	
First Semester (second 8 weeks)										
CUL 253.7	Professional Meat & Sauce Preparation	1.5	Fa, Spr	CUL 250 (or DIET 50), CUL 250.1, CUL 252.3 and CUL 253.6 (or CUL 253.1) (P)	X			X		
CUL 252.14	Fundamentals of Garde Manger	1.5	Fa, Spr	CUL 250 (or DIET 50), CUL 250.1, CUL 252.3 and CUL 253.6 (or CUL 253.1) (P)	X			X		
CUL 250.3	Professional Plate Presentation	1.0	Fa, Spr	CUL 254 (P)	X			X		
CUL 254	Introduction to Baking & Pastry	4.0	Fa, Spr, Sum	CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3 (P); ENGL 100 or ESL 100 (A)	X			X	X	
First Semester Unit Total:		16.0								
Second Semester (first 8 weeks)										
CUL 255	Production Baking	5.0	Fa, Spr, Sum	CUL 254 (P)	X			X		
CUL 256	Front House Operations	4.5	Fa, Spr, Sum	CUL 250 (or DIET 50) (P); ENGL 100 or ESL 100 (A); Age 18 or older (Limit)	X			X		
CUL 250.2	Careers in the Food & Beverage Industry	1.0	Fa, Spr	CUL 250 and CUL 250.1 (P); ENGL 100 or ESL 100 and CUL 253.1 or CUL 256 or CUL 254 (A)	X			X		
Second Semester (second 8 weeks)										
CUL 253A	Culinary Café 1	6.0	Fa, Spr, Sum	CUL 252.14 (or CUL 252.13) and CUL 253.7 (or CUL 253.5) (P); ENGL 100 or ESL 100 (A)	X			X		
Second Semester Unit Total:		16.5								
Third Semester (first or second 8 weeks)										
CUL 253B	Culinary Café 2	6.0	Fa, Spr, Sum	CUL 253A (P); ENGL 100 or ESL 100 (A)	X			X		
Third Semester Unit Total:		6.0								
	Electives Part 1	4.5		Electives may be taken any semester (see programs of study online)						
	Electives Part 2	1.0		Electives may be taken any semester (see programs of study online)						
Electives Total:		5.5								
Minimum units to meet Major requirements:		44.0	General Education requirements for an Associate Degree in addition to major requirements.							

Notes: **Culinary classes held over 8 weeks or less**
 * = Every Other Semester
 In Person = Traditional Classroom setting
 Online = Class is taught using an online format

Hybrid = Course is taught using a combination of in-person and online formats
 Day = In person courses that begin at 7:00am or later
 Evening = In person courses that begin at 5:00pm or later
 Weekend = In person courses taught on Saturday and/or Sunday