

Plan of Study for the Associate of Applied Science Degree in  
Culinary Science Technology

Datatel Program Code	CUL.AAS
COTC Major Number	006600
CIP Code	12.0503

A grade of C (2.00) or better is required for all Culinary ScienceTechnology courses listed as prerequisites for advanced courses (as indicated by the # next to Course Name).

The student who successfully completes the courses listed below on this Plan of Study will earn an  
Associate of Applied Science Degree in Culinary Science Technology.

**NOTE:** The student who anticipates transferring to a four-year institution to continue their education in Culinary Science must select the following courses on the Plan of Study for Transfer: MATH-130, MATH-140, BIO-120, CHEM-110, and CHEM-111 or BIO-200..

**KEY:** \* Indicates this course has a prerequisite; please see the Course Description Section on the COTC Web Page  
# Indicates this course requires a C grade or better for CUL.AAS students in order to progress and graduate from the program  
NT - Indicates this course fulfills a Non-Technical Course Requirement on this Plan of Study  
NT Elec - Indicates Elective Choice in the Non-Technical course requirement category  
T - Indicates this course fulfills a Technical Course Requirement on this Plan of Study  
T Elec - Indicates Elective Choice in the Technical course requirement category

TAG, C-TAG, OTM - Designation in this column indicates this course has been approved by the Ohio Board of Regents as a Transfer Assurance Guide (TAG), Career Technical Assurance Guide (C-TAG), or Ohio Transfer Module (OTM) course. Please follow this link on the COTC web site for more information: <http://www.cotc.edu/current-students/tags-transfer-module/Pages/index.aspx>

Course Name	Course Title	Course Credit Hours	Weekly Contact Hours	Tech, Non-Tech or Elective	Semester(s) Course Offered	SEM Course Approved As A TAG, C-TAG or OTM	Equivalent Quarter Course	Equivalent Quarter Cr Hrs
<b>SEMESTER 1</b>								
BIO-115	Human Nutrition	3.00	4.00	NT	SM,AU,SP	TAG	BIO-1764	3.00
# CUL-101	Introduction to Culinary Science	2.00	2.00	T	AU	-----	CUL-6000	3.00
# CUL-102	Product Knowledge & Purchasing	2.00	4.00	T	AU	-----	CUL-6010	3.00
# CUL-103	Food Service Safety	1.00	1.50	T	AU	-----	CUL-6020	2.00
* # ENGL-112	Composition I	3.00	4.00	NT	SM,AU,SP	OTM	COM-1535	4.00
SPCH-205	Public Speaking	3.00	3.00	NT	SM,AU,SP	TAG	COM-1504	3.00
<b>TOTAL CREDIT &amp; CONTACT HOURS</b>		<b>14.00</b>	<b>18.50</b>					
<b>SEMESTER 2</b>								
* # CUL-110	Culinary Skills Development I	3.00	7.00	T	SP	-----	CUL-6030	4.00
* # CUL-111	Culinary Fabrication	3.00	7.00	T	SP	-----	CUL-6040	4.00
CUL-186	Culinary Practicum	2.00	9.00	T	SP	-----	CUL-6081	1.00
* ENGL-113	Composition II	3.00	4.00	NT	SM,AU,SP	OTM	COM-1536	4.00
	Non-Technical Elective - Mathematics	3.00	3.00	NT Elec	See Choices Below			
<b>TOTAL CREDIT &amp; CONTACT HOURS</b>		<b>14.00</b>	<b>30.00</b>					
<b>SEMESTER 3 (SUMMER)</b>								
* # CUL-120	Culinary Skills Development II	3.00	7.00	T	SM	-----	CUL-6031	4.00
* # CUL-121	Garde Manger	3.00	7.00	T	SM	-----	CUL-6050	3.00
* PHIL-100	Critical Thinking	3.00	3.00	NT	SM,AU,SP	OTM	BHS-1006	3.00
	Non-Technical Elective - Lab Science	4.00	5.00	NT Elec	See Choices Below			
<b>TOTAL CREDIT &amp; CONTACT HOURS</b>		<b>13.00</b>	<b>22.00</b>					

The College Reserves the Right to Change Curricula Without Notice.

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<b>CIP Code</b>	<b>12.0503</b>

Course Name	Course Title	Course Credit Hours	Weekly Contact Hours	Tech, Non-Tech or Elective	Semester(s) Course Offered	SEM Course Approved As A TAG, C-TAG or OTM	Equivalent Quarter Course	Equivalent Quarter Cr Hrs	
<b>SEMESTER 4</b>									
*	CUL-201	International Cuisines	1.50	3.50	T	AU	-----	None	-----
*	CUL-202	Cuisines Across America	1.50	3.50	T	AU	-----	None	-----
* #	CUL-203	Menu Planning and Cost Controls	3.00	3.00	T	AU	-----	CUL-6070	4.00
*	CUL-286	CULINARY CO-OP	2.00	11.00	T	AU	-----	CUL-6082	1.00
		Non-Technical Elective - Lab Science	4.00	5.00	NT Elec	See Choices Below			
		<b>TOTAL CREDIT &amp; CONTACT HOURS</b>	<b>12.00</b>	<b>26.00</b>					
<b>SEMESTER 5</b>									
*	CUL-210	Techniques of Banqueting and Catering	3.00	7.00	T	SP	-----	CUL-6071	5.00
*	CUL-211	Baking, Pastry, and Desserts	3.00	7.00	T	SP	-----	CUL-6080	4.00
	CUL-212	Wines and Beverage Service	3.00	5.00	T	SP	-----	CUL-6085	4.00
		Non-Technical Elective - Lab Science	4.00	5.00	NT Elec	See Choices Below			
		<b>TOTAL CREDIT &amp; CONTACT HOURS</b>	<b>13.00</b>	<b>24.00</b>					

<b>Total Semester Credit Hours Required for Completion of Degree</b>	<b>66.00</b>
<i>Non-Technical Required Semester Credit Hours</i>	30.00
<i>Technical Required Semester Credit Hours</i>	36.00

<b>Non-Technical Elective - Mathematics</b>									
Total of 3.00 Semester Credit Hours Required to Complete this Degree									
*	MATH-130	Introduction to Statistics	3.00	3.00	NT Elec	SM,AU,SP	OTM	MTH-1218	5.00
*	MATH-140	College Algebra	3.00	3.00	NT Elec	SM,AU,SP	OTM	MTH-1215	5.00

<b>Non-Technical Elective - Lab Science</b>									
Total of 12.00 Semester Credit Hours Required to Complete this Degree									
*	BIO-120	General Biology	4.00	5.00	NT Elec	SM,AU,SP	OTM	BIO-1740	5.00
*	BIO-200	Microbiology	4.00	5.00	NT Elec	SM,AU,SP	OTM	BIO-1755	5.00
*	CHEM-100	Basic Chemistry	4.00	5.00	NT Elec	SM,AU,SP	OTM	NONE	-----
*	CHEM-101	General Organic Chemistry	4.00	5.00	NT Elec	SM,AU,SP	OTM	CHM-1710	6.00
*	CHEM-110	Chemistry I	5.00	7.00	NT Elec	AU	TAG	CHM-1790 & CHM-1791	5.00 & 5.00
*	CHEM-111	Chemistry II	5.00	7.00	NT Elec	SP	TAG	CHM-1791 & CHM-1792	5.00 & 5.00