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| 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 Science Technology courses listed as prerequisites for advanced courses.

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.

KEY: * Indicates this course has a prerequisite; please see the Course Description Section on the COTC Web Page

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 |
|---|----------------------------------|---------------------|----------------------|----------------------------|----------------------------|--|---------------------------|---------------------------|
| SEMESTER 1 | | | | | | | | |
| 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-110 | Composition I | 3.00 | 3.00 | NT | SM,AU,SP | OTM | COM-1535 | 4.00 |
| IDS-100 | Campus Connections | 1.00 | 2.00 | NT | SM,AU,SP | ---- | None | ---- |
| SPCH-205 | Public Speaking | 3.00 | 3.00 | NT | SM,AU,SP | TAG | COM-1504 | 3.00 |
| TOTAL CREDIT & CONTACT HOURS | | 15.00 | 19.50 | | | | | |
| SEMESTER 2 | | | | | | | | |
| * 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-187 | Culinary Practicum I | 1.00 | 8.00 | T | SM,AU,SP | ---- | CUL-6081 | 1.00 |
| * ENGL-111 | Composition II | 3.00 | 3.00 | NT | SM,AU,SP | OTM | COM-1536 | 4.00 |
| * MATH-140 | College Algebra | 3.00 | 3.00 | NT | SM,AU,SP | OTM | MTH-1215 | 5.00 |
| TOTAL CREDIT & CONTACT HOURS | | 13.00 | 28.00 | | | | | |
| SEMESTER 3 | | | | | | | | |
| * CHEM-110 | Chemistry I | 5.00 | 7.00 | NT | SM,AU,SP | TAG | CHM-1790 & CHM-1791 | 5.00 & 5.00 |
| * 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 |
| * CUL-188 | Culinary Practicum II | 1.00 | 8.00 | T | SM,AU,SP | ---- | CUL-6083 | 1.00 |
| * PHIL-100 | Critical Thinking | 3.00 | 3.00 | NT | SM,AU,SP | OTM | BHS-1006 | 3.00 |
| TOTAL CREDIT & CONTACT HOURS | | 15.00 | 32.00 | | | | | |

The College Reserves the Right to Change Curricula Without Notice.

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| 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 |
|---|---------------------------------------|---------------------|----------------------|----------------------------|----------------------------|--|---------------------------|---------------------------|
| SEMESTER 4 | | | | | | | | |
| * CHEM-111 | Chemistry II | 5.00 | 7.00 | NT | SM,AU,SP | TAG | CHM-1791 & CHM-1792 | 5.00 & 5.00 |
| * 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 |
| * MATH-130 | Introduction to Statistics | 3.00 | 3.00 | NT | SM,AU,SP | OTM | MTH-1218 | 5.00 |
| | Technical Elective - List 1 | 1.00 | 10.00 | T Elec | See Choices Below | | | |
| TOTAL CREDIT & CONTACT HOURS | | 15.00 | 30.00 | | | | | |
| SEMESTER 5 | | | | | | | | |
| * BIO-160 | Biology I | 5.00 | 7.00 | NT | SM,AU,SP | TAG | BIO-1780 | 6.00 |
| * CUL-210 | Techniques of Banqueting and Catering | 3.00 | 7.00 | T | SP | ----- | CUL-6071 | 5.00 |
| * CUL-211 | Baking, Pastry, and Dessers | 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 |
| | Technical Elective - List 2 | 1.00 | 10.00 | T Elec | See Choices Below | | | |
| TOTAL CREDIT & CONTACT HOURS | | 15.00 | 36.00 | | | | | |

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| Total Semester Credit Hours Required for Completion of Degree | 73.00 |
| <i>Non-Technical Required Semester Credit Hours</i> | 37.00 |
| <i>Technical Required Semester Credit Hours</i> | 36.00 |

| Technical Elective - LIST 1 | | | | | | | | |
|---|------------------------------------|-----------|-----------|--------|----------|-------|---------------------|-------------|
| Total of 1.00 Semester Credit Hour Required to Complete this Degree | | | | | | | | |
| * CUL-287 | Culinary Practicum III | 1.00 | 8.00 | T Elec | SM,AU,SP | ----- | None | ----- |
| * CUL-297 | Culinary Internship I | 1.00 | 10.00 | T Elec | SM,AU,SP | ----- | CUL-6093 & CUL-6094 | 1.00 & 1.00 |
| * CUL-197-199 | Special Topics in Culinary Science | 0.50-3.00 | 0.50-3.00 | T Elec | SP | ----- | None | ----- |
| * CUL-297-299 | Special Topics in Culinary Science | 0.50-3.00 | 0.50-3.00 | T Elec | SP | ----- | None | ----- |
| Technical Elective - LIST 2 | | | | | | | | |
| Total of 1.00 Semester Credit Hour Required to Complete this Degree | | | | | | | | |
| * CUL-288 | Culinary Practicum IV | 1.00 | 8.00 | T Elec | SM,AU,SP | ----- | None | ----- |
| * CUL-298 | Culinary Internship II | 1.00 | 10.00 | T Elec | SM,AU,SP | ----- | CUL-6095 | 1.00 |
| * CUL-197-199 | Special Topics in Culinary Science | 0.50-3.00 | 0.50-3.00 | T Elec | SP | ----- | None | ----- |
| * CUL-297-299 | Special Topics in Culinary Science | 0.50-3.00 | 0.50-3.00 | T Elec | SP | ----- | None | ----- |