

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

In Autumn 2012, Central Ohio Technical College will convert from the Quarter system (4 quarters per academic year) to the Semester system (2 Semesters and 1 Summer Session per academic year). Students entering COTC in Summer 2011, Autumn 2011, Winter 2012, Spring 2012, or Summer 2012 will begin their program in Quarters.

COTC makes the following three guarantees to all students who will transition from the quarter system into the semester system:

- 1) No loss of academic progress;
- 2) No delay in time to degree completion/graduation; and
- 3) No increase in total tuition and fees expended for the degree system to the program.

If transitioning from the Quarter to the Semester system, please visit the COTC "Think Semesters" web page

(<http://www.cotc.edu/ThinkSemesters/Pages/default.aspx>)

regularly for updates and for important additional information.

Students should meet with their Academic Advisor to map out individual paths to their degree.

KEY:						
* Indicates this course has a prerequisite; please see the Course Description Section on the COTC Web Page						
** Indicates there will be no equivalent for this course in the Semester system; please see Academic Advisor						
NT - Indicates this course fulfils a Non-Technical Course Requirement in this Plan of Study						
NT Elec - Indicates Elective Choice in the Non-Technical course requirement category						
T - Indicates this course fulfils a Technical Course Requirement in this Plan of Study						
T Elec - Indicates Elective Choice in the Technical course requirement category						
YEAR 1 2011-2012 (Quarter System)						
Course Name	Course Title	Course Credit Hours	Tech, Non-tech or Elective	Quarter(s) Course Offered	Equivalent Semester Course	Equivalent Semester Cr Hrs
QUARTER 1						
BIO-1764	Human Nutrition	3.00	NT	SM,AU,WI,SP	BIO-115	3.00
*COM-1535	Composition I	4.00	NT	SM,AU,WI,SP	ENGL-110	3.00
CUL-6000	Introduction to Culinary Science	3.00	T	AU	CUL-101	2.00
CUL-6010	Product Knowledge and Purchasing	3.00	T	AU	CUL-102	2.00
CUL-6020	Food Service Safety	2.00	T	AU	CUL-103	1.00
Total Credit Hours		15.00				
QUARTER 2						
COM-1536	Composition II	4.00	NT	SM,AU,WI,SP	ENGL-111	3.00
CUL-6030	Culinary Skills Development I	4.00	T	WI	CUL-110	3.00
CUL-6040	Culinary Fabrication	4.00	T	WI	CUL-111	3.00
CUL-6081	Culinary Practicum I	1.00	T	WI	Part of CUL-197	1.00
*MTH-1215	College Algebra	5.00	NT	SM,AU,WI,SP	MATH-140	3.00
Total Credit Hours		18.00				
QUARTER 3						
*CUL-6031	Culinary Skills Development II	4.00	T	SP	CUL-120	3.00
CUL-6050	Garde Manager	3.00	T	SP	CUL-121	3.00
CUL-6083	Culinary Practicum II	1.00	T	SP	Part of CUL-198	1.00
*MTH-1218	Statistics	5.00	NT	SM,AU,WI,SP	MATH-130	3.00
Total Credit Hours		13.00				
QUARTER 4						
BHS-1006	Critical Thinking	4.00	NT	SM,AU,WI,SP	PHIL-100	3.00
*BIO-1780	Biology I	6.00	NT	SM,AU,WI,SP	BIO-160	5.00
*COM-1504	Public Speaking	3.00	NT	SM,AU,WI,SP	SPCH-205	3.00
Total Credit Hours		13.00				

The College Reserves the Right to Change Curricula Without Notice.

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YEAR 2 2011-2012 (Semester System)

Course Name	Course Title	Course Credit Hours	Tech, Non-tech or Elective	Semester(s) Course Offered	Equivalent Quarter Course	Equivalent Quarter Cr Hrs
SEMESTER 1						
BIO-200	MICROBIOLOGY	4.00	NT	SM,AU,SP	BIO-1755	5.00
CHEM-110	GENERAL CHEMISTRY I	5.00	NT	SM,AU,SP	CHM-1790 & CHM-1791	5.00 & 5.00
CUL-201	INTERNATIONAL CUISINES	1.50	T	AU	NEW SEMESTER COURSE	-----
CUL-202	CUISINES ACROSS AMERICA	1.50	T	AU	NEW SEMESTER COURSE	-----
CUL-203	MENU PLANNING AND COST CONTROLS	3.00	T	AU	CUL-6070	4.00
	TECHNICAL ELECTIVE I - INTERNSHIP/PRACTICUM	1.00	T ELEC		See Choices Below	
	Total Credit Hours	16.00				
SEMESTER 2						
CHEM-111	GENERAL CHEMISTRY II	5.00	NT	SM,AU,SP	CHM-1791 & CHM-1792	5.00 & 5.00
CUL-210	TECHNIQUES OF BANQUETING AND CATERING	3.00	T	SP	CUL-6071	5.00
CUL-211	BAKING, PASTRY AND DESSERTS	3.00	T	SP	CUL-6080	4.00
	TECHNICAL ELECTIVE II - INTERNSHIP/PRACTICUM	1.00	T ELEC		See Choices Below	
	Total Credit Hours	12.00				

Technical Elective I - Internship/Practicum

Total of 1 Semester Credit Hours Chosen from the Courses Listed Below Required to Complete this Requirement

CUL-297	CULINARY INTERNSHIP I	1.00	T	SM,AU,SP	CUL-6093 & CUL-6094	1.00 & 1.00
CUL-287	CULINARY PRACTICUM III	1.00	T	SM,AU,SP	NEW SEMESTER COURSE	-----

Technical Elective II - Internship/Practicum

Total of 1 Semester Credit Hours Chosen from the Courses Listed Below Required to Complete this Requirement

CUL-298	CULINARY INTERNSHIP II	1.00	T	SM,AU,SP	CUL-6095	1.00
CUL-288	CULINARY PRACTICUM IV	1.00	T	SM,AU,SP	NEW SEMESTER COURSE	-----