

Culinary Arts A55150:

Curriculum Sequence Checklist

Effective Fall 2025-Present

Developmental Courses

Table 1: Overview of developmental courses required for 100 level English and math classes

ENG 025
MAT 025

1st Semester (Full Time Student)

Table 2: Overview of 1st semester (Fall) classes [17 credit hours]

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	ACA 115 Or ACA 122	Success & Study Skills	1			
	CIS 110 -OR- HRM 210	Introduction to Computers -OR- Meetings and Event Planning	3			HRM 210–Fall Only
	MAT 143	Quantitative Literacy	3	DRE 098 & DMA 050 or MAT 025		
	CUL 110	Sanitation & Safety	2			Take in 1st semester Important Prerequisite for future classes
	CUL 140	Culinary Skills I	5	DMA 030 or MAT 025	CUL 110	Take in 1st year; Fall and Spring
	CUL 160	Baking I	3	DMA 010, 020, 030 or MAT 025	CUL 110	Take in 1st year; FALL only

2nd Semester (Full Time Student)

Table 3: Overview of 2nd semester (Spring) classes [16 credit hours]

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	ENG 111	Writing & Inquiry	3	DRE 098 or ENG 025		
	CUL 130	Menu Design	2			Recommended to take CIS 110 first Take in 1st year Fall and Spring
	CUL 135	Food & Beverage Service	2		CUL 135A	Fall and Spring Take in 1st year

	CUL 135A	Food & Beverage Service Lab	1		CUL 135	Fall and Spring Take in 1st year
	CUL 240	Culinary Skills II	5	CUL 110 & CUL 140		Spring and Summer
	CUL 260	Baking II	3	CUL 110 & CUL 160		Spring Only

Total: 16

----- Check for completion of *Essential Culinary Skills Certificate (C55150A)*: CUL 110, CUL 135/135A, CUL 140, & CUL 240

3rd Semester (Summer)

Table 4: Overview of 3rd semester classes (6 credit hours)

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	HRM 110	Introduction to Hospitality & Tourism	3			Online Only Summer And Fall Only
	CUL 112	Nutrition for Foodservice	3			Summer only; ONLINE Only

4th Semester (Full Time Student)

Table 5: Overview of 4th semester (Fall) classes [15 credit hours]

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	PSY 150	General Psychology	3			
	CUL 170	Garde Manger I	3	CUL 240		FALL Only
	CUL 230	Global Cuisines	5	CUL 110 & CUL 240		FALL Only
		Humanities/Fine Arts Elective	3	Course Dependent		Choose from one of the following: ART 111, ART 114, ART 115, DRA 111, HUM 110, HUM 115, HUM 120, HUM 130, HUM 160, MUS 110, MUS 112, PHI 215, PHI 240, REL 110, REL 211, REL 212
	WBL 131	Work-Based Learning III	1	CUL 240		Requires instructor permission

----- Check for completion of *Advanced Catering for Entertaining Certificate (C55150C)*: CUL 130, CUL 170, CUL 230, & CUL 260

----- **Check** for completion of *Culinary Arts-Food Service Diploma (D55150)*

5th Semester (Spring)

Table 6: Overview of 5th semester (Spring) courses [15 credit hours]

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	COM 110	Introduction to Communication	3			
	CUL 250	Classical Cuisine	5	CUL 240		SPRING Only
	HRM 220	Cost Controls - Food & Beverage	3	DMA 040 or MAT 025		SPRING Only
	WBL 211	Work-Based Learning IV	1	CUL 240		Requires instructor permission
	HRM 245	HR Management - Hospitality	3			ONLINE Only Spring and Summer Only

----- Check for completion of Baking Certificate (C55150B): CUL 110, HRM 220, CUL 130, CUL 160 & CUL 260

----- Check for completion of Catering Management Certificate (C25110C): CUL 110, CUL 130, CUL 135, CUL 135A, CUL 140 & HRM 245

Total Credit Hours Needed for Graduation: 69

- Courses in **blue** earn a curriculum certificate

Questions? Contact: advising@nashcc.edu