



Certificate (2 year) in Culinary Arts 2025 – 2026 Academic Plan

This academic plan is a semester-by-semester guide for the college-ready student. Students should consider bachelor’s degree requirements at transfer institutions, potential for continuing education to a graduate degree, and future career goals when selecting specific courses. This plan is not a substitute for meeting with an [Advising Specialist](#) or full-time Faculty Advisor.

Academic Plan: Fall 1 st Year			Notes
Requirement	Course	Credits	
FYEX	*First Year Experience	1	<ul style="list-style-type: none"> CUL100, CUL101, and ENG101(H) are prerequisites for future coursework.
WCOM^	ENG101 English Composition I	3	
CPLT	CIS125 Computer Concepts and Applications	3	
CORE	CUL100 ServSafe Sanitation	1	
CORE	CUL101 Culinary Arts I	4	
Total Credits		12	
Academic Plan: Spring 1 st Year			Notes
Requirement	Course	Credits	
MATH	MGT103 Business Math	3	<ul style="list-style-type: none"> CUL102 is a prerequisite for future coursework.
CORE	BUS101 Introduction to Business	3	
CORE	CUL102 Culinary Arts II	4	
Total Credits		10	
Academic Plan: Fall 2 nd Year			Notes
Requirement	Course	Credits	
OCOM^	COM100 Fundamentals of Communication	3	<ul style="list-style-type: none"> CUL103 is a prerequisite for future coursework.
CORE	BUS261 Business Communication	4	
CORE	CUL103 Culinary Arts III	2	
CORE	CUL210 Hospitality and Restaurant Management	2	
CORE	CUL211 Cost Control	3	
Total Credits		14	
Academic Plan: Spring 2 nd Year			Notes
Requirement	Course	Credits	
CORE	BUS120 Principles of Management	3	
CORE	CUL104 Culinary Arts IV	4	
CORE	CUL212 Human Resource Management Supervision	2	
ELEC	*Elective	3	
Total Credits		12	
Total Program Credits		48	

*For a list of elective and general education courses visit, the [degree/certificate plan webpage](#).

^This general education requirement must be met by a MOTR equivalent course; see [MOTR webpage](#).

The Computer Literacy (CPLT) requirement must be completed with a grade of “C” or better.