




The Academic Plan is a semester-by-semester plan for the full-time student. Part-time students should work with an advisor to customize the map to fit individual needs.

ACADEMIC PLAN		NOTES
<b>Fall 1<sup>st</sup> Year</b>		<b>Semester 1</b>
	COL101 Intro to College: Strategies for Success	1 COL101 and Reading Proficiency are pre-reqs for some next semester course work
	CUL100 ServSafe Sanitation	1 CUL100 is a pre-req for some next semester course work
	CUL101 Culinary Arts I	4 CUL101 is a pre-req for some next semester course work
	CIS125 Computer Concepts and Applications	3 CIS125 fulfills Computer Literacy graduation requirement
	ENG101 English Composition I	3 ENG101 is a pre-req for some next semester course work
	MGT103 Business Mathematics	3
<b>Total Hours</b>		<b>15</b>
<b>Spring 1<sup>st</sup> Year</b>		<b>Semester 2</b>
	CUL102 Culinary Arts II	4 CUL102 is a pre-req for some next semester course work
	CUL210 Hospitality and Restaurant Management	2
	BIT112 Job Search and Professional Image	3
	BUS261 Business Communications	3
	BUS101 Introduction to Business	3
	Mathematics/Natural Science	3
<b>Total Hours</b>		<b>18</b>
<b>Fall 2<sup>nd</sup> Year</b>		<b>Semester 3</b>
	CUL103 Culinary Arts III	4 CUL103 is a pre-req for some next semester course work
	CUL211 Cost Control	2
	HST103 U.S. History I	3
	BUS150 Marketing	3
	COM100 Fundamentals of Communication	3
	Social/Behavioral Science	3
<b>Total Hours</b>		<b>18</b>
<b>Spring 2<sup>nd</sup> Year</b>		<b>Semester 4</b>
	CUL104 Culinary Arts IV	4
	CUL212 Hospitality Human Resource Management & Supervision	2
	BUS120 Principles of Management	3
	MGT133 Advertising	3
	ELECTIVES	3-4
<b>Total Hours</b>		<b>15-16</b>

**Program Description:**

This degree will provide the necessary background to succeed in the field of Culinary Arts. Employment opportunities include chefs, head cooks, line cooks, and bakers.

**Admission Requirements:**

There are no specific admission requirements for this program. Culinary coursework requires reading and a level of math proficiency. Certain general education coursework requires specific measures for placement. See [www.jeffco.edu/future-students/admissions/math-english-placement](http://www.jeffco.edu/future-students/admissions/math-english-placement) or consult an advisor for more information.

**Department Faculty Advisors:** Garrett Miller

**Associate Dean:** Dr. Terry Kite

**Employment Outlook/Median Salary\*:**

Career	Degree Level Required	** Growth	Median Annual Salary
Chef and Head Cooks	High School Diploma, Post-Secondary Preferred	10%	\$43,180
Cooks	High School Diploma	6%	\$22,850
Baker	High School Diploma	6%	\$25,090

*\*Employment information based on current Bureau of Labor Statistics Occupational Outlook Handbook.*

*\*\*Projected % of change in employment 2016-2026; the average for all occupations is 7%.*

**Jefferson College Program Highlights:**

Students in the Culinary Arts program will enjoy hands-on instruction from skilled chefs in a modern kitchen environment.

**Transfer Information:**



Courses with this symbol are guaranteed to transfer to any public college or university in Missouri.

Pursuing a higher degree? Get the most credit for your transfer and earn your Bachelor's degree from Missouri Baptist University by attending MBU courses at the Jefferson College, Hillsboro campus! The Associate of Applied Science degree in Culinary Arts will transfer to Missouri Baptist University's Bachelor of Science in Applied Management.