

COURSE SEQUENCE GUIDE | FULL-TIME ENROLLMENT
Culinary Arts Management
Associate in Science | Code: 22031 | 60 credits
Effective Term: Fall 2024 (2247)

Semester 1

Course ID	Course Title	Credits	Pre/Co-requisites
ENC 1101	English Composition I	3	Prerequisite: Student must meet the Developmental Education reading and writing requirements in State Rule 6A-10.0315 (by course, placement score, or eligible exemption).
FSS 1200*	Culinary Terminology and Procedures	3	Corequisite: FSS 1202C
FSS 1202C*	Food Production 1 – Fundamental Skills	3	Corequisite: FSS 1200
HFT 1212	Safety & Sanitation	3	
Semester Credits		12	

Semester 2

Course ID	Course Title	Credits	Pre/Co-requisites
Social Science	AMH 2010, AMH 2020, POS 2041	3	
FSS 1204C*	Food Production 2 – American Regional Cuisine	3	Prerequisites: FSS 1200, FSS 1202C
FSS 1246C*	Basic Baking – Foundational Skills	3	Prerequisites: FSS 1200, FSS 1202C
MGF 1130	Mathematical Thinking	3	Prerequisite: Student must meet the Developmental Education reading and writing requirements in State Rule 6A-10.0315 (by course, placement score, or eligible exemption).
Semester Credits		12	

Semester 3

Course ID	Course Title	Credits	Pre/Co-requisites
CCT ---OR--- CGS 1060C	Computer Competency Test (CCT) ---OR--- Introduction to Computer Technology and Applications		Departmental Recommendation: Computer Competency Test (CCT)
HFT 1220	Supervision and Personnel Management	3	
FSS 2248C*	Garde Manger	3	Prerequisites: FSS 1200, FSS 1202C, FSS 1246C
HUN 1201	Essentials of Human Nutrition	3	
Semester Credits		9	

Semester 4

Course ID	Course Title	Credits	Pre/Co-requisites
BSC 1005	General Education Biology	3	
FSS 1801	Culinary Sustainability and Practices	3	Prerequisite: FSS 2248C
FSS 2242C*	International Cuisines	3	Prerequisites: FSS 1200, FSS 1202C, FSS 1204C, FSS 1246C, FSS 2248C
HFT 1454	Food and Beverage Cost Controls	3	
Semester Credits		12	

Semester 5

Course ID	Course Title	Credits	Pre/Co-requisites
ACG 1403	Excel for Business	1	
FSS 2205C	Food Production 3 – Contemporary Cuisine and Modernist Methods	3	Prerequisites: FSS 1200, FSS 1202C, FSS 1204C, FSS 1246C, FSS 2242C, FSS 2248C
FSS 2381	Culinary Management Internship	4	Prerequisites: FSS 2205L
Semester Credits		8	

Semester 6

Course ID	Course Title	Credits	Pre/Co-requisites
PHI 2010	Introduction to Philosophy	3	Prerequisite: ENC 1101
FSS 2940	Culinary Management Externship	4	
Semester Credits		7	
Program Total		60	

Academic Pathway at MDC: The AS in Culinary Arts Management is a pathway to the [BAS in Supervision and Management](#).

★ Course leads to a [College Credit Certificate \(CCC\) in Chef Apprentice](#) and [College Credit Certificate \(CCC\) in Culinary Arts Management Operations](#). To learn more about the courses listed see [College Catalog](#).