**Culinary Arts**

This academic map is a suggested semester-by-semester guide to keep you on a clear pathway to program completion. Your academic advisor will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

### Academic Map

**Entering Fall 2019**

**Based on Full-time Enrollment**

During this program, students will have the opportunity to earn a variety of NRAEF ManageFirst Certifications.

- **Semester 1:** ServSafe Certification, Customer Service Certification, Purchasing Certification
- **Semester 4:** Nutrition Certification may be earned if you are enrolled in the Nutrition and Food Trends course as a Culinary Elective.

#### Semester 1

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CULA 123</td>
<td>Table Service</td>
<td>3</td>
</tr>
<tr>
<td>CULA 139</td>
<td>Culinary Certification</td>
<td>3</td>
</tr>
<tr>
<td>CULA 140</td>
<td>Culinary Concepts</td>
<td>3</td>
</tr>
<tr>
<td>CULA 143</td>
<td>Foundations of Baking</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 101</td>
<td>English Composition I</td>
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#### Semester 2

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<tbody>
<tr>
<td>CULA 128</td>
<td>The Art of Bread</td>
<td>3</td>
</tr>
<tr>
<td>CULA 146</td>
<td>American Regional Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>MATH</td>
<td>Math Elective</td>
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<tr>
<td>LA</td>
<td>Liberal Arts Elective</td>
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<td>LA</td>
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#### Semester 3

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<td>International Cuisine</td>
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<tr>
<td>CULA 152</td>
<td>Classical Cuisine</td>
<td></td>
</tr>
<tr>
<td>CULA 161</td>
<td>Advanced Pastries</td>
<td></td>
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<tr>
<td>CULA 162</td>
<td>Classical Desserts</td>
<td></td>
</tr>
<tr>
<td>CULA 295</td>
<td>Field Experience in Culinary Arts</td>
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<tr>
<td>ENGL 102</td>
<td>English Composition II</td>
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<tr>
<td>SPCH 105</td>
<td>Speech Communication</td>
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</tr>
<tr>
<td>SPCH 107</td>
<td>Oral Interpretation</td>
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#### Semester 4

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<tr>
<td>CULA 135</td>
<td>Garde Manger</td>
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<tr>
<td>CULA 151</td>
<td>International Cuisine</td>
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<td>CULA 152</td>
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<tr>
<td>CULA 161</td>
<td>Advanced Pastries</td>
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<tr>
<td>CULA 162</td>
<td>Classical Desserts</td>
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</tr>
<tr>
<td>CULA - - -</td>
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</tr>
<tr>
<td>SC - - -</td>
<td>Science Elective</td>
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### About Developmental Courses

Developmental courses do not satisfy graduation requirements, but they are required for those who place into them and will appear on the student’s transcript. Placement into one of the following courses indicates that a student needs additional preparation before enrolling in college-level courses:

- ENGL 091 Preparing for College Reading I
- ENGL 092 Preparing for College Reading II
- ENGL 095 Reading and Writing Seminar
- ENGL 099 Introductory Writing
- MATH 001-003 Prep College Math I-III
- MATH 010 Fundamentals of Mathematics
- MATH 011 Introductory Algebra
- MATH 012 Intermediate Algebra

### Milestones

During this program, students will have the opportunity to earn a variety of NRAEF ManageFirst Certifications.

- **Semester 1:** ServSafe Certification, Customer Service Certification, Purchasing Certification
- **Semester 4:** Nutrition Certification may be earned if you are enrolled in the Nutrition and Food Trends course as a Culinary Elective.

### Route to Success

**Summer and/or Winter Session classes may be available for your program to help you finish on time.** See your advisor and/or visit the online course search for availability.

**Ready to Go**

Courses have no prerequisites or developmental courses.

### Semester-specific Course Offerings

Courses are not offered all semesters.

### Minimum Grade Requirement

Students must earn a minimum grade to remain in the program.

**Electives**

For details on eligible electives, please see reverse.

- **Taking 15 credits/semester or 30 credits/year will help you stay on track to finish your degree in two years.**
Program Notes

All culinary lab classes have a culinary uniform and knife kit policy. Items needed for classes are as follows: chef jacket, chef pants, chef skull cap, chef apron, knife kits, and slip resistant shoes. Chef jackets and knife kits may be purchased from the Massasoit bookstore. All other items may be purchased from the Massasoit bookstore or other preferred locations. The Table Service class uniforms can be purchased at other locations and will be further explained during the first week of Table Service class.

Math Elective: MATH 115 Contemporary Math or higher, excluding MATH 125, 126, 127, and 128

Other Electives: Only one Culinary Elective is required for graduation of the Culinary Arts degree. We offer a choice of four Culinary electives. The Electives are as follows: Nutrition and Food Trends, Cake Decorating, Meat Fabrication and Charcuterie, and Chocolate Artistry.

Students choosing a liberal arts or science elective can select from the Course Elective Guide at massasoit.edu/electives.

Some courses may have prerequisites, which are courses that must be taken prior to a particular course. For details, log into DegreeWorks through your MyMassasoit portal.

A minimum of 65 credits and 20 courses is required for completion. The same course may not be used to satisfy two different course requirements.

Resources for Academic Success at Massasoit

All College phone numbers are 508-588-9100 + extension.

Registrar's Office
massasoit.edu/registrar
registrar@massasoit.mass.edu

Testing & Assessment
massasoit.edu/testing
x1991

Financial Aid
massasoit.edu/finaid
fao@massasoit.mass.edu

Advisement & Counseling Center
massasoit.edu/advisement-counseling
advisementcounseling@massasoit.edu

Academic Resource Center
massasoit.edu/arc

Division Dean
Donna Wright
dwright10@massasoit.mass.edu
x1677

Resources for Future Planning

Transfer Services
massasoit.edu/transfer
x1461

Career Services
massasoit.edu/careerservices
x1406

508-588-9100
massasoit.edu

After Graduation/Completion

After graduation, students can enter the culinary industry with a variety of employment opportunities dependent on their industry experience. These prospects can range from line cook to executive chef to banquets chef and many more. There are also many avenues in which students may direct their careers, including but not limited to: restaurant, hotel, catering, cruise ships, casinos, and institutional dining.

Consider joining and/or visiting sites of professional organization such as:

American Cheese Society: www.cheesesociety.org
American Culinary Federation: www.acfchefs.org
American Hotel and Lodging Association: www.ahla.com
American Wine Society: www.americanwinesociety.org
Hospitality Sales and Marketing Association International: www.hsmai.org
The American Institute of Food & Wine: www.aiwf.org
Les Clefs d’Or International: www.lesclefsdor.net
International Association of Culinary Professionals: www.iacp.com
James Beard Foundation: www.jamesbeard.org
North American Sommelier Association: www.nasommelier.com
Research Chefs Association: www.culinology.org
Seafood Watch: www.seafoodwatch.org
Women Chefs and Restauranteurs: www.womenchefs.org