Central Ohio Technical College

2013-2014 Academic Year

Plan of Study for the Associate of Applied Science Degree in

Culinary Science Technology

Datatel Program Code	CUL.AAS
COTC Major Number	006600
CIP Code	12.0503

A grade of C (2.00) or better is required for all Culinary Science Technology courses listed as prerequisites for advanced courses.

The student who successfully completes the courses listed below on this Plan of Study will earn an

Associate of Applied Science Degree in Culinary Science Technology.

NOTE: *The student who anticipates continuing on to The Ohio State University to complete their Bachelor's degree in Culinary Science must select the following courses on the Plan of Study for transfer: BIO-160, MATH-130, MATH-140, CHEM-110, and CHEM-111.*

KEY:
* Indicates this course has a prerequisite; please see the Course Description Section on the COTC Web Page

NT - Indicates this course fulfills a Non-Technical Course Requirement on this Plan of Study

NT Elec - Indicates Elective Choice in the Non-Technical course requirement category

T - Indicates this course fulfills a Technical Course Requirement on this Plan of Study

T Elec - Indicates Elective Choice in the Technical course requirement category

TAG, C-TAG, OTM - Designation in this column indicates this course has been approved by the Ohio Board of Regents as a Transfer Assurance Guide (TAG), Career Technical Assurance Guide (C-TAG), or Ohio Transfer Module (OTM) course. Please follow this link on the COTC web site for more information: http://www.cotc.edu/current-students/tags-transfer-module/Pages/index.aspx

Course Name	Course Title	Course Credit Hours	Weekly Contact Hours	Tech, Non-Tech or Elective	Semester(s) Course Offered	SEM Course Approved As A TAG, C-TAG or OTM	Equivalent Quarter Course	Equivalent Quarter Cr Hrs
SEMESTER 1								
BIO-115	Human Nutrition	3.00	4.00	NT	SM,AU,SP	TAG	BIO-1764	3.00
CUL-101	Introduction to Culinary Scinece	2.00	2.00	T	AU	-----	CUL-6000	3.00
CUL-102	Product Knowledge & Purchasing	2.00	4.00	T	AU	-----	CUL-6010	3.00
CUL-103	Food Service Safety	1.00	1.50	T	AU	-----	CUL-6020	2.00
* ENGL-112	Composition I	3.00	4.00	NT	SM,AU,SP	OTM	COM-1535	4.00
IDS-100	Campus Connections	1.00	2.00	NT	SM,AU,SP	-----	None	-----
SPCH-205	Public Speaking	3.00	3.00	NT	SM,AU,SP	TAG	COM-1504	3.00
	TOTAL CREDIT & CONTACT HOURS	**15.00**	**20.50**					
SEMESTER 2								
* CUL-110	Culinary Skills Development I	3.00	7.00	T	SP	-----	CUL-6030	4.00
* CUL-111	Culinary Fabrication	3.00	7.00	T	SP	-----	CUL-6040	4.00
CUL-186	Culinary Practicum	2.00	9.00	T	SP	-----	CUL-6081	1.00
* ENGL-113	Composition II	3.00	4.00	NT	SM,AU,SP	OTM	COM-1536	4.00
	Non-Technical Elective - Mathematics	3.00	3.00	NT Elec	See Choices Below			
	TOTAL CREDIT & CONTACT HOURS	**14.00**	**30.00**					
SEMESTER 3 (SUMMER)								
* CUL-120	Culinary Skills Development II	3.00	7.00	T	SM	-----	CUL-6031	4.00
* CUL-121	Garde Manger	3.00	7.00	T	SM	-----	CUL-6050	3.00
* PHIL-100	Critical Thinking	3.00	3.00	NT	SM,AU,SP	OTM	BHS-1006	3.00
	Non-Technical Elective - Lab Science	4.00	5.00	NT Elec	See Choices Below			
	TOTAL CREDIT & CONTACT HOURS	**13.00**	**22.00**					

The College Reserves the Right to Change Curricula Without Notice.

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* CUL-201	International Cuisines	1.50	3.50	T	AU	-----	None	-----
* CUL-202	Cuisines Across America	1.50	3.50	T	AU	-----	None	-----
* CUL-203	Menu Planning and Cost Controls	3.00	3.00	T	AU	-----	CUL-6070	4.00
* CUL-286	CULINARY CO-OP	2.00	11.00	T	AU	-----	CUL-6082	1.00
	Non-Technical Elective - Lab Science	4.00	5.00	NT Elec		See Choices Below		
	TOTAL CREDIT & CONTACT HOURS	**12.00**	**26.00**					
SEMESTER 5								
* CUL-210	Techniques of Banqueting and Catering	3.00	7.00	T	SP	-----	CUL-6071	5.00
* CUL-211	Baking, Pastry, and Desserts	3.00	7.00	T	SP	-----	CUL-6080	4.00
CUL-212	Wines and Beverage Service	3.00	5.00	T	SP	-----	CUL-6085	4.00
	Non-Technical Elective - Lab Science	4.00	5.00	NT Elec		See Choices Below		
	TOTAL CREDIT & CONTACT HOURS	**13.00**	**24.00**					

Total Semester Credit Hours Required for Completion of Degree	**67.00**
Non-Technical Required Semester Credit Hours	31.00
Technical Required Semester Credit Hours	36.00

Non-Technical Elective - Mathematics								
Total of 3.00 Semester Credit Hours Required to Complete this Degree								
* MATH-130	Introduction to Statistics	3.00	3.00	NT Elec	SM,AU,SP	OTM	MTH-1218	5.00
* MATH-140	College Algebra	3.00	3.00	NT Elec	SM,AU,SP	OTM	MTH-1215	5.00

Non-Technical Elective - Lab Science								
Total of 12.00 Semester Credit Hours Required to Complete this Degree								
* BIO-120	General Biology	4.00	5.00	NT Elec	SM,AU,SP	OTM	BIO-1740	5.00
* BIO-160	Biology I	5.00	7.00	NT Elec	SM,AU,SP	TAG	BIO-1780	6.00
* CHEM-100	Basic Chemistry	4.00	5.00	NT Elec	SM,AU,SP	OTM	NONE	-----
* CHEM-101	General Organic Chemistry	4.00	5.00	NT Elec	SM,AU,SP	OTM	CHM-1710	6.00
* CHEM-110	Chemistry I	5.00	7.00	NT Elec	AU	TAG	CHM-1790 & CHM-1791	5.00 & 5.00
* CHEM-111	Chemistry II	5.00	7.00	NT Elec	SP	TAG	CHM-1791 & CHM-1792	5.00 & 5.00