ASSOCIATE OF APPLIED BUSINESS

BUSINESS MANAGEMENT – CULINARY ARTS

The catalog in force is assigned to students based on the academic year they first applied to the college, and changes only when students change their major or request the change in writing. Refer to Policy No. 3357:15-13-28.

Stark State COLLEGE

MAP MY ACADEMIC PLAN

2024-25 Catalog

Effective Summer 2024

2080

Business, Engineering, and Information Technologies Division   *Management and Marketing Department*

TECHNICAL Course Number	Course Title	Credits	Pre- and Co-Requisites	Completed Sem./Year
CUL122	Food Fundamentals	3	pre-co-CUL119 **and** pre-co-CUL120	
CUL123	Fundamental Cooking – Preparation I	3	CUL122	
CUL124	Meat and Fish – Preparation II	3	CUL123	
CUL125	Culinary Nutrition/Menu Planning	3	CUL119 **and** CUL120	
CUL221	Baking and Pastry – Preparation III	3	CUL122 **and** ITD122	
CUL222	Advanced Cookery – Preparation IV	3	pre-co-CUL124	
CUL223	Catering, Beverage and Food Services	3	CUL122	
CUL225	Advanced Portfolio Management	3	CUL124 **and** CUL221	
CUL226	Pantry and Garde Manger	3	CUL122	
CUL230	Culinary Practicum	5	pre-co-CUL222	
	Total	**32**		

NON-TECH Course Number	Course Title	Credits	Pre- and Co-Requisites	Completed Sem./Year
SSC101	Student Success Seminar^^	1	*Take first semester*	
BUS121 **or** ENT120	Business Administration^ **or** Entrepreneurship^	3 **or** 3	IDS102 **or** Proficiency **or** IDS102 **or** Proficiency	
CUL119	Culinary ServSafe	1		
CUL120	Sanitation and Safety	2		
CUL126	Food Purchasing – Inventory Control	3	CUL122 **and** ITD122	
ENG124	College Composition^	3	Co-ENG024 **or** Co-ENG011 **or** Proficiency	
FIN110	Personal Finance	2		
ITD122	Computer Applications for Professionals^■	3	ITD100 **or** Proficiency	
MGT121	Principles of Management	3	BUS121 **or** ENT120	
MTH118	Quantitative Reasoning^	3	Pre/Co-MTH018 **or** MTH022 **or** MTH023 **or** Proficiency	
PHL122	Ethics	3		
SOC225	Diversity in American Society^	3	IDS102 or proficiency	
	Total	**30**		
	TOTAL CREDIT HOURS	**62**		

^Based upon SSC placement score
^^To promote student success, this course should be taken in the first semester
■Successful completion of ITD102, ITD104, ITD105, and ITD106 may be substituted for ITD122

FULL-TIME STUDENT ADVISING NOTES

<u>Academic Advising</u>
Students should make an appointment to see their advisor before registering for classes each semester. They should have prepared a completed registration form, including courses they wish to take, prior to this meeting.

<u>Course Sequence</u>
The semester-by-semester listing below provides the normal scheduling option for full-time associate degree students who plan to finish in two years.

First Semester		Credit Hours	Pre- and Co-requisites
SSC101	Student Success Seminar^^	1	*Take first semester*
CUL119	Culinary ServSafe	1	
CUL120	Sanitation and Safety	2	
CUL122	Food Fundamentals	3	pre-co-CUL119 **and** pre-co-CUL120
ENG124	College Composition^	3	Co-ENG024 **or** Co-ENG011 **or** Proficiency
ITD122	Computer Applications for Professionals^■	3	ITD100 **or** Proficiency
MTH118	Quantitative Reasoning^	<u>3</u>	Pre/Co-MTH018 or MTH022 or MTH023 or Proficiency
		16	
Second Semester			
CUL123	Fundamental Cooking – Preparation I	3	CUL122
CUL226	Pantry and Garde Manger	3	CUL122
CUL126	Food Purchasing – Inventory Control	3	CUL122 **and** ITD122
PHL122	Ethics	3	
BUS121	Business Administration	3	IDS102 **or** Proficiency
or	**or**	**or**	**or**
ENT120	Entrepreneurship^	<u>3</u>	IDS102 **or** Proficiency
		15	
Third Semester			
CUL124	Meat and Fish – Preparation II	3	CUL123
CUL221	Baking and Pastry – Preparation III	3	CUL122 and ITD122
CUL125	Culinary Nutrition/Menu Planning	3	CUL119 **and** CUL120
MGT121	Principles of Management	3	BUS121 **or** ENT120
CUL223	Catering, Beverage and Food Services	<u>3</u>	CUL122
		15	
Fourth Semester			
FIN110	Personal Finance	2	
CUL230	Culinary Practicum	5	pre-co-CUL222
CUL222	Advanced Cookery – Preparation IV	3	pre-co-CUL124
SOC225	Diversity in American Society^	3	IDS102 or proficiency
CUL225	Advanced Portfolio Management	<u>3</u>	CUL124 **and** CUL221
		16	
	TOTAL CREDITS	**62**	

^Based upon SSC placement score
^^To promote student success, this course should be taken in the first semester
■Successful completion of ITD102, ITD104, ITD105, and ITD106 may be substituted for ITD122