Disclaimer: The schedule of offerings may be adjusted to meet enrollment needs.

61 credit Associate of Applied Science Program Code: 10-317-1

801-136

801-196

804-123

809-195

809-199

890-108

English Composition 1

Oral/Interpersonal Comm

Math w Business Apps

Employment Success

Psychology of Human Relations

Economics

The table below displays the program's currently planned course offerings by academic term.

D = Daytime Offering E = Evening Offering O = Online Offering H = Hybrid

Course #	Course Name	Fall 2023		Winter Interim 2024	Spring 2024		Summer Interim 2024	Summer 2024	Fall 2024			Winter Interim 2025		ing 2025			Summer 2025	Fall 2025			Winter Interin 2026		
		Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks	
01-105	Accounting Fundamentals	D	E			D				E	D	E			D			E		D	E		
09-101	Study of Hospitality	н	н			Н	н				н	н			Н	н				н	н		
09-121	Restaurant Operations Mgmt	D	D			D	D				D	D			D	D				D	D		
09-125	Hospitality Law & Liability	н					Н				н					н				н			
09-135	Food/Beverage/Labor Cost Control	н,о				н,о					H,O				н,о					Н,О			
09-155	Employee Relation & Leadership		н			н						Н			н						н		
16-100	Principles of Food Preparation			D				D					D				D					D	
16-101	Garde Manger		D			D						D			D						D		
16-102	Restaurante Cuisine	D				D					D				D					D			
16-103	Intrnatni & Regional Cuisine		D				D					D				D					D		
16-107	Baking for Culinary Arts	D					D				D					D				D			
16-110	Applied Food Service Sanitatn	н				н					н				Н					н			
16-115	Culinary Nutrition		D			E		D				D			E		D				D		
16-157	Culinary Management Internship			0				0		0			0				0		0			0	
17-102	Menu Planning and Design			D				D					D				D					D	

Click to view the General Studies Course Matrix for course offering details