

CULINARY ARTS PROGRAM OF STUDY SEQUENCE

Community College Rend Lake College High School Christopher High School

Cluster: Hospitality & Tourism Pathway: Restaurant & Food/Beverage Services Program of Study: Culinary Arts CIP Code: 12.0503

Cluster: Hospitality & Tourism Pathway: Baking & Pastry Arts Program of Study: Baking & Pastry Arts CIP Code: 12.0501

(DC) = Dual Credit (WBL) = Work Based Learning * = Dual Credit Option not required for POS

**=Higher level math can be substituted for math requirement (DE) = Dual Enrollment Opportunity

Education I Level	Grade	CTE/Degree Major Courses	English	Mathematics	Science	Social Studies/Sciences	Other Required Courses/ Recommended Electives
SECONDARY	9	-Business Orientation (WBL)	-English I	-Mathematics	-Science		-P.E -Health
	10		-English II	-Mathematics	-Science	-Government	-P.E. -Driver's Education -Computers
	11		-English III	-Mathematics		-American History	-P.E. -Consumer Education
	12	-CULA 1205 Food Sanitation (DC)	-English IV -Communications				-P.E. TOTAL 24 credits required for graduation
POSTSECONDARY	13 (Fall)	-CULA 1201 Pro Cooking I -CULA 1205 Food Sanitation (DC)	-ENGL 1101 Rhetoric & Composition I (DE)	-CULA 1207 Culinary Math		-PSYC 2101 Intro to Psychology or PSYC 2106 Human Relations (DE)	
	13 (Spring)	-CULA 1202 Nutrition & Menu Planning -CULA 1203 Pro Cooking II -CULA 2203 Dining Room & Banquet Management					-CSCI 1102 Intro to Computers w/Business Applications (DE)
	14 (Fall)	-CULA 2201 Pro Baking Techniques -CULA 2202 Restaurant Management -CULA 2205 Restaurant Cost Control -CULA 2209 Pro Cooking III					
	14 (Spring)	-COOP 1101 Cooperative Experience I (WBL) -CULA 2204 Garde Manger -CULA 2206 Restaurant Operations	-COMM 1101 Principles of Effective Speaking (DE)				-BUSI 1202 Employability Skills (DE)

Stackable Certificates (x– courses included in certificate/degree)

Course	Culinary Arts AAS Degree	Culinary Arts Certificate	Baking & Pastry Arts Certificate
BUSI 1202 Employability Skills	X	X	X
COMM 1101 Principles of Effective Speaking	X		
COOP 1101 Cooperative Experience I	X		
CSCI 1102 Intro to Computers w/ Business Applications	X		
CULA 1201 Professional Cooking I	X	X	X
CULA 1202 Nutrition & Menu Planning	X		
CULA 1203 Professional Cooking II	X	X	
CULA 1205 Food Sanitation (DC)	X	X	X
CULA 1207 Culinary Math	X	X	X
CULA 1208 Professional Artisan Bread	Recommended		X
CULA 2201 Professional Baking Techniques	X	X	X
CULA 2202 Restaurant Management	X		
CULA 2203 Dining Room & Banquet Management	X		
CULA 2204 Garde Manger	X	X	
CULA 2205 Restaurant Cost Control	X		
CULA 2206 Restaurant Operations	X		
CULA 2207 Professional Pastry Principles	Recommended		X
CULA 2208 Exploring Wines	Recommended		
CULA 2209 Professional Cooking III	X		
CULA 2210 Restaurant Production Desserts	Recommended		X
ENGL 1101 Rhetoric & Composition I	X		
PSYC 2101 Introduction to Psychology OR PSYC 2106 Human Relations (DC)	X		

4-Year Articulation Agreements (Postsecondary 15-16)

- Southern Illinois University– Carbondale
 - Bachelor of Science Hospitality / Tourism Administration
 - Bachelor of Science Food Service Management
 - Bachelor of Science Event Planning
 - Bachelor of Science Lodging Management
 - Bachelor of Science Tourism Management