



Culinary Arts-Associate in Applied Science (2019-20 Catalog) **with HONORS**

Developmental Education Courses (if required)		
<input type="checkbox"/>	ACLS050	Introduction to Academic Literacy
<input type="checkbox"/>	ENGL027	Writing Skills Workshop

Program Admission Requirements		Required before entrance into CULA courses	
<input type="checkbox"/>	Admissions Change of Major form	<input type="checkbox"/>	Current ServSafe Manager certification
<input type="checkbox"/>	English I eligibility	<input type="checkbox"/>	Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students
<input type="checkbox"/>	Official Transcripts		

Location: B= BETH, M= MROE, S=SBTH, E= ESTN, D= DIST *subject to change (see separate list for honors)

	complete	Course #	Course Title	Credits	Gen Ed	Fall	Winter	Spring	Summer	Pre-requisites / Co-requisites
Semester 1	<input type="checkbox"/>	COLS101	College Success	1		B, M, D	----	B, M, D	D	
	<input type="checkbox"/>	CULA104	Culinary Foundations	4		B	----	B	B	PRE: ServSafe Certification
	<input type="checkbox"/>	CULA105	Product Identification and Costing	3		B	----	B	B	PRE: CULA104
	<input type="checkbox"/>	CULA110	Baking and Pastry Production	3		B	----	B	B	PRE: CULA105
	<input type="checkbox"/>	CULA112	Culinary Skill Development	3		B	----	B	B	PRE: CULA110
	<input type="checkbox"/>	CULA115	Protein Fabrication & Utilization	3		B	----	B	B	PRE: CULA112
			Total Semester Credits:	17						
Sem. 2	<input type="checkbox"/>	CULA135	American Regional Cuisine	3		B	----	B	B	PRE: CULA115
	<input type="checkbox"/>	CULA145	Culinary & Restaurant Operations	12		B	----	B	B	PRE: CULA135
			Total Semester Credits:	15						
Semester 3	<input type="checkbox"/>	CULA230	Global Cuisines (D)	3		B	----	B	B	PRE: CULA145
	<input type="checkbox"/>	CULA250	Advanced Culinary & Restaurant Operations	12		B	----	B	B	PRE: CULA230
			Total Semester Credits:	15						
Semester 4	<input type="checkbox"/>	CMTH102	Intro to Communication (honors option)	3	Comm	B, M, D	----	B, M, D	B, M, D	
	<input type="checkbox"/>	ENGL101	English I (honors option)	3	Comm	B, M, D	----	B, M, D	B, M, D	PRE: ENGL Placement Policy
	<input type="checkbox"/>		Math or Science Elective (MATH 150 / BIOS 105)	3/4	QL or Sci	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
	<input type="checkbox"/>		SIT Gen Education Elective (honors)	3	SIT	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
			Total Semester Credits:	12/13						
Semester 5	<input type="checkbox"/>	ENGL151	English II (Report Writing)	3	Comm	B, M, D	----	B, M, D	B, M, D	PRE: ENGL101
	<input type="checkbox"/>		SSHB Gen Education Elective (honors option)	3	SSHB	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
	<input type="checkbox"/>		AH, SIT, SSHB Gen Ed Elective (honors option)	3	AH,SIT,SSHB	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
	<input type="checkbox"/>		Elective (honors option)	3		B, M, D	D	B, M, D	B, M, D	
			Total Semester Credits:	12						
			Total Degree Credits	71/72						

General Education Requirements		
<input type="checkbox"/>		Diversity
<input type="checkbox"/>		Writing Intensive

Notes:

Students must pass each CULA course before progressing in the program

CULA courses and COLS101 apply toward the Specialized Diploma in Culinary Arts. Completion of the Specialized Diploma requires successful completion of: CULA104, CULA105, CULA110, CULA112, CULA115, CULA135, CULA145, CULA230, CULA250, and COLS101.

AH Gen Elective Honors Courses: CMTH 220, ENGL 203, ENGL 264, ENGL 265, JOUR 101, PHIL 201, PHIL 202G, PHIL 204,
 SIT Gen Elective Honors Courses: HIST 113, HIST 163, POLS 101, SOCA 160
 SSHB Gen Education Honors Courses: HUMA 250G, PSYC 103, PSYC 258, PSYC 265, SOCA 103
 Elective Honors Courses: ALL honors courses

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Arts & Humanities (AH)	Societies & Institutions Over Time (SIT)	Writing Intensive Gen Ed Courses (WI)	Diversity (D) Electives	Quantitative Literacy (QL)
ARTA 100 Art and Visual Thinking ARTA 101 Art History Survey CMTH 110 Introduction to the Theatre CMTH 111 Acting I CMTH 115 Technical Theatre CMTH 117 Stagecraft CMTH 126 The Communication Arts CMTH 189 Stage Voice and Movement CMTH 190 Stage Production CMTH 206 Directing CMTH 211 Plays: Classical to Contemp. (G-WI) CMTH 212 Acting II CMTH 218 Theatre Portfolio CMTH 220 Introduction to Film DANC 101 Dance History DANC 110 Ballet I DANC 120 Modern Dance I DANC 130 Jazz I DANC 210 Ballet II DANC 220 Modern Dance II DANC 230 Jazz II ENGL 201 British Literature I (G-WI) ENGL 203 Shakespeare (G-WI) ENGL 205 American Literature I (G-WI) ENGL 211 Plays: Classical to Contemp. (G-WI) ENGL 215 Multicultural Adolescent Lit (G-WI) ENGL 250 Latin American Literature (G-WI) ENGL 251 British Literature II (G-WI) ENGL 253 Creative Writing ENGL 255 American Literature II (G-WI) ENGL 256 Modern Poetry (G-WI) ENGL 257 20th Century Lit by Women (G-WI) ENGL258 Fiction Writing ENGL 260 Contemporary Literature (G-WI) ENGL 264 Irish Literature (G-WI) ENGL 265 African-American Literature (G-WI) ENGL 267 Poetry Writing HUMA 121 The American Work Experience (G-WI) HUMA 140 Intro to Women & Gender Studies (G-WI) HUMA 150 Nature of the Environment HUMA210 Creativity and the Origin of Ideas JOUR 101 Journalism and Society Modern Language - All MDLA Courses MUSC 101 Introduction to Music PHIL 111 On Death and Dying (G-WI) PHIL 121 World Religions PHIL 201 Introduction to Philosophy PHIL 202 Ethics and Moral Problems (G-WI) PHIL 204 Asian Philosophies PHIL 211 Ancient Philosophy PHIL 215 Modern Philosophy PHIL 225 What is Freedom?	CMTH 221 History of Broadcasting GEOG 101 World Geography* GEOG 151 Geography of the U.S. and Canada (G-WI) GLOBL 130 Intro to Global Studies* GLOBL 160 Field Experience & Acad Research in GS GLOBL 230 Global Studies Capstone HIST 103 Ancient and Medieval History HIST 113 American History I (G-WI)* HIST 121 The Black Experience (G-WI) HIST 123 African Civilization HIST 140 Modern Chinese History HIST 153 Found of Mod Euro History, 1300-1815 (G-WI) HIST 163 American History II HIST 165 The American Experience of Warfare (G-WI) HIST 166 Civil War and Reconstruction (G-WI) HIST 168 History of the Middle East (G-WI) HIST 173 Mod European History, 1815 to Present (G-WI) HIST 210 History of Mod Science, 1859 to Present HIST 211 History of Pennsylvania INTS 201 Implementing Sustainable Energy System... INTS 202 The Architecture of the City: Classic to Contemp... POLS 101 Introduction to Political Science POLS 166 American Constitutional Law (G-WI) POLS 110 American National Government (G-WI) POLS 150 Peace Studies & Conflict Resolution (Study Abroad) POLS 170 Politics of Modern Turkey (Study Abroad) POLS 202 International Relations POLS 205 Women and Politics (G-WI) POLS 251 State and Local Government (G-WI) SOCA 102 Cultural Anthropology (G-WI) SOCA 105 American Ethnicity SOCA 160 Issues in Contemp. Genocide & Mass Violence	BIOS105G Contemporary Biology CMTH 211G Plays: Classical to Cont ENGL 201G British Literature I ENGL 203G Shakespeare ENGL 205G American Literature I ENGL 211G Plays: Classical to Contemporary ENGL 215G Multicultural Adolescent Literature ENGL 250G Latin American Literature ENGL 251G British Literature II ENGL 255G American Literature II ENGL 256G Modern Poetry ENGL 257G 20th Century Lit by Women ENGL 260G Contemporary Literature ENGL 264G Irish Literature ENGL 265G African-American Literature GEOG 121G Environmental Sustainability GEOG 151G Geography of the US & Canada HIST 113G American History I HIST 121G The Black Experience HIST 153G Found of Mod Euro Hist (1300-1815) HIST 166G Civil War and Reconstruction HIST 168G History of the Middle East HIST 173G Mod Euro History, 1815 to Present HUMA 121G The American Work Experience HUMA 140G Intro to Women & Gender Studies HUMA250G Research Methods in the Soc Sci PHIL 111G On Death and Dying PHIL 202G Ethics and Moral Problems POLS 105G American Constitutional Law POLS 110G American National Government POLS 205G Women and Politics POLS 251G State and Local Government PSYC 103G Introduction to Psychology PSYC 258G Developmental Psychology SOCA 102G Cultural Anthropology SOCA 103G Principles of Sociology SOCA 125G Sociology of Families	BIOS 126 Environmental Science BIOS 210 Environmental Biology BUSA 115 Intro to International Business CJST 250 Contemporary Issues in Criminal Justice CMTH 126 The Communication Arts CMTH 211 Plays: Classical to Contemporary CMTH 215 Intercultural Communication DANC 101 Dance History ENGL 151L English II (Literature) ENGL 205 American Literature I ENGL 211 Plays: Classical to Contemporary ENGL 215 Multicultural Adolescent Literature ENGL 250 Latin American Literature ENGL 251 British Literature II ENGL 253 Creative Writing ENGL 255 American Literature II ENGL 256 Modern Poetry ENGL 257 20th Century Lit by Women ENGL 260 Contemporary Literature ENGL 264 Irish Literature ENGL 265 African-American Literature ENGL 267 Poetry Writing GEOG 101 World Geography GEOG 121 Environmental Sustainability GEOG 151 Geography of the U.S. and Canada GEOG 210 Weather and Climate GLOBL 130 Intro to Global Studies GLOBL 160 Field Experience & Acad Research in GS GLOBL 230 Global Studies Capstone HIST 113 American History I HIST 121 The Black Experience HIST 140 Modern Chinese History HIST 165 The American Experience of Warfare HIST 166 Civil War & Reconstruction HIST 168 History of the Middle East HIST 173 Mod Euro History: 1815-Present HUMA 121 American Work Experience HUMA 140 Intro to Women and Gender Studies HUMA 150 Nature of the Environment HUMA210 Creativity and The Origin of Ideas INTS 201 Implement Sustain Energy Sys in Dev Modern Language - All MDLA Courses PHIL111 On Death and Dying PHIL 121 World Religions PHIL 204 Asian Philosophies POLS 101 Introduction to Political Science POLS 105G American Constitutional Law POLS 150 Peace Studies & Con Res (Study Ab) POLS 202 International Relations POLS205 Women & Politics POLS 251 State & Local Government PSYC 258 Developmental Psychology SOCA 102 Cultural Anthropology SOCA103 Principles of Sociology SOCA 105 American Ethnicity SOCA 150 Deviance SOCA160 Issues in Cont Genocide & Mass SOCA204 Social Problems	MATH 103 Applications of Math* MATH 120 Nature of Mathematics* MATH 150 Introductory Statistics MATH 140 College Algebra* MATH 145 Trigonometry MATH160 PreCalculus MATH 165 Applied Calculus MATH 175 Calculus with Review (part 1) MATH 176 Calculus with Review (part 2) MATH 180 Calculus I MATH 181 Calculus II MATH 202 Discrete Math MATH 210 Calculus III MATH 211 Differential Equations
				For the General Education Electives, students must take three courses from the list of approved courses in at least two of the following categories: <ul style="list-style-type: none"> Arts & Humanities (AH); Societies & Institutions over Time (SIT); Scientific Study of Human Behavior (SSHB). One course must be designated Diversity and Global Awareness One General Education course must be Writing Intensive
	Science (SCI) BIOS 104 Field Ecology BIOS 105 Contemporary Biology (G-WI) BIOS 107 Biology I BIOS 110 In Your Genes: Intro to Mod Genetics BIOS 115 Essentials of Biology BIOS 126 Environmental Science BIOS 150 Biology II BIOS 160 Human Biology BIOS 202 Microbiology for Allied Health BIOS 204 Human Anatomy and Physiology I BIOS 206 General Ecology CHEM 105 Chemistry in Contemp Society* CHEM 120 General Chemistry I* CHEM 135 Chemistry of Life GEOG 150 Astronomy GEOG 210 Weather and Climate GEOL 201 Physical Geology PHYS 101 Physics I PHYS151 Physics II PHYS 152 Physical Science II PHYS 215 Physics for Science and Engineering I PHYS 225 Physics for Science and Engineering II	Scientific Study of Human Behavior (SSHB) ECON 201 Macroeconomics GEOG121 Environ. Sustainability (G-WI)* GEOG 140 Investigating Climate Change) GEOG 271 Intro to Geographic Info Systems HUMA 250 Research Methods in Social Sciences (G-WI) INTS 250 Study Abroad* PSYC 103 Introduction to Psychology (G-WI)* PSYC 205 Research Methods PSYC 230 Introduction to Health Psychology PSYC 235 Dev Child Psychopathology PSYC 245 Cognitive Psychology PSYC 255 Abnormal Psychology PSYC 258 Developmental Psychology (G-WI) PSYC 265 Psychology of Sex and Gender SOCA 103 Principles of Sociology (G-WI)* SOCA 125 Sociology of Families (G-WI) SOCA 210 Sociology of Gender		
Electives for A.A. & A.S. Degrees All courses except: OXX-level courses; EARL221, 2				

Program Narrative:

- Since its creation in 1993, Northampton's Culinary Arts program has earned a reputation as one of the finest of its kind. As a graduate of our program, you will be in demand in a wide variety of settings. Nearly all of the leading food service industry employers in our region – from fine dining restaurants to campus dining services – proudly employ our graduates.
- The program provides a year of intensive full-time study that combines theory and lecture with nearly 1,000 hours of hands-on practical application. Students are trained in all the formal classical methods of preparing food and then put that training into practice. Once the culinary training has been completed, students can complete the additional core courses needed to earn their Associate in Applied Science degree. If you already have a college degree, you may prefer to opt for the program's specialized diploma and forgo the core courses required for the associate's degree.
- Culinary Arts graduates are trained for careers including chef, line chef, banquet chef, executive chef, baker, pastry chef and caterer. Potential work settings include multi-unit chain restaurants, owner-operated restaurants, four-star hotels, private country clubs, corporate food service and catering. Whether you would like to own your own restaurant or work for a large employer, you will find rewarding and satisfying career opportunities with a degree from our program.

Program Learning Outcomes: Graduates of the program will be able to:

- Understand the terminology of the commercial kitchen. This includes terms from several European languages, as well as the accepted terms and titles used in a modern food service establishment.
- Have an understanding of the operation, maintenance and cleaning of the tools and machines used in a modern food service establishment
- Demonstrate proper sanitation and safety techniques for all aspects of the food service establishment.
- Demonstrate knowledge and application of culinary techniques and methods used in modern food operations.
- Recognize all of the major food products used in a commercial food service establishment.
- Demonstrate an ability to maintain an organized file of recipes and preparation methods.
- Demonstrate the ability to accurately measure and formulate recipes that result in consistent desired results each and every time, both in quality and cost.
- Demonstrate the ability to organize a food preparation workstation based on menu items to be prepared.

Program Requirements:

- The Culinary Arts Program is a selective admissions program and there will be more applicants than can be accepted. You are therefore encouraged to apply with all necessary paperwork by the established deadline dates. A completed application includes the application and fee and official high school and college (if applicable) transcripts. Contact Admissions at 610-861-5500 for further information.
- Special Requirements
 - Prior to acceptance, a student must be English I eligible or able to transfer English I or its equivalent. If a student tests at a lower level than that required to enter English I, the student must complete the appropriate English course sequence.
 - Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students.
 - Current ServSafe Manager certification (before starting Culinary courses)