



# Culinary Arts-Associate in Applied Science (2021-22 Catalog)

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

Required before entrance into CULA courses	
<input type="checkbox"/>	Current ServSafe Manager certification
<input type="checkbox"/>	Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students

Location: B= BETH, M= MROE, S=SBTH, E= ESTN, D= DIST \*subject to change

	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	Introduction to Communication	3	Comm	B, M, D	----	B, M, D	B, M, D	
	<input type="checkbox"/>	ENGL101	English I	3	Comm	B, M, D	----	B, M, D	B, M, D	PRE: ENGL Placement Policy
	<input type="checkbox"/>		Math or Science Elective	3/4	QL or Sci	B, M, D	D	B, M, D	B, M, D	PRE: Math Placement Policy or Depends on course selected
	<input type="checkbox"/>		SIT General Education Elective	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"/>	ENGL151R	English II (Report Writing)	3	Comm	B, M, D	----	B, M, D	B, M, D	PRE: ENGL101
	<input type="checkbox"/>		SSHB General Education Elective	3	SSHB	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
	<input type="checkbox"/>		AH, SIT, SSHB General Ed. Elective	3	AH,SIT,SSHB	B, M, D	D	B, M, D	B, M, D	Depends on the course selected
	<input type="checkbox"/>		Elective	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.

**\*It is the student's responsibility to be knowledgeable of NCC graduation requirements and to verify transfer requirements with the 4-year institution. Courses listed on the program map are based upon the assumption that prerequisites and courses taken in previous semesters will be successfully completed**



Arts & Humanities (AH)
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
CMTH235 Understanding Culture Through 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
PHIL220 Existentialism
PHIL 225 What is Freedom?

Societies & Institutions Over Time (SIT)
ARCH 155 Architectural History II 1870-Present (AAS ONLY)
CMTH 221 History of Broadcasting
GEOG 101 World Geography*
GEOG 151 Geography of the U.S. and Canada (G-WI)
GLBL 130 Intro to Global Studies*
GLBL 160 Field Experience & Acad Research in GS
GLBL 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 183 Modern American History 1945-Present
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 105 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

Scientific Study of Human Behavior (SSHB)
ECON 201 Macroeconomics
FDST110 Food and Identity
GEOG 121 Environmental 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

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 180 Introduction to Forensic Science
BIOS 202 Microbiology for Allied Health
BIOS 204 Human Anatomy and Physiology I
BIOE 206 General Ecology
CHEM 105 Chemistry in Contemporary 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

Mathematics (Quantitative Literacy QL)
MATH 103 Technical Mathematics (AAS Only)*
MATH 120 Nature of Mathematics*
MATH 140 College Algebra*
MATH 145 Trigonometry
MATH150 Introductory Statistics
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 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:

- Arts & Humanities (AH); Social Science;
- 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

\*Recommended courses

Diversity (D) Electives

BIOS 126 Environmental Science	HIST 165 The American Experience of Warfare
BIOS 210 Environmental Biology	HIST 166 Civil War & Reconstruction
BUSA 115 Intro to International Business	HIST 168 History of the Middle East
CMTH 126 The Communication Arts	HIST 173 Mod Euro History: 1815-Present
CMTH 211 Plays: Classical to Contemporary	HIST 183 Modern American History 1945-Present
CMTH 215 Intercultural Communication	HUMA 121 American Work Experience
CMTH235 Understanding Culture Through Film	HUMA 140 Intro to Women and Gender Studies
DANC 101 Dance History	HUMA 150 Nature of the Environment
ENGL 151L English II (Literature)	HUMA210 Creativity and The Origin of Ideas
ENGL 205 American Literature I	INTS 201 Implement Sustain Energy Sys in Dev Com
ENGL 211 Plays: Classical to Contemporary	MATH 150 Introductory Statistics
ENGL 215 Multicultural Adolescent Literature	Modern Language - All MDLA Courses
ENGL 250 Latin American Literature	PHIL111 On Death and Dying
ENGL 251 British Literature II	PHIL 121 World Religions
ENGL 253 Creative Writing	PHIL 204 Asian Philosophies
ENGL 255 American Literature II	POLS 101 Introduction to Political Science
ENGL 256 Modern Poetry	POLS 105G American Constitutional Law
ENGL 257 20th Century Lit by Women	POLS 150 Peace Studies & Conflict Resolution (Study Abroad)
ENGL 260 Contemporary Literature	POLS 270 Politics of Modern Turkey (Study Abroad)
ENGL 264 Irish Literature	POLS 202 International Relations
ENGL 265 African-American Literature	POLS205 Women & Politics
ENGL 267 Poetry Writing	POLS 251 State & Local Government
GEOG 101 World Geography	PSYC 230 Introduction to Health Psychology
GEOG 121 Environmental Sustainability	PSYC 258 Developmental Psychology
GEOG 151 Geography of the U.S. and Canada	SOCA 102 Cultural Anthropology
GEOG 210 Weather and Climate	SOCA103 Principles of Sociology
GLBL 130 Intro to Global Studies	SOCA 105 American Ethnicity
GLBL 160 Field Experience & Acad Research in GS	SOCA 125 Sociology of Families
GLBL 230 Global Studies Capstone	SOCA 150 Deviance
HIST 113 American History I	SOCA160 Issues in Cont Genocide & Mass Violence
HIST 121 The Black Experience	SOCA204 Social Problems
HIST 140 Modern Chinese History	

Writing Intensive Gen Ed Courses (WI)

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 165G The American Experience of Warfare  
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 Social Sciences  
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

**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)