

PROGRAM OF STUDY
Associate of Applied Science in Culinary Arts

Northeast State Community College			
Year 1			
Semester 1	SCH	Semester 2	SCH
EDUC 1030 – College and Lifelong Learning	3	ENGL 1010 – English Composition I	3
CULA 1009 – Culinary Math Skills	1	CULA 1325 – Culinary II (Fabrication)	3
CULA 1200 – Sanitation and Food Safety	2	CULA 1330 – Garde Manger	3
CULA 1240 – Dining Room Service	2	CULA 2300 – Food and Beverage Management	3
CULA 1305 – Nutrition for Culinary Arts	3	CULA 1000 – Career Development for the Hospitality Industry	3
CULA 1310 – Fundamentals of Baking	3		
CULA 1320 – Culinary I	3		
Total	17	Total	15
Year 2			
Semester 1	SCH	Semester 2	SCH
ACCT 1010 - Principles of Accounting I	3	CULA 2280 – Culinary Leadership	2
BUSN 1305 – Intro to Business	3	CULA 2375 – Purchasing and Cost Control	3
CULA 1120 – Saucier	1	CULA 2390 – Culinary Capstone	3
COMM 2025 – Fundamentals of Communication	3	ECON 2100 – Principles of Macroeconomics	3
Mathematics Elective ¹	3	Humanities Elective ¹	3
		Culinary Arts Elective	2
	13		16
		Total	63

¹Course selected from approved general education course list ([Northeast State Community College General Education Course List](#)).

Northeast State Community College Course	SCH	East Tennessee State University Course	SCH
EDUC 1030 – College and Lifelong Learning	3	ETSU 1020 – Foundations of Student Success	3
COMM 2025 – Fundamentals of Communication	3	COMM 2025 – Fundamentals of Communication	3
ENGL 1010 – English Composition I	3	ENGL 1010 – English Composition I	3
ACCT 1010 – Principles of Accounting I	3	ACCT 2010 – Principles of Accounting I	3
BUSN 1305 – Introduction to Business	3	BADM 1130 – Intro to Business	3
ECON 2100 – Principles of Macroeconomics	3	ECON 2210 – Principles of Macroeconomics	3
Humanities Elective ¹	3	Humanities Elective	3
Mathematics Elective ¹	3	Mathematics Elective	3
CULA 1009 – Culinary Math Skills	1	Elective	1
CULA 1200 – Sanitation and Food Safety	2	Elective	2
CULA 1240 – Dining Room Service	2	Elective	2
CULA 1305 – Nutrition for Culinary Arts	3	Elective	3
CULA 1310 – Fundamental of Baking	3	Elective	3
CULA 1320 – Culinary I	3	Elective	3
CULA 1325 – Culinary II	3	Elective	3
CULA 1330- Garde Manager	3	Elective	3
CULA 2300 – Food and Beverage Management	3	Elective	3
CULA 1000 – Career Development for the Hospitality Industry	3	Elective	3
CULA 1120 – Saucier	1	Elective	1
CULA 2280 – Culinary Internship	2	Elective	2
CULA 2375 – Purchasing and Cost Control	3	Elective	3
CULA 2390 – Culinary Capstone	3	Elective	3
Culinary Elective	2	Elective	3
Total Hours at Northeast State	61	Total Hours Transferred to ETSU	61

¹Course selected from approved general education course list ([Northeast State Community College General Education Course List](#)).

ACADEMIC PLAN
Bachelor of Applied Science in Culinary Leadership

East Tennessee State University			
Year 3			
Fall	SCH	Spring	SCH
ANTH 3080 – Nutritional Anthropology	3	Guided Electives ¹	
NTFD 3250 – Nutrition through the Life Cycle	3	CDST 2200 – Interdisciplinary Learning and Multimedia Presentations	1
Science Elective	4	CDST 2300 – The Interdisciplinary e-Portfolio and Its Applications	1
CSCI 1100 – Using Information Technology CSCI 1150 – Using Information Technology Lab	3	CDST 3100 – Interdisciplinary Design Thinking	3
ENGL 1020 – Written Communication & Critical Thinking	3	Social and Behavioral Science or Science Elective	3-4
	16		14-15
Year 4			
Fall		Spring	
CDST 3000 – Workforce Skills	3	CDST 4210 – Senior Capstone	3
CDST 4110 – Research Invention	2	MGMT 3000 – Organizational Behavior and Management	3
LEAD 4467 – Leadership Theory and Practice	3	CDST 4950 – Special Topics in Interdisciplinary Studies	3
Artistic Awareness Elective	3	Guided Elective ¹	3
Humanities or History Elective	3	History Elective	3
Critical Thinking Elective	3	Growing as an Individual and Global Citizen Elective	3
	17		18
		Total	65-66

¹Choose from MKTG 3200, MGMT 3310, SALM 4150 or CDST 3999

TOTAL DEGREE HOURS:

- Northeast State: 61
- East Tennessee State University: 65 – 66
- **Total: 126 – 127**