




## Culinary Arts

## Associate in Applied Science

Semester 1			Credits
CULA 123	Table Service		3 <input type="checkbox"/>
CULA 139	Culinary Certification		3 <input type="checkbox"/>
CULA 140	Culinary Concepts		3 <input type="checkbox"/>
CULA 143	Foundations of Baking		3 <input type="checkbox"/>
ENGL 101	English Composition I		3 <input type="checkbox"/>


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Semester 2			Credits
CULA 128	The Art of Bread		3 <input type="checkbox"/>
CULA 146	American Regional Cuisine		3 <input type="checkbox"/>
MATH - - -	Math Elective		3 <input type="checkbox"/>
LA	Liberal Arts Elective		3 <input type="checkbox"/>
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Semester 3			Credits
CULA 151	International Cuisine	CHOOSE ONE	4 <input type="checkbox"/>
CULA 152	Classical Cuisine		4 <input type="checkbox"/>
CULA 161	Advanced Pastries	CHOOSE ONE	4 <input type="checkbox"/>
CULA 162	Classical Desserts		4 <input type="checkbox"/>
CULA 295	Field Work Experience in Culinary Arts		4 <input type="checkbox"/>
ENGL 102	English Composition II		3 <input type="checkbox"/>
SPCH 105	Speech Communication	CHOOSE ONE	3 <input type="checkbox"/>
SPCH 107	Oral Interpretation		

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Semester 4			Credits
CULA 135	Garde Manger		3 <input type="checkbox"/>
CULA 151	International Cuisine	CHOOSE ONE	4 <input type="checkbox"/>
CULA 152	Classical Cuisine		4 <input type="checkbox"/>
CULA 161	Advanced Pastries	CHOOSE ONE	4 <input type="checkbox"/>
CULA 162	Classical Desserts		4 <input type="checkbox"/>
CULA - - -	Culinary Arts Elective		3 <input type="checkbox"/>
SC	Science Elective		3 <input type="checkbox"/>

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This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Your academic advisor will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

### Milestones

During this program, students will have the opportunity to earn a variety of NRAEF ManageFirst Certifications.

**Semester 1:** ServSafe Certification, Customer Service Certification, Purchasing Certification

**Semester 4:** Nutrition Certification may be earned if you are enrolled in the Nutrition and Food Trends course as a culinary elective.

### About Developmental Courses

Developmental courses do not satisfy graduation requirements, but are required for those who place into them and will appear on a student's transcript. Placement into one of the following courses indicates that a student needs additional preparation before enrolling in college-level courses:

ENGL 091	Preparing for College Reading I
ENGL 092	Preparing for College Reading II
ENGL 095	Reading and Writing Seminar
ENGL 098	Reading and Writing Studio
ENGL 099	Introductory Writing
MATH 001-003	Preparing for College Math I-III
MATH 010	Fundamentals of Mathematics
MATH 011	Introductory Algebra
MATH 012	Intermediate Algebra
MATH 060	Math Literacy
MATH 061	Non-algebra Support
MATH 065	Integrated Preparation for College Algebra

### KEY

Keep an eye out for these symbols, which give important information about certain courses.



These courses have no prerequisites or developmental courses required.



These courses are only offered in certain semesters.



Students must earn a minimum grade in these courses to remain in the program.



Eligible electives for this program are listed on the reverse. Watch for this symbol.

### HELPFUL HINTS



Summer and/or Winter Session classes may be available for your program to help you finish on time. See your advisor or visit the online course search for availability.



Taking 15 credits/semester or 30 credits/year will help you stay on track to finish your degree in two years.



CONGRATULATIONS  
**You've Arrived!**

## Program Notes

All culinary lab classes have a culinary uniform and knife kit policy. Items needed for classes are as follows: chef jacket, chef pants, chef skull cap, chef apron, knife kits, and slip resistant shoes. Chef jackets and knife kits may be purchased from the Massasoit bookstore. All other items may be purchased from the Massasoit bookstore or other preferred locations. The Table Service class uniforms can be purchased at other locations and will be further explained during the first week of Table Service class.



**Math Elective:** MATH 115 Contemporary Math or higher, excluding MATH 125, 126, 127, and 128

**Other Electives:** Only one Culinary Elective is required for graduation of the Culinary Arts degree. We offer a choice of four Culinary electives. The Electives are as follows: Nutrition and Food Trends, Cake Decorating, Meat Fabrication and Charcuterie, and Chocolate Artistry.

Students choosing a liberal arts or science elective can select from the Course Elective Guide at [massasoit.edu/electives](http://massasoit.edu/electives).

Some courses may have prerequisites, which are courses that **must** be taken prior to a particular course. For details, log into Degree Works through your MyMassasoit portal.

**A minimum of 65 credits and 20 courses is required for completion. The same course may not be used to satisfy two different course requirements.**

## After Graduation/Completion

After graduation, students can enter the culinary industry with a variety of employment opportunities dependent on their industry experience. These prospects can range from line cook to executive chef to banquets chef and many more. There are also many avenues in which students may direct their careers, including but not limited to: restaurant, hotel, catering, cruise ships, casinos, and institutional dining.

Consider joining and/or visiting sites of professional organization such as:

American Cheese Society: [www.cheesesociety.org](http://www.cheesesociety.org)

American Culinary Federation: [www.acfchefs.org](http://www.acfchefs.org)

American Hotel and Lodging Association: [www.ahla.com](http://www.ahla.com)

American Wine Society: [www.americanwinesociety.org](http://www.americanwinesociety.org)

Hospitality Sales and Marketing Association International: [www.hsmi.org](http://www.hsmi.org)

The American Institute of Food & Wine: [www.aiwf.org](http://www.aiwf.org)

Les Clefs d'Or International: [www.lesclefsdor.net](http://www.lesclefsdor.net)

International Association of Culinary Professionals: [www.iacp.com](http://www.iacp.com)

James Beard Foundation: [www.jamesbeard.org](http://www.jamesbeard.org)

North American Sommelier Association: [www.nasommelier.com](http://www.nasommelier.com)

Research Chefs Association: [www.culinology.org](http://www.culinology.org)

Seafood Watch: [www.seafoodwatch.org](http://www.seafoodwatch.org)

Women Chefs and Restaurateurs: [www.womenchefs.org](http://www.womenchefs.org)

## Resources for Academic Success

All college phone numbers are  
508-588-9100 + extension.

### Student Central

Admissions, financial aid, registration & payments

[massasoit.edu/studentcentral](http://massasoit.edu/studentcentral)  
[studentcentral@massasoit.mass.edu](mailto:studentcentral@massasoit.mass.edu)

Brockton | Student Center, Upper Level  
Canton | First Floor, C121

Admissions: x1411 Financial Aid: x1479  
Registrar: x1949 Student Accounts: x1507

### Testing & Assessment

[massasoit.edu/testing](http://massasoit.edu/testing)

Brockton | Student Center, Lower Level | x1991

### Advising, Career & Transfer Center

[massasoit.edu/act-center](http://massasoit.edu/act-center)  
[act@massasoit.edu](mailto:act@massasoit.edu)

Brockton | Student Center, Lower Level | x1461  
Canton | First Floor, C126 | x2516

### Academic Resource Center

Tutoring & academic support services

[massasoit.edu/arc](http://massasoit.edu/arc)

Brockton | Student Center, Lower Level | x1801  
Canton | First Floor, C126 | x2516

### Access & Disability Resources

[massasoit.edu/adr](http://massasoit.edu/adr) | x1807

### Division Dean

Dr. Michael Roggow | [bus.tech@massasoit.mass.edu](mailto:bus.tech@massasoit.mass.edu) | x1677

### Brockton

1 Massasoit Boulevard  
Brockton, MA 02302

### Canton

900 Randolph Street  
Canton, MA 02021

### Middleborough

49 Union Street  
Middleborough, MA 02346

**508-588-9100**  
**massasoit.edu**