

CULINARY – GENERAL



- This is a suggested **MAP** for students interested in this **FIELD**. It does not represent a contract or guarantee course availability.
- Following the **MAP** provides students with the best chance for course transferability.
- This **MAP** is designed for full-time students, but the suggested courses apply to all! Customize a path by **ADDING** semesters, including **SUMMER**.

Choose ONE course from each row unless otherwise indicated

| Semester 1 | Core42? | Credits | Notes |
|---|---------|---------|------------------|
| CUL-100A: Culinary Fund. for Career Path Lec & CUL-100B: Culinary Fund. for Career Path Lab | | 5 | |
| CUL-101: Sanitation & Safety for Food Service | | 1 | See Info (pg. 2) |
| CUL-107: Sustainable Food Systems for Culinarians | | 3 | |
| CUL-106: Egg Cookery & Cold Foods | | 3 | |
| CUL-130: Hospitality Business & Service | | 3 | |
| Semester Hours: 15/Cumulative Hours: 15 | | | |
| Semester 2 | Core42? | Credits | Notes |
| CUL-140: Principles of Nutrition | | 3 | |
| CUL-150: World Cuisine | | 3 | |
| CUL-131: Menu Design & Management | | 3 | |
| CUL-132: Bar & Beverage Management | | 3 | See Info (pg. 2) |
| CUL-190: Advanced Culinary Techniques | | 3 | |
| Semester Hours: 15/Cumulative Hours: 30 | | | |
| Semester 3 | Core42? | Credits | Notes |
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| Semester Hours: 0/Cumulative Hours: 0 | | | |

Pathway Considerations

Culinary – General: Info and Requirements

- <https://www.stchas.edu/academics/departments/Culinary> or visit www.stchas.edu/Pathways
- Please contact the Coordinator of Culinary Academic Programs for information on course level certifications
- CUL-101 earns students the ServSafe Manager Certification.
- It is highly suggested for students to take and pass the ServSafe Manager Certification to increase employability.
- CUL-132 earns students the ServSafe Alcohol & Level 1 Barista Certification.

Some Important Things About Pathways...

1. Before **registering** for courses, make an appointment with an **Academic Advisor**. They will help make sure you're taking the right courses and sticking to your path.
2. For course descriptions, visit <https://www.stchas.edu/academics/course-descriptions>
3. To organize courses for your upcoming semesters or to register online, visit the **Student Planning App** in the SCC Portal.
4. The order in which you take your courses may be important. Please check with your **Academic Advisor** to make sure you're not forgetting about course **prerequisites**.
5. If you have questions about your Financial Aid eligibility, contact a **Financial Aid Counselor**.
6. The courses in this map were hand-selected to help you achieve your educational goals, which often includes **course transfer**. SCC does its best ensure all courses **transfer**, though transferability is always up to the transfer institution. (See Core42 for exceptions to this rule.)
7. The simplest plan is for you to **stick to the path**. Changes to maps can be made, but please speak with an advisor, a teacher, and/or potential transfer institutions to ensure your substitutions fit your educational goals and needs.
8. Finding a career interest can help you find your Pathway. Consider visiting **Career Services**—they can help!
9. If you're interested in jobs based in Manufacturing & Industry, contact **Workforce Development**.

Questions about your Pathway?

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| Career Questions | Career Services · 636-922-8244 · SCM (ADM) 1200 |
| Advising Questions | Academic Advising · 636-922-8241 · SCM (ADM) 1200 |
| Financial Aid Questions | Financial Aid · 636-922-8601 · SCM (ADM) 1113 |
| Jobs in Industry or Manufacturing | Workforce Development · 636-922-8474 · HUM 103 |
| Nursing & Allied Health Advising | Email: alliedhealth@stchas.edu · CHL 126/127 |

For more information on Pathways, visit www.stchas.edu/Pathways