



Culinary Arts

Associate in Applied Science

This academic map is a suggested semester-by-semester guide to keep you on a clear pathway 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.

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"/>

15

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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15

Semester 3		Credits
CULA 151	International Cuisine	CHOOSE ONE 4 <input type="checkbox"/>
CULA 152	Classical Cuisine	
CULA 161	Advanced Pastries	CHOOSE ONE 4 <input type="checkbox"/>
CULA 162	Classical Desserts	
CULA 295	Field 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	

18

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	
CULA 161	Advanced Pastries	CHOOSE ONE 4 <input type="checkbox"/>
CULA 162	Classical Desserts	
CULA ---	Culinary Arts Elective	3 <input type="checkbox"/>
SC ---	Science Elective	3 <input type="checkbox"/>

17

About Developmental Courses

Developmental courses do not satisfy graduation requirements, but they are required for those who place into them and will appear on the 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 099	Introductory Writing
MATH 001-003	Prep College Math I-III	MATH 010	Fundamentals of Mathematics
MATH 060	Math Literacy	MATH 011	Introductory Algebra
MATH 012	Intermediate Algebra		

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.

Route to Success

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

Ready to Go

Courses have no prerequisites or developmental courses.



Semester-specific Course Offerings

Courses are not offered all semesters.

Minimum Grade Requirement

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



Electives

For details on eligible electives, please see reverse.



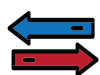
Taking **15 credits/semester** or **30 credits/year** will help you stay on track to finish your degree in two years.



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.

Some courses may have prerequisites, which are courses that **must** be taken prior to a particular course. For details, log into DegreeWorks 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
- American Culinary Federation: www.acfchefs.org
- American Hotel and Lodging Association: www.ahla.com
- American Wine Society: www.americanwinesociety.org
- Hospitality Sales and Marketing Association International: www.hsmi.org
- The American Institute of Food & Wine: www.aiwf.org
- Les Clefs d'Or International: www.lesclefsdor.net
- International Association of Culinary Professionals: www.iacp.com
- James Beard Foundation: www.jamesbeard.org
- North American Sommelier Association: www.nasommelier.com
- Research Chefs Association: www.culinology.org
- Seafood Watch: www.seafoodwatch.org
- Women Chefs and Restaurateurs: www.womenchefs.org

Resources for Academic Success at Massasoit

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

Registrar's Office

massasoit.edu/registrar
registrar@massasoit.mass.edu

Brockton	A240, Upper Level	x1949
Canton	Enrollment Center	x2677
Middleborough	Main Office	x4002

Testing & Assessment

massasoit.edu/testing
 x1991

Financial Aid

massasoit.edu/finaid
fao@massasoit.mass.edu

Brockton	A131A, Lower Level	x1479
Canton	Enrollment Center	x2008

Advisement & Counseling Center

massasoit.edu/advisement-counseling
advisementcounseling@massasoit.edu

Brockton	Student Center, Lower Level	x1461
Canton	First Floor, C120	x2677
Middleborough	Main Office	x4002

Academic Resource Center

massasoit.edu/arc

Brockton	Student Center, Lower Level	x1801
Canton	First Floor, C126	x2516
Middleborough	Main Office	x4002

Division Dean

Donna Wright
dwright10@massasoit.mass.edu
 x1677

Resources for Future Planning

Transfer Services

massasoit.edu/transfer
 x1461

Career Services

massasoit.edu/careerservices
 x1406

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