



Associates in General Education – CS, Culinary Specialist



Course ID	Course Title	Hours Required	Hours Earned			
			CS3	CS2	CS1	CSC
General Education (9 Hours Required)		9				
COM231 or COM120	Public Speaking or Intro Interpersonal Communication	3				
ENG111	Writing and Inquiry	3				
ENG112	Writing/Research in the Disc.	3				
Natural Sciences (3 Hours Required)		3				
CIS110	Introduction to Computers	3		3	3	3
Mathematics (3 Hours Required MAT143 or Higher)		3				
1 additional credit Elective (ACA 122) is needed if math course is not 4 or more credits.						
ACA122	College Transfer Success	1				
Humanities/Fine Arts (3 Hours Required)		3				
HUM230	Leadership Development	3	3	3	3	3
Social/Behavioral Science (3 Hours Required)		3				
PSY118	Interpersonal Psychology	3				
Open Elective Requirements (42 Hours Required)		42				
BUS135	Principles of Supervision			3	3	3
BUS137	Principles of Management				3	3
BUS253	Leadership & Mgmt. Skills					3
CJC193	Selected Topics in CJ		3	3	3	3
CUL111	Success in Hospital Studies		1	1	1	1
CUL112	Nutrition for Foodservice		3	3	3	3
CUL112A	Nutrition for Foodservice Lab		1	1	1	1
CUL120	Purchasing			2	2	2
CUL120A	Purchasing Lab			1	1	1
CUL135	Food and Beverage Svc		2	2	2	2
CUL135A	Food and Beverage Svc Lab		1	1	1	1
CUL140	Basic Culinary Skills		5	5	5	5
HEA112	First Aid & CPR		2	2	2	2
HRM220	Human Values and Meaning					3
OMT110	Intro to Operations Mgmt.				3	3
PED110	Fit and Well for Life		2	2	2	2
PED152	Swimming-Beginning		1	1	1	1
PED153	Swimming-Intermediate		1	1	1	1
Total Required for Degree/Earned		64	25	34	40	46
Total Credits Remaining for Degree			39	30	24	18

64 Total Hours Required. 48 Hours can be satisfied with ACE Credit and Prior Learning Assessment (PLA) credit provided by FTCC internal evaluation and qualified college transfer credit. 16 Hours or 25% of the degree must be taken at FTCC.