

Culinary Arts

Degree Program

CA43

Updated: 8/16/2016
Effective Term: 201714

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Curriculum

General Education Core – Total of 15 Hours

Area I – Language Arts/Communications – Choose 3 Hours

ENGL 1101 *Composition & Rhetoric* (3)

Area II – Social/Behavioral Sciences – Choose 3 Hours

ECON 1101 *Principles of Economics* (3)

ECON 2105 *Macroeconomics* (3)

ECON 2106 *Microeconomics* (3)

HIST 1111 *World History I* (3)

HIST 1112 *World History II* (3)

HIST 2111 *U.S. History I* (3)

HIST 2112 *U.S. History II* (3)

POLS 1101 *American Government* (3)

POLS 2401 *Global Issues* (3)

PSYC 1101 *Introductory Psychology* (3)

SOCI 1101 *Introduction to Sociology* (3)

Area III – Natural Sciences/Mathematics – Choose 3 Hours

MATH 1101 *Mathematical Modeling* (3)

MATH 1103 *Quantitative Skills/Reasoning* (3)

MATH 1111 *College Algebra* (3)

Area IV – Humanities/Fine Arts – Choose 3 Hours

ARTS 1101 *Art Appreciation* (3)

ENGL 2110 *World Literature* (3)

ENGL 2130 *American Literature* (3)

HUMN 1101 *Introduction to Humanities* (3)

MUSC 1101 *Music Appreciation* (3)

General Education Core Elective – Choose 3 Hours

Program-Specific Core – Total of 44 Hours

COMP 1000 *Introduction to Computers* (3)

CUUL 1000 *Fundamentals of Culinary Arts* (4)

CUUL 1110 *Culinary Safety & Sanitation* (2)

CUUL 1220 *Baking Principles* (5)

CUUL 1320 *Garde Manger* (4)

CUUL 1129 *Fundamentals of Restaurant Operations* (4)

CUUL 2160 *Contemporary Cuisine* (4)

CUUL 1370 *Culinary Nutrition & Menu Development* (3)

Cooking Option (6)

CUUL 2130 *Culinary Practicum* (6) - OR -

CUUL 2140 *Advanced Baking & International Cuisine* (6)

MGMT 1115 *Leadership* (3) - OR -

CUUL 2190 *Principles of Culinary Leadership* (3)

Occupational-Related Electives – Total of 6 Hours

Total: 64 Hours

General Education Core Electives

ARTS 1101 *Art Appreciation* (3)

BIOL 1111(L) *Biology I + Lab* (4)

BIOL 2113(L) *Human A&P I + Lab* (4)

BIOL 2114(L) *Human A&P II + Lab* (4)

ECON 1101 *Principles of Economics* (3)

ECON 2105 *Macroeconomics* (3)

ECON 2106 *Microeconomics* (3)

ENGL 1102 *Literature & Comp.* (3)

ENGL 2110 *World Literature* (3)

ENGL 2130 *American Literature* (3)

HIST 1111 *World History I* (3)

HIST 1112 *World History II* (3)

HIST 2111 *US History I* (3)

HIST 2112 *US History II* (3)

HUMN 1101 *Intro to Humanities* (3)

MATH 1101 *Math Modeling* (3)

MATH 1103 *Quant. Skills/Reason* (3)

MATH 1111 *College Algebra* (3)

MATH 1112 *College Trig* (3)

MATH 1113 *Precalculus* (3)

MATH 1127 *Intro to Statistics* (3)

MATH 1131 *Calculus I* (4)

MUSC 1101 *Music Apprec.* (3)

PHYS 1110(L) *Conc. Phys + Lab* (4)

POLS 1101 *American Govt.* (3)

POLS 2401 *Global Issues* (3)

PSYC 1101 *Intro Psychology* (3)

PSYC 2103 *Human Develop.* (3)

SOCI 1101 *Intro to Sociology* (3)

SPAN 1101 *Intro to Spanish* (3)

SPCH 1101 *Public Speaking* (3)

Cooking Option

CUUL 1120 *Principles of Cooking* (6) - OR -

CUUL 1122 *Foundations of Cooking Principles* (3) - AND -

CUUL 1124 *Foundations of Cooking Techniques* (3)

Occupational-Related Electives

CUUL 1170 *Introduction to Culinary Nutrition* (3)

CUUL 1420 *Marketing & Customer Service* (3)

CUUL 2170 *American Regional Cuisine* (3)

CUUL 2250 *Advanced Baking Principles* (6)

EMPL 1000 *Interpersonal Relations* (2)

MGMT 1110 *Employment Rules & Regulations* (3)

MGMT 1120 *Introduction to Business* (3)

MGMT 2115 *Human Resource Management* (3)

For more information about our graduation rates, the median debt of students who complete programs, and other important information please visit our website:
<http://www.laniertech.edu/GE.aspx>.

Culinary Arts

Degree Program

CUL3

Program Description

The Culinary Arts Degree program is a sequence of courses that prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory, safety and sanitation, nutrition, and practical applications necessary for successful employment. Program graduates receive a Culinary Arts Degree. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

Program Specific Information

Students are accepted every semester based on course and space availability.

Program Length & Availability

6 Semesters

Campus Availability: Lanier Charter Career Academy (adjacent to Oakwood Campus) and
Sims Academy of Innovation and Technology (adjacent to Barrow Campus)

Admissions Requirements

- Must be 16 years of age.
- High school diploma or GED is required prior to admission.
(Official transcripts or GED scores must be submitted from all colleges and/or high schools attended for credit.)
- ACCUPLACER Testing, or submit SAT, ACT, CPE, COMPASS, or ASSET test scores.

Financial Aid

This program is eligible for the Pell Grant and may be eligible for Institutional and State Financial Aid. Contact a Financial Aid Counselor for eligibility requirements and application materials.

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