

NAME \_\_\_\_\_

SEMESTER/YEAR BEGAN CULN \_\_\_\_\_

# HAWAI‘I COMMUNITY COLLEGE, 2024-2025

## Culinary Arts (CULN) - HILO

**Program Requirements** (AAS Overall [67 credits, cumulative GPA 2.0 required from all courses])  
(CA Overall [50 credits, cumulative GPA 2.0 required from all courses])

Course	Course Name	Semester, Year & Grade	CREDITS	
			CA	AAS
<b>FALL: HILO</b>				
*CULN 111	Introduction to the Culinary Industry		2	2
*CULN 112	Sanitation and Safety		2	2
*CULN 120	Fundamentals of Cookery		5	5
*CULN 170	Food and Beverage Purchasing		3	3
QM 120H <b>OR</b> MATH 100 or higher	Quantitative Methods for Culinary Arts  Survey of Mathematics or higher (not Math 120)		3  ---	3  (3)
ELECTIVE	Cultural Environment (see next page)		---	3
<b>Semester Total</b>			<b>15</b>	<b>18</b>
<b>SPRING: HILO</b>				
*CULN 115	Menu Merchandising		2	2
*CULN 131	Short Order Cookery		3	3
*CULN 140	Cold Food Pantry		4	4
*CULN 150	Fundamentals of Baking		4	4
ENG 21/ESL 21 or higher <b>OR</b> ENG 22 or (ESL 22G & ESL 22W) or higher	Developmental Reading  Introduction to Expository Writing		3	---
ENG 106 <b>OR</b> ENG 100 /100E <b>OR</b> ENG 102	Technical English for the Workplace  Composition I / Composition I (ESL)  College Reading Skills		---  ---  ---	3  (3)  (3)
<b>Semester Total</b>			<b>16</b>	<b>16</b>
<b>FALL: HILO</b>				
*CULN 133	Bistro Cookery & Intro to Dining Service		6	6
*CULN 185	Culinary Nutrition (Meets Natural Environment)		---	3
*CULN 270	Food & Beverage Cost Control		---	4
CULN 190 <b>OR</b> HOST 280	Food Business Startup  Hospitality Management (Meets Social Environment)		---  ---	3  (3)
<b>Semester Total</b>			<b>6</b>	<b>16</b>

**MORE REQUIREMENTS ON THE BACK!**

<b>SPRING: HILO</b>				
*CULN 160V	Dining Room Service/Stewarding		4	4
*CULN 220	Advanced Cookery		5	5
*CULN 240	Garde Manger		4	4
*CULN 252	Patisserie		---	4
<b>Semester Total</b>			<b>13</b>	<b>17</b>
<b>1. Cultural Environment Elective – HWST course recommended</b> [1 COURSE REQUIRED – 3 cr.]				
<b>ART</b> 101, 105B, 105C, 107D, 108, 111, 112, 113, 114, 115, 120, 123, 125, 126, 159, 202, 209, 211, 212, 214, 217, 223, 225, 227, 230, 243, 244, 246, 248, 249, 257, 269C, 294, 295, 296, <b>ASAN</b> 120†, 121†, 122†, <b>DNCE</b> 153, 185, 190V, 256† (see ECED 256), 285, 290V, <b>ECED</b> 256† (see DNCE 256), <b>ENG</b> 103, 105, 204, 205† (see JOUR 205), 215, 255, 256, 257A, 257E, <b>HAW</b> 101, 102, 201, 202, <b>HIST</b> 120, 151, 152, 153, 154, 241, 242, 274, 284, 288, <b>HUM</b> 100, 160† (see SSCI 160), 275† (see PSY 275), <b>HWST</b> 100, 101, 102, 103, 105, 106, 107, 130, 131, 140, 141, 150, 151, 160, 161, 201†, 206, 219, 230, 231, 260, 270, 272, <b>JOUR</b> 205† (see ENG 205), <b>JPN</b> 101, 102, 121, 122, <b>LING</b> 102, 121† (see ANTH 121), 235† (see ANTH 235), <b>MUS</b> 102, <b>PHIL</b> 100, 101, 102, 120, 211, 213, 255, <b>PSY</b> 275, <b>REL</b> 150, 151, 152, 153, <b>SP</b> 231, 233, 251			---	---
<b>Total Credits</b>			<b>50</b>	<b>67</b>

**Courses completed that do not apply to major**

<b>Course</b>	<b>Sem., Yr. &amp; Grade</b>	<b>Course</b>	<b>Sem., Yr. &amp; Grade</b>

**Special Instructions**

\* No grade below “C” will be counted toward graduation