

## Culinary Entrepreneur (BP) Associate in Applied Science Degree

### Semester Sequence

#### Offered at Brooklyn Park Only

#### First Semester

CULA1000	Culinary Calculations	1
CULA1106	Culinary Culture and Industry	2
CULA1117	Sanitation and Safety	2
CULA1126	Foundations of Baking and Pastry	4
CULA1136	Garde Manger and Entremétier	4
CULA1156	Classic Culinary Techniques	4

#### Total Credits 17

#### Second Semester

CULA1260	Food Truck Foundations	3
CULA1301	Culinary Arts Nutrition	2
CULA1325	Menu Planning	2
CULA1335	Purchasing and Cost Control	2
PHIL1100	Critical Thinking for College Success	3
SOCI1600	Food and Society	3

#### Total Credits 15

#### Third Semester

CULA1700	Human Relations Management	2
CULA2060	Food Truck Operations	4
ACCT1000	Introduction to Accounting	3
BUSN1510	Entrepreneurship	3
COMM1250	Interpersonal Communication	3

#### Total Credits 15

#### Fourth Semester

BUSN2015	Marketing Applications	3
BUSN2085	Small Business Operations	4
ENGL1060	Food in Literature and Film	3
ENGL1070	Technical Writing	3

#### Total Credits 13

### Graduation (65 Credits)

Semester listings reflect the recommended sequence. Due to circumstances beyond our control, the information herein is subject to change without notice.

5/19/2023 : BP 7104 / EP